



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

Suitable for small productions.

Recommended for slaughterhouses and small sausage factories.

The **RET-2** is ideal for:



Cheeses



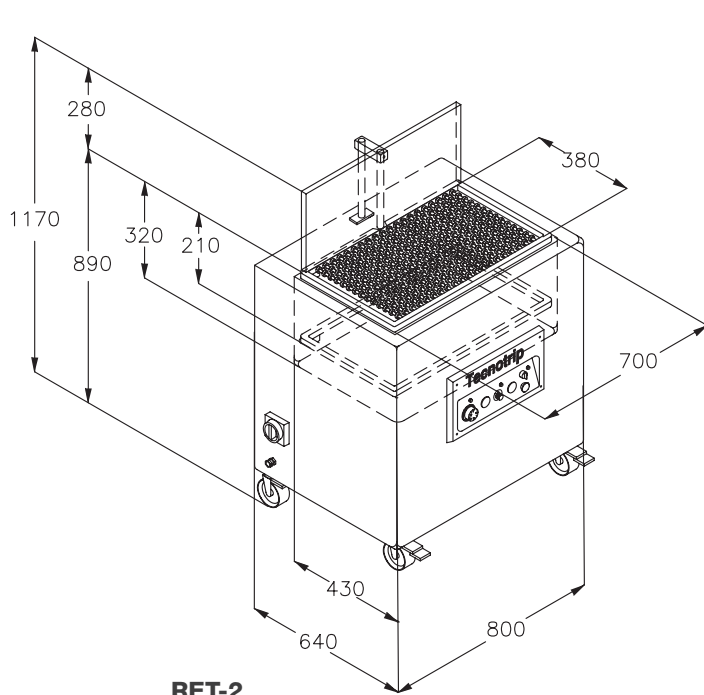
Sausages



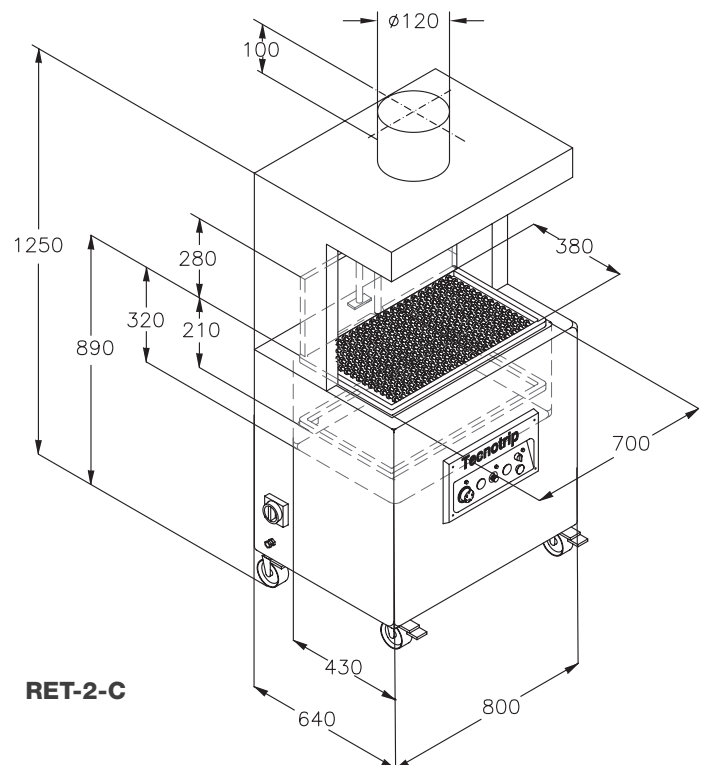
Meats

We design, manufacture and market.

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



RET-2



RET-2-C

Features

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

Technical data

Model:	RET-2	RET-2-C
Exterior dimensions/mm:	800x640x1170	800x640x1250
Chamber dimensions/mm:	700x380x210	
Power/Kw:	8	
Electrical connection:	220/380V 50/60Hz 3ph	
Weight/kg:	120	
Water capacity/Ltr:	75	
Water temperature:	100°C	

Equipment

- Analog programmer
- Bell: RET-2-C (optional)

Information about analog programmer

- Water temperature regulator
- Immersion time controller
- *see descriptions on the web*

Accessories and consumables

- Retracting bags