

Tecnotrip

VACUUM PACK TECHNOLOGY



The most cost-effective solutions
in **vacuum packaging** and **process**
for the food industry

Tecnotrip is a family owned company founded in 1983 specialized in the design, manufacture and marketing of vacuum packaging machines and machinery for the meat processing industry

Values such as professionalism, commitment, quality and personal service have turned Tecnotrip into a company with a great reputation and a leader in the market. Our dedication and perseverance, as well as our professionalism, are the pillars that make Tecnotrip the ideal partner. This guarantees an extensive portfolio of distributors and customers in various sectors of the market, as factories of sausages, meats, fish, distribution chains and small shops.

Our mission is to design, manufacture and market products of high quality, focused on getting the total satisfaction of the client. We have a clear target: to provide a product that exceeds the expectations of our customers.

We have a technical service that ensures immediate attention thanks to our qualified staff with more than 30 years of experience in the sector. At the same time the distribution network of Tecnotrip offers a fast and personalized service that guarantees the highest quality.



Specialists in vacuum

In Tecnotrip we are pioneers in the introduction of the techniques of vacuum packaging. This allows us to enjoy an experience of more than 30 years in the sector of vacuum packaging.



Durability of the equipment

Tecnotrip only use top quality materials and components of the most recognized brands at an international level as Busch vacuum pumps.



Integral service



Tecnotrip has a large stock of **spare parts**.



Tecnotrip has a large stock of **consumables**.



The best way to transmit trust to the customer it's through an experienced and efficiently technical service. Tecnotrip and their distributors, have **specialized technical staff**, that guarantee an answer fast and effective, telephone and/or in person.

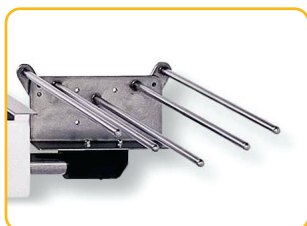


For tray sealers:
preformed trays and
film rolls

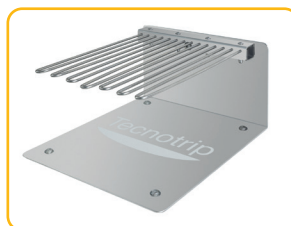


For vacuum packed:
bags for preserving,
cooking and retractable

Accessories



Bagging
for meats
and hams



Bagging
for vacuum
bags

General characteristics

Manufactured in accordance with the most demanding controls and quality standards.

In accordance with CE rules.

Built in stainless steel, in accordance with the regulations of the food industry.

Digital programmer with CMD technology in all models.

Easy maintenance and cleaning.

Gas

The use of a combination of vacuum with certain mixtures of gases such as nitrogen (N₂), carbon dioxide (CO₂) and oxygen (O₂), protects the fragile product packaging, prevents their deformation and keeps the color of the meat.

Soft-Air

Controlling the speed of entry of the air in the chamber, this program avoids that the product will move and the bag were to pierce due to the sudden impact with the incoming air.

CMD Technology

The constant technological evolution and the experience of Tecnotrip have led to the creation of the new programmer with CMD technology that encompasses different programs for different sectors in a single programmer. Resistant to high concentrations of atmospheric humidity, it allows its use in the most adverse conditions with total reliability.

Sealing options



Simple sealing



Simple sealing + excess cut individually adjusted



Individually adjustable double sealing



Bi-active sealing + excess cut individually adjusted



CD System

Standard functions

- 30 programs to select
- Vacuum control by sensor
- Supplementary vacuum function
- Progressive vacuum program
- Gas control by sensor
- Progressive air inlet "Soft-Air"
- Vacuum verification program
- Manual stop vacuum
- Cycle Counter
- Oil change Control
- Pump preheating program
- Simple sealing (SS)
- Independent control of seals

Optional

- Double sealing (SD), or simple sealing + excess bag cut (SC), individually adjustable
- Bi-active sealing (SB) in models EVA-9, EVA-9-11, EVD-19 and EVD-to-20
- Gas Injection (in some models)




Compact System

Standard functions

- Vacuum Control by time
- Time sealing Control
- Double sealing (SD)
- Manual stop vacuum


Vacuum packing solutions

Tabletop




EVT-14
Tabletop single chamber vacuum packing, ideal for points of sell with very little space and laboratories.

