

RET-A-4 AUTOMATIC SHRINK TANK

Hot water dip shrink tank

SHRINKING

AUTOMATIC

FOR AUTOMATIC LINES

200 L



DESCRIPTION

The RET-A-4 is a shrink tank with automatic product infeed, immersion and outfeed, designed for packing lines synchronised with Tecnotrip's automatic vacuum packers. A sensor detects the packed product and starts the cycle, and hot water immersion shrinks the bag evenly.

Product infeed and outfeed: automatic (infeed, immersion, draining and outfeed). Digital sensor-controlled programmer, 30 programs (infeed, immersion, draining and unloading times).

Ideal for automatic packing lines with large production runs of meat, sausages and cheese.

CONSTRUCTION AND STANDARD EQUIPMENT

- Water temperature: Up to 100 °C.
- Heating: Electric and/or steam.
- Synchronises with: Automatic vacuum packers EVA-9-11, EVDA-20, EVC-26 and EVC-27.
- Power supply: 220/380 V · 50/60 Hz · three-phase.

KEY DATA

Usable	870 × 440 × 285	Water	200 L	Programs	30
Power	30 kW	Air	6 bar	Weight	273 kg

MODELS AND DIMENSIONS

REF.	CONFIGURATION	DIMENSIONS (MM)	SUITABLE FOR
RET-A-4	Automatic · 200 L	1730 × 930 × 1590	Large production runs of meat, sausages and cheese

Manufacturer data (Tecnotrip). Reference: RET-A-4.

APPLICATIONS

Automatic packing lines with large 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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