Tecnotrip
VACUUM PACK TECHNOLOGY

VACUUM PACKAGING

Vacuum packaging, tray sealing
and shrink-wrapping solutions



MANUAL VACUUM PACKING MACHINES

TABLETOP

Compact machines for butcher's workshops, retail and professional kitchens. Digital controller with time-based vacuum control (C models) or sensor control and selectable programs (TD models), with gas flushing on TD versions.



EVT-28
Chamber 916 × 432 × 180 mm
2 bars of 420 mm or 1 of 830 + 1 of 420
Pump 2 × 20 or 2 × 21 m³/h

Large tabletop format



EVT-14
Chamber 300 × 320 × 120 mm
Sealing bar 290 mm
Pump 8 m³/h



EVT-7-C / TD
Chamber 430 × 440 × 190 mm
Sealing bar 420 mm
Pump 20 or 21 m³/h



EVT-7-C ColorTec
Chamber 430 × 440 × 190 mm
Sealing bar 420 mm
Pump 20 or 21 m³/h · choice of colour



EVT-10-C / TD
Chamber 530 × 432 × 205 mm
1 or 2 bars of 420 mm
Pump 20 or 21 m³/h

SINGLE CHAMBER



EV-15
Chamber 530 × 432 × 205 mm
1 or 2 bars of 420 mm
Pump 20, 21 or 40 m³/h



EV-13
Chamber 795 × 535 × 200 mm
Various sealing bar layouts
Pump 63 or 100 m³/h



EV-25
Chamber 1118 × 715 × 218 mm
Various sealing bar layouts
Pump 100 or 150 m³/h

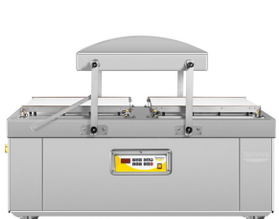


EV-29
Chamber 1180 × 725 × 220 mm
Various sealing bar layouts
Pump 100 or 150 m³/h

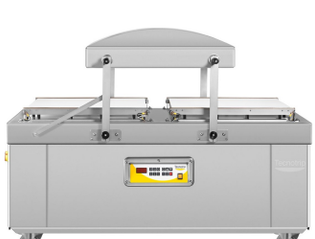
MANUAL DOUBLE CHAMBER



EVD-22
2 × chamber 640 × 615 × 195 mm
2 bars of 520 mm per chamber
Pump 100 m³/h



EVD-16
2 × chamber 820 × 825 × 225 mm
2 bars of 720 mm per chamber
Pump 150 or 250 m³/h



EVD-19
2 × chamber 955 × 895 × 250 mm
2 sealing bars per chamber · 2 versions
Optional automatic lid
Pump 250 m³/h



EVD-19-11
2 × chamber 1255 × 925 × 245 mm
2 sealing bars per chamber · 2 versions
Pump 300 m³/h

AUTOMATIC CHAMBER MACHINES

Automated loading and unloading for high-volume production. All can be synchronised with a shrink tank and dryer.

VACUUM PACK, TRAY SEAL AND SHRINK.
THE WHOLE LINE, ONE SINGLE BRAND.



EVA-9-11

Chamber 1175 × 665 × 300 mm
Various sealing bar layouts
Automatic unloading
Pump 250 m³/h (optional 300)



EVD-A-20

2 × chamber 955 × 800 × 250 mm
2 bars of 830 mm per chamber
Automatic unloading
Pump 250 m³/h



EVC-26 / EVC-27

EVC-26: chamber 1020 × 1145 × 305 mm
EVC-27: chamber 1175 × 760 × 305 mm
4 sealing bars of 1000 mm
Automatic loading and unloading
Pump 1 × 250 or 2 × 250 m³/h



EVC-A-30 / A-32

Chamber 1105 × 460 × 80/120/150 mm
Sealing bar 1050 mm
Automatic loading and unloading
Pump 100 (A-30) or 200 (A-32) m³/h

TRAY SEALERS

Preformed trays · MAP and skin



TSM-50 / COMBI

Manual
MAP (TSM-50) or MAP and SKIN (COMBI)
Max. tray 325 × 260 × 120 mm
1, 2 or 4-cavity or custom moulds
Pump 21 or 25 m³/h · COMBI 60



TSB-100 / TSB-A-100

Manual (100) or semi-auto (A-100) drawer
MAP
Max. tray 265 × 405 × 110 mm
1, 2 or 4-cavity moulds
Pump 40 m³/h · A-100 63 m³/h



TSB-A-100 SKIN

Semi-automatic
MAP and SKIN effect (by changing mould)
Max. tray 265 × 405 × 110 mm
1, 2 or 4-cavity moulds
Pump 40 m³/h



TSB-AC-70 / 175

Automatic
MAP
Tray loading area:
2 stations (700 mm) · 5 stations (1750 mm)
Pump 100 m³/h

SHRINKING AND DRYING

Bag finishing



RET-2 / RET-2-80

Manual · electric heating
Usable size 700 or 800 × 380 × 210 mm
Water capacity 75 / 85 L
Analogue controller · time and °C



RET-A-4

Automatic · electric and steam heating
Usable size 870 × 440 × 285 mm
Water capacity 200 L
Digital controller · 30 programs



RET-A-4-11

Automatic · electric and steam heating
Usable size 1270 × 945 × 1390 mm
Water capacity 300 L
Digital controller · 30 programs



TSA-2

Continuous bag dryer
Automatic · analogue controller
Usable size 524 × 1055 × 250 mm

AUTOMATIC LINES AND SERVICE

LINE 1	**EVC-26 / EVC-27 ■ RET-A-4 / RET-A-4-11 ■ TSA-2**	Packing ■ Shrinking ■ Drying
LINE 2	**EVA-9-11 ■ RET-A-4 / RET-A-4-11 ■ TSA-2**	Packing ■ Shrinking ■ Drying
LINE 3	**EVD-A-20 ■ RET-A-4 / RET-A-4-11 ■ TSA-2**	Packing ■ Shrinking ■ Drying

All automatic packing machines can be synchronised via a conveyor belt. Tell us about your project!

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

DIGITAL CONTROLLER

- New digital controller across the chamber range
- Planned launch: first half of 2027
- Time (C models) or sensor (TD) vacuum control
- 30 selectable programs per product (TD)

ACCESSORIES & CONSUMABLES

- Stainless steel trolley for tabletop machines
- Baggers for sliced cold cuts and meat pieces
- CT-3000/400 conveyor belt
- Vacuum and shrink bags, trays and film

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 and manufactured 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 most of the vacuum packaging range and select the complementary equipment that completes the line.

02 **A complete range under one brand**

From tabletop machines to automatic lines with shrinking and drying.



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