



Bernad[®]
equipamiento industria alimentaria

RET-2-80 MANUAL SHRINK TANK

Hot water dip shrink tank

SHRINKING

MANUAL

WATER UP TO 100 °C

85 L



DESCRIPTION

The RET-2-80 is the larger version of the RET-2: a shrink tank with manual product infeed and outfeed and an 800 mm usable chamber, for shrinking the bag after vacuum packing. Immersion in hot water, up to 100 °C, gives uniform shrinking and a neater presentation.

Product infeed and outfeed: manual. Analogue programmer with water temperature and immersion time control.

Ideal for slaughterhouses and small cured sausage factories with small production runs of meat, sausages and cheese.

CONSTRUCTION AND STANDARD EQUIPMENT

- Water temperature: Up to 100 °C.
- Heating: Electric.
- Power supply: 220/380 V · 50/60 Hz · three-phase.
- Options: Hood for steam extraction.

KEY DATA

Usable	800 × 380 × 210	Water	85 L	Temperature	100 °C
Power	9 kW	Supply	220/380 V	Weight	140 kg

MODELS AND DIMENSIONS

REF.	CONFIGURATION	DIMENSIONS (MM)	SUITABLE FOR
RET-2-80	Manual · 85 L	900 × 640 × 1170	Small production runs of meat, sausages and cheese

Manufacturer data (Tecnotrip). Reference: RET-2-80.

APPLICATIONS

Slaughterhouses and small cured sausage factories with small production runs of meat, sausages and cheese.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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