

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.



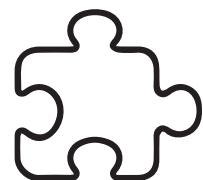
Immediate attention

Our technical service guarantees a quick response to avoid delays in the production and solve the problem as soon as possible.



Customized support

Both Tecnotrip directly as their distributors have specialized technical staff to deal with the incidents in the most efficient way possible.



Integral service

Tecnotrip has a wide stock of spare parts and consumables such as vacuum bags, food trays, and film.

Benefits to work with Tecnotrip

Tecnotrip offers highly reliable equipment, with a long durability, technically equipped with proven solutions that offer high performance to the user due to their low number of incidents.



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.

After-sales service

The best way to build customer confidence is through an experienced customer service that can meet the specific needs in the shortest time possible and in the most efficient way.

Vacuum packing solutions

Tabletop



EVT-7-TD

Tabletop single chamber vacuum packing machine, ideal for points of sale with little space, for small productions. Suitable also for laboratories and restaurants.

420
390



EVT-7-Compact

Tabletop single chamber vacuum packing machine, ideal for points of sale with little space, for small productions. Suitable also for laboratories and restaurants.

420
390



EVT-10

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

500
460
420



EVT-28

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

830
465
816
465

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.

500
420
460
420



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
495
450
400
778
778
455
450
778
778
455
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.

1080
635
1100
540
1080
675
1100
620
1100
635

Double chamber manual

EVD-22

EVD-16

EVD-19

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.



EVD-22
520
515
520
515

EVD-16
730
665
730
665

EVD-19
800
830
800
830

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.

740
740
830
830

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.

1100
655
1050
530

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.



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...

Shrink tanks



RET-A-4

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, EVC EVDA-20-26.



RET-2

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).

Dryer



TSA

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

Manuals



TSM-50

Tray sealer manual vacuum for preformed containers. 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.

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

TAC-500

Continuous automatic tray sealer with vacuum for preformed containers, ideal for medium-sized productions. Vacuum packed in modified atmosphere, to achieve greater conservation, a better presentation, as well as to facilitate storage and transport.



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, etc... 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



TD-90

TD-96

Ideal for cutting in cubes, strips or filleting all types of products in small and medium productions.



TD-105

TD-112

Ideal for smooth and cut cleanly every kind of products: raw, boiled, in the form of cubes, slices or strips for garnishing of pizzas, salads, etc., as well as to cut fresh meat refrigerated or on skewers, steaks, slices, etc.



TC-1100

TC-700

Cutting of all kinds of meat, with or without bone, such as ribs, steak, meat pieces... Also delicatessen meat and fish.



TDSH-90

Automatic cutters for vegetables and fruits are ideal for continuous processing plants or for industrial kitchens.



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.



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.



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.



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.



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.

Consumables

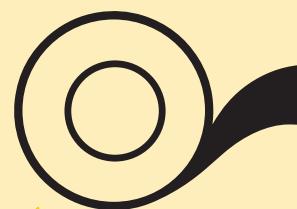
See our full range of consumables and ensure an optimal performance of all your equipment.

For vacuum packaging:

- Bags for preserving, cooking and retractable

For tray sealers:

- Preformed trays
- Film rolls



Stock
of the most
common sizes

We supply
in **PA/PE or PP**

From **90 microns**
up to **150 microns**

Special prices
by quantities

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.



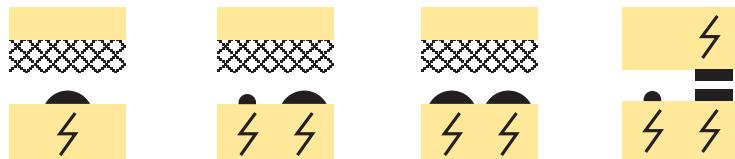
CD System

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)



SS

Simple sealing

SC

Simple sealing + excess cut individually adjusted

SD

Individually adjustable double sealing

SB

Bi-active sealing + excess cut individually adjusted



Compact System

Standard functions

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



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