290
280




EVT-7-TD
EVT-7-Compact
Tabletop single chamber vacuum packing, ideal for points of sale, supermarkets and restaurants.

420
390
420



EVT-10
Single chamber tabletop vacuum packing machine, ideal for packaging short pieces in large quantity, with bags of slices of ham, cheese, etc.


490
420



EVT-28
Single chamber tabletop vacuum packing machine, ideal for packaging long pieces, such as salmon, grilled sausage, chorizo sausages.


830
420
816

Single chamber on floor




EV-15
Single chamber floor model vacuum packing machine, ideal for small and medium productions, their sealing bars allow the quick packaging of several small bags at the same time.

490
420
450



EV-13
Single chamber floor model vacuum packing machine, its rectangular shape that allows packaging pieces of medium length (sausages, meats, hams, etc.) or several bags simultaneously.

715
85
778
450
778



EV-25
Single chamber floor model vacuum packing machine, its rectangular shape allows you to pack pieces of great length (sausages, meats, hams, etc.) or several bags simultaneously.

635
1078
1100
540
620

Double chamber manual



EVD-22
EVD-16
EVD-19
EVD-19-11
Manual double chamber vacuum packing machine being ideal for high production, appropriate for large containers or also the ones of small dimensions in big quantity.

820
515
820
515



EVD-19-11

800
830
800
830



EVC-A-30
Single chamber vacuum packing machine with conveyor, automatic loading and unloading. For high production in all kinds of products, medium-sized and small such as sliced meats, nougat, etc...

1105
1050
460

Double chamber automatic download




EVD-A-20
Automatic download dual chamber vacuum packing machine being ideal for high production, suitable for large or small packages in big quantities. Synchronized with shrink tanks RET-A-4/11 and tape Conveyor.

740
830
740
830




EVD-A-20+CT-3000+RET-A-4

Single chamber automatic download



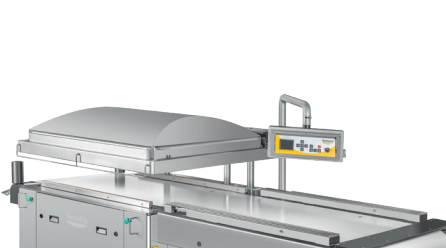
EVA-9-11
Automatic download of simple chamber vacuum packing machine being ideal for high production, suitable for large packages or the ones of small dimensions in big quantity. Synchronized with shrink tanks RET-A-4/11 and pre-feeder.

1100
695
1050
830




EVA-9-11+PA-9-11+RET-A-4

Automatic loading and unloading



EVC-26
EVC-27
Vacuum packing machine with conveyor, automatic loading and unloading, ideal for fully automatic lines for high productivity in all kinds of products, medium and large sizes such as center of ham and meat pieces. Synchronized with shrink tanks RET-A-4/11.

1000
1000
860



EVC-27+RET-A-4

1000
1000
860

Shrink tanks



RET-2
RET-2-80
Shrink tank with entry and exit of the product manual, to make the retraction of the bag after the product has been vacuum packed. Immersion system in hot water (up to 100° C).



RET-A-4
RET-A-4-11
Shrink tank with automatic check-in and check-out of the product, diving. Ideal for mounting on packaging lines and synchronized with the automatic vacuum EVA-9-11, EVD-A-20, EVC-26.

Dryer



TSA
Dryer for bags after shrinking process, ideal for complete automatic lines of packaging and link them with automatic weighing and labelling processes.

