Tecnotrip
VACUUM PACK TECHNOLOGY

PROCESSING MACHINERY

Vacuum tumbling, kneading, brine injection, cutting and mincing for the food industry



VACUUM TUMBLERS, MIXERS AND INJECTORS

● Made by Tecnotrip VAKONA MADO Partner equipment distributed by Tecnotrip

VACUUM MASSAGE TUMBLERS Made by Tecnotrip

The drum rotates and the internal paddles lift and drop the product under vacuum. This massaging preserves the muscle texture, improves marinade penetration and reduces cooking loss.



SAP-800 / SAP-1200 ●

Drum volume 800 or 1200 L
Vacuum pump 40 m³/h (SAP-800)
Vacuum pump 60 m³/h (SAP-1200)
Digital controller · optional speed drive

High output



SAP-70 ●

Drum volume 70 L · tabletop
Vacuum pump 8 m³/h
Digital controller



SAP-200 ●

Drum volume 200 L
Vacuum pump 21 m³/h
Digital controller · optional speed drive



SAP-470 ●

Drum volume 470 L
Vacuum pump 21 m³/h
Digital controller · optional speed drive

MASSAGING OR KNEADING?

SAP: the drum rotates and the product is massaged by falling, with no arm. The drum rotates with a welded paddle.
Vakona VM and ESK: standard massage arm that mixes the product evenly; kneading arm optional.

VACUUM TUMBLERS – MIXERS VAKONA · optional hydraulic loading lift



MGH-20 STL VAKONA

Drum volume 20 L
Tabletop massaging
36 programs



ESK range VAKONA

Models with 60 to 750 L capacity
Refrigerated · massage arm
Options: kneading arm, hydraulic lift, variable speed drive



ESK-250-STL-C VAKONA

Drum volume 250 L · HoReCa special
Refrigerated · massage arm
Automatic breathing · variable speed
STL: faster mixing and homogenisation
Options: kneading arm, hydraulic lift, variable speed drive



VM range VAKONA

Models with 60 to 750 L capacity
Massage arm
Options: kneading arm, hydraulic lift, variable speed drive

BRINE INJECTORS VAKONA



PI range VAKONA

Automatic injection
Injection depth 180–210 mm
Models with 17, 21, 26 or 52 needles
Options: rotary pump, fillet knife, manual injection gun, etc.



Pokelboy VAKONA

Manual injection · pressure gauge control
IDEAL, EUROPA and TWIN models
Injection forks with 2, 3, 4 and 5 needles

German manufacturer based in Lienen, specialised in vacuum tumblers, mixers and brine injectors. It built its first massaging and mixing machine in 1969 and keeps a high level of in-house manufacturing. Tecnotrip is its distributor and provides technical service and spare parts.

MINCERS AND CUTTERS

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AUTOMATIC MINCERS MADO



MEW 721 MADO

Compact mixer-mincer
Output 1200 kg/h
Hopper capacity 70 L
Cutting set: Unger B98, 5 pieces
Various options



MEW 731 MADO

Industrial angle mincer
Output 3500 kg/h
Hopper capacity 280 L
Cutting set: Enterprise, 2 pieces / Unger U160, 5 pieces · various options



MEW 736 MADO

Industrial angle mincer
Output up to 5000 kg/h
Hopper capacity 200 L
Cutting set: Unger U200, 5 pieces
Various options

HYGIENE AND CLEANING

Quick disassembly and hygienic finishes to meet the cleaning protocols of the meat industry.

CUTTERS Chop · multi-cut · band saw

TD models: multi-cutters. Dicing, strips, slices and shredding for all kinds of meat, cheese, fish, vegetables and fruit.

TC models: slices and portions with highly consistent thickness; bone-in and boneless meat, sausages and fish.

MKB models: band saws for cutting meat and fish pieces; bone-in or boneless, in different formats and thicknesses.



TDSH-140 ●

Output up to 1500 kg/h
Continuously adjustable speed
Built-in water inlet for rinsing

Continuous fruit & veg



TC-700 ●

Cutting section 200 × 230 × 720 mm
90–180 cuts/min (360 with double blade)
Cutting width 2 to 90 mm
-C version with outfeed belt
Various blade types



TC-1100 ●

Cutting section 200 × 230 × 1070 mm
90–180 cuts/min (360 with double blade)
Cutting width 2 to 90 mm
-C version with outfeed belt
Various blade types



TD-90 / TD-96 ●

Cut length 0–45 mm
Output 950–1400 kg/h
Up to 560 cuts/min
Various grid and blade types



TD-105 / TD-112 ●

Cut length 0–40 mm
Output 1900–2100 kg/h
Up to 800 cuts/min
Various grid and blade types



TD-120 / 126 / 140 ●

Cut length 0–40 mm
Output 2400–3100 kg/h
Up to 400 cuts/min
Various grid and blade types



MKB 750 / 752 / 757 MADO

FPS finger protection with instant stop
Integrated motor brake
Wide choice of models

German manufacturer from Dornhan, in the Black Forest, since 1960. Machinery for butcher's workshops and the meat industry: mincers, band saws with FPS finger protection and portioning equipment. Sister company of Vakona. Tecnotrip is its distributor and provides technical service and spare parts.

SERVICE AND BRANDS

BRANDS WE REPRESENT

- **Tecnotrip** — SAP massage tumblers, TC, TD and TDSH cutters
- **Vakona** — MGH-20, ESK and VM mixers, PI and Pokelboy injectors
- **Mado** — MEW mincers and MKB band saws
- Service and spare parts for all three from Terrassa

SERVICE AND SPARE PARTS

- Original spare parts direct from the factory
- In-house technical support and a network of distributors with after-sales service
- Preventive maintenance and training

ACCESSORIES & CONSUMABLES

- Massage paddles and kneading arms
- Injection forks and needles, 3 and 4 mm
- Knives, plates and cutting discs
- Hydraulic loading lifts
- Process trolleys and containers

MARKETS WE SERVE

Meat industry · Fish industry · Dairy industry · Fruit & vegetable industry · Fresh-cut & ready meals · Confectionery · HoReCa sector · Non-food

WHY TECNOTRIP

Tecnotrip is a family business that has designed, manufactured and distributed in Terrassa since 1983. Reliability, quality, commitment and closeness to customers and partners have made us a benchmark in the sector.

01 **Designed and made in Terrassa. Pioneers in vacuum solutions**

We manufacture our own processing and vacuum packaging range, and represent Vakona and Mado to complete the line with proven equipment.

02 **One single contact for the whole plant**

Processing and packaging from the same supplier, with the same technical service and spare parts channel.



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Distributor