



Factories

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

Suitable for big productions.

Recommended for synchronizing with automatic packaging lines.

The **RET-A-4-11** is ideal for:



Cheeses



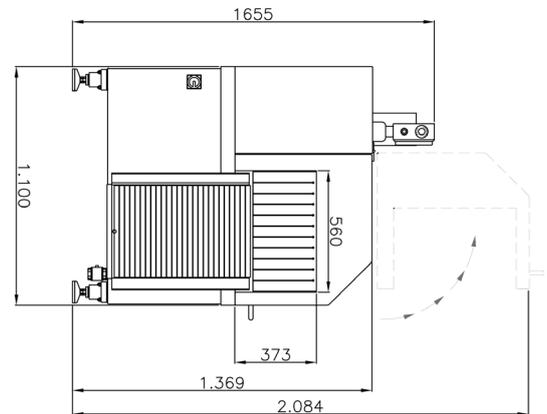
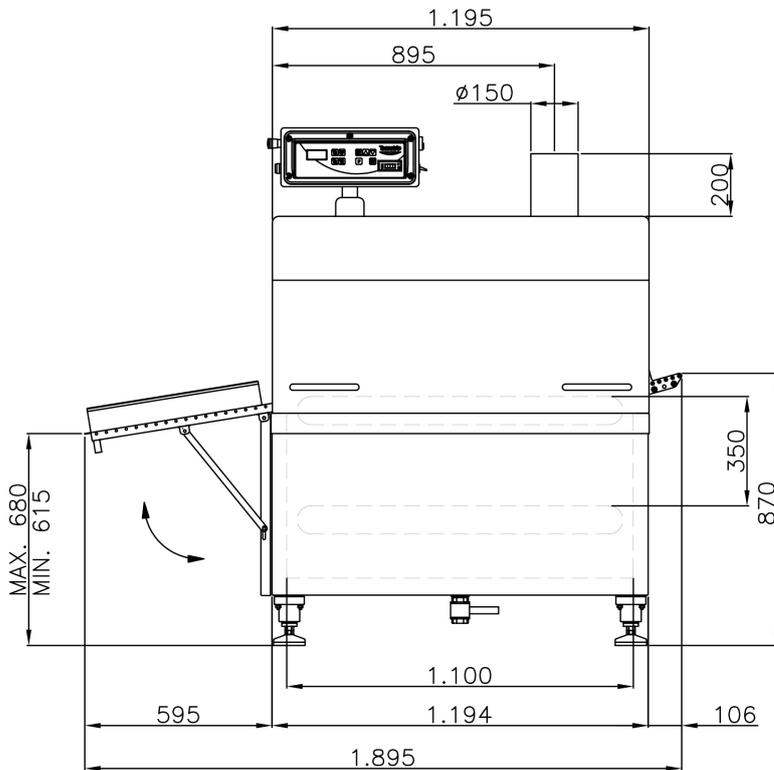
Sausages



Meats

We design, manufacture and market.

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



Synchronizable with packaging models:

EVA-9-11, EVDA-20, EVC-26 and EVC-27

Features

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

Technical data

- Exterior dimensions/mm: 1900x1100x1655
- Chamber dimensions/mm: 1270x945x1390
- Power/Kw: 30
- Compressed air/bar: 6
- Electrical connection: 220/380V 50/60Hz 3ph
- Weight/kg: 315
- Water capacity/Ltr: 300
- Water temperature: 100°C

Equipment

- Digital program: CD System
- Bell

Information about analog programmer

- 30 programs to select
- Product input selector
- Immersion input time selector
- Water drained time selector
- Discharge time selector
- Stop the cycle
- Cycle selector

**see descriptions on the web*

Accessories and consumables

- Retracting bags