



**Ideal** for improving presentation and contracting blood on pieces of meat.

**Suitable** for small productions.

**Recommended** for slaughterhouses and small sausage factories.

The **RET-2** is ideal for:



Cheeses



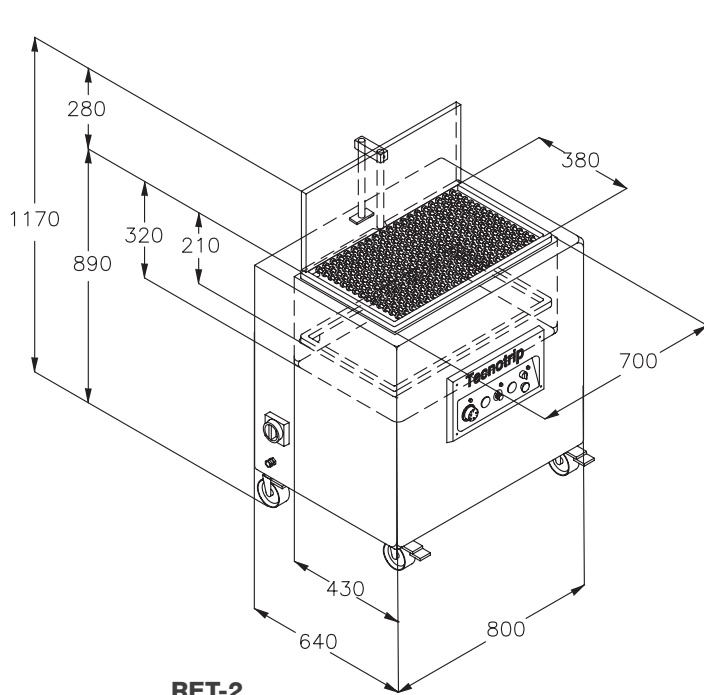
Sausages



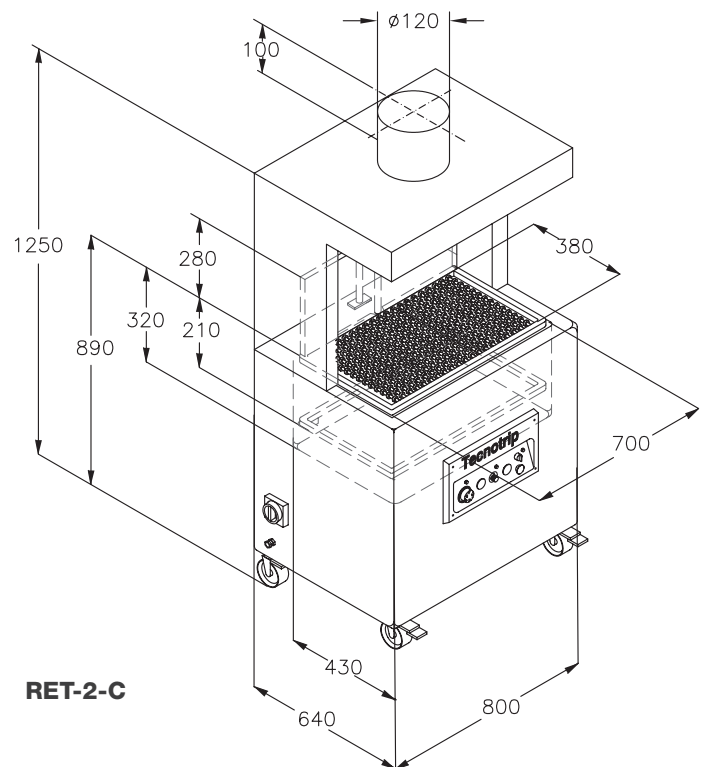
Meats

**We design, manufacture and market.**

Seriousness, commitment, quality and service... loyalty to our customers.



**RET-2**



**RET-2-C**

**Features**

- Easy maintenance and cleaning
- Manufacture according to CE standard
- Product entry and exit: manual
- Water heating: electric

**Technical data**

Model:	RET-2	RET-2-C
Exterior dimensions/mm:	800x640x1170	800x640x1250
Chamber dimensions/mm:	700x380x210	
Power/Kw:	8	
Electrical connection:	220/380V 50/60Hz 3ph	
Weight/kg:	120	
Water capacity/Ltr:	75	
Water temperature:	100°C	

**Equipment**

- Analog programmer
- Bell: RET-2-C (optional)

**Information about analog programmer**

- Water temperature regulator
- Immersion time controller
- \*see descriptions on the web*

**Accessories and consumables**

- Retracting bags