Manually



TSM-50
Tray sealer manual vacuum for preformed trays. Ideal for small productions and with the possibility of a constant change of mold. Modified atmosphere packaging, to achieve greater conservation, a better presentation, as well as to facilitate storage and transport.



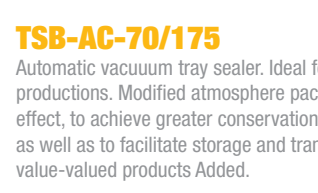
TSM-50-C
Tray sealer manual vacuum (or without) for preformed trays. Ideal for small productions and with the possibility of a constant change of mold. Modified atmosphere packaging, and with SKIN effect, to achieve greater conservation, a better presentation, as well as to facilitate storage and transport. Indicated for value-valued products Added.

Semi-automatic



TSB-100
TSB-A-100
Semi-automatic tray sealer with vacuum for preformed containers. Vacuum packed in modified atmosphere, to achieve greater conservation, a better presentation, as well as to facilitate storage and transport.

Automatic



TSB-AC-70/175
Automatic vacuum tray sealer. Ideal for medium and big productions. Modified atmosphere packaging, and with SKIN effect, to achieve greater conservation, a better presentation, as well as to facilitate storage and transport. Indicated for value-valued products Added.

Process solutions



SAP-70
Vacuum tumblers for massaging and salting with a digital programmer of 30 programs. Ideal for products such as ham, bacon, chickens, shoulders, knuckle... all types of meat with and without bone. Capacity in kg: 30.



SAP-200
Vacuum tumblers for massaging and salting with a digital programmer of 30 programs. Ideal for products such as ham, bacon, chickens, shoulders, knuckle... all types of meat with and without bone. Capacity in kg: 90.



SAP-470
SAP-800
Vacuum tumblers for massaging and salting with a digital programmer of 30 programs. Ideal for products such as ham, bacon, chickens, shoulders, elbows, knuckle... all types of meat with and without bone. Capacity in kg: SAP 470 - 220 SAP 800 - 400

Process solutions



TD-90
TD-96
Multiple cutter, to cut to cubs, strips, slices or grated... for the garrison and elaboration of salads, pizzas, Skewers... Right for all sorts of products. Indicated for small productions less than 1400Kg/h.



TD-105
TD-112
Multiple cutter, to cut to cubs, strips, slices or grated... for the garrison and elaboration of salads, pizzas, Skewers... Right for all sorts of products. Indicated for medium productions less than 2100Kg/h.



TD-120
TD-126
TD-140
Multiple cutter, to cut to cubs, strips, slices or grated... for the garrison and elaboration of salads, pizzas, Skewers... Right for all sorts of products. Indicated for big productions less than 3200Kg/h.



TDSH-90
Automatic cutter for vegetables and fruits. Ideal for continuous processing plants or for industrial kitchens.



TC-1100
TC-700
Cutter of all kinds of meat, with or without bone, such as ribs, steak, meat pieces... Also delicatessen meat and fish.

VAKONA





IDEAL-EUROPA-TWIN
Brine manual injector from the German brand VAKONA. It can inject precise amounts of brine to products with and without bone. Even the most viscous brine can be hygienically injected with security and reliability. Available from 9 to 184 needles.



PI-PIH
Brine automatic injectors from the German brand VAKONA. They can inject precise amounts of brine to products with and without bone. Even the most viscous brine can be hygienically injected with security and reliability. Available from 9 to 184 needles.



VM
Tumblers-vacuum mixers of the German brand VAKONA. Highly useful for many production processes, for both the derived from meat, fish as well as cooked or salads. Available from 60 to 1800 Lts.



ESK
Chilled tumblers-vacuum mixers by VAKONA German brand. Highly useful for many production processes, both for the derivatives of the meat as well as cooked products or salads. Available from 60 to 850 Lts.



STL-C
Vacuum tumbler and mixer unit of the German brand VAKONA special for catering. Highly useful for many production processes, for both the derived from meat, fish, such as salads and cooked as creams, sauces, pure, etc... Capacity 250 litres.