



Tecnical meat

technology
at the service
of the food
industry



Since it was established in 2001, Tecnical has focused its activities on the design and manufacture of machinery and complete turnkey installations for the food industry and its division Tecnical Meat has specialized in the production process of cooked meat products.

Tecnical's facilities cover an area of 7,000 m² that have been set up and equipped for developing machinery and carrying out FAT tests, which certify the quality of the equipment and guarantee optimal functioning before it is delivered to clients.

Tecnical is a young and very dynamic company which, since it began, has always sought out international markets and strategic alliances.





PROFESSIONALISM, EXPERIENCE AND QUALITY

Tecnical's highly-trained team offer a wealth of experience acquired over more than 30 years, which together with the latest technology and tools for designing equipment make Tecnical the best choice of partner for its clients. The result is a series of high quality and highly functional production lines that give Tecnical's clients an advantage over their competition.

Tecnical continuously adapts its products to comply with the main technical, technological, and quality regulations, which allows it to always certify the equipment and/or installations according to the requirements of the specific destination countries.

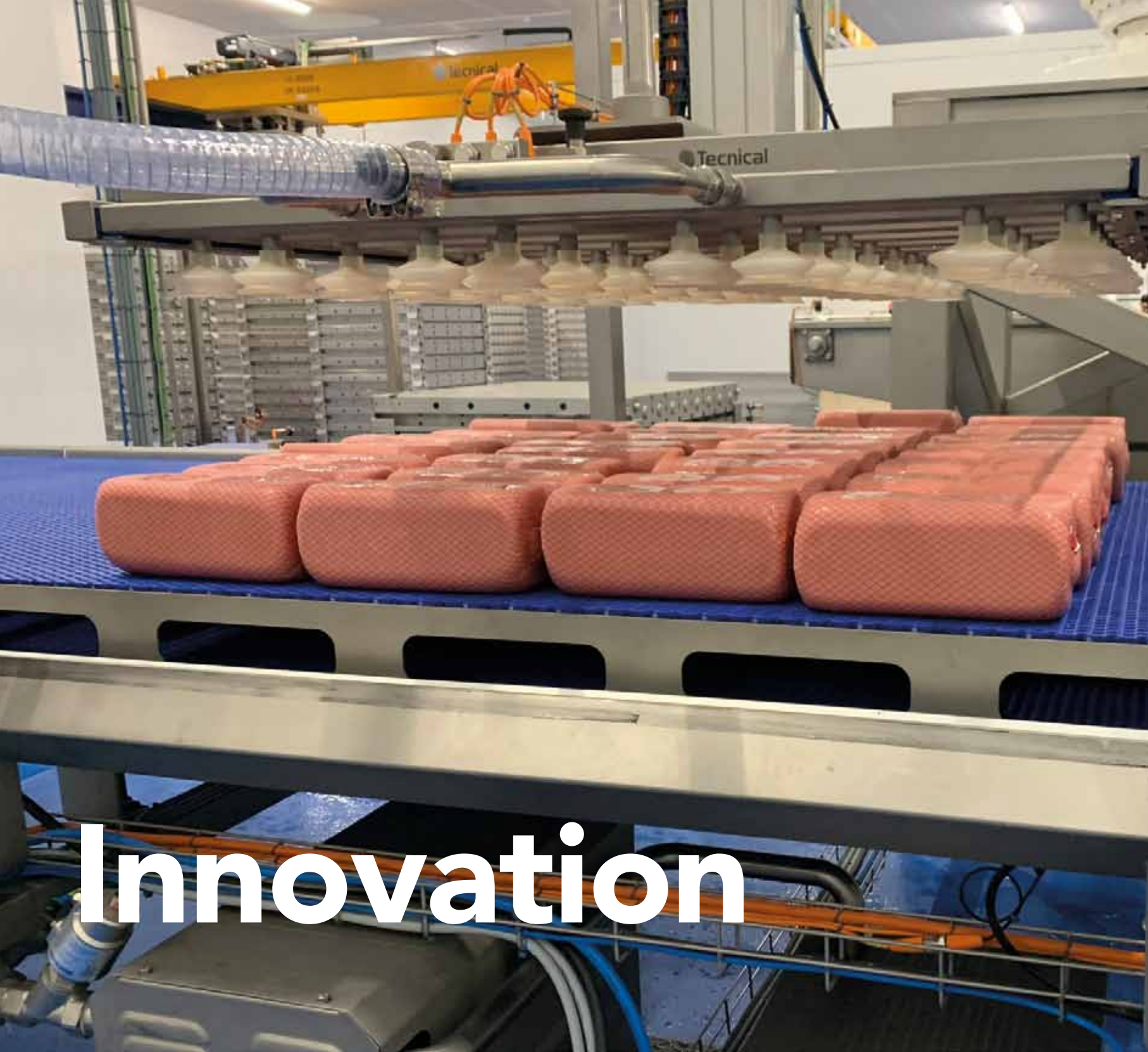
Maceration Tumbler

Advanced massage system for preparing ham and boiled shoulder of ham, loins, ribs, and macerated poultry products.

Improves the absorption, retention, and distribution of the brine and optimizes the extraction of muscle protein.



Experience

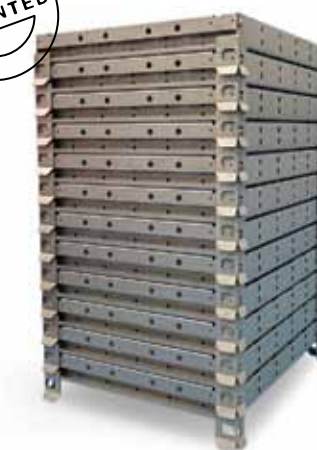


Innovation

RESEARCH AND INNOVATION

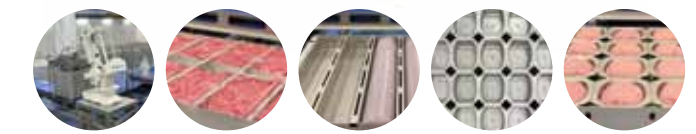
The R&D&I Department is constantly developing new equipment and optimising existing systems in order to meet the needs of today's production processes. The aim is to offer innovative solutions using cutting-edge technology.

In addition, Tecnicl works with renowned food technology institutes and leading polytechnic universities.



Multimoulds rack for cooking meat products with self-pressing system

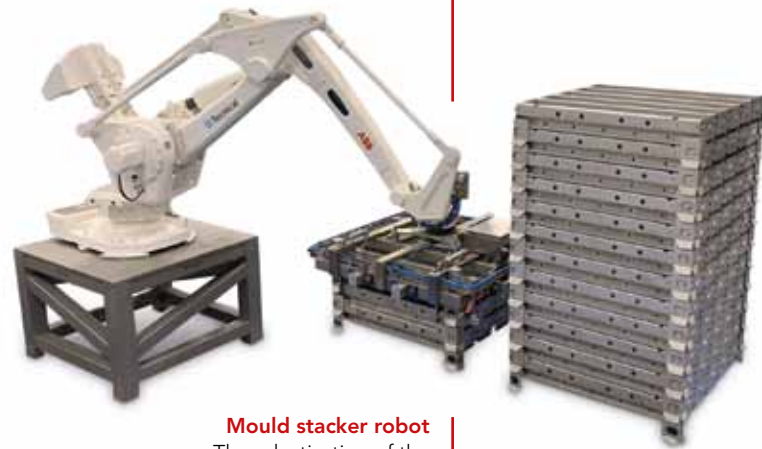
Patented system, conceived for automated production lines. Designed for a fast and homogeneous cooking process for meat products in multiple formats. Allows for space optimization and production efficiency, reducing or eliminating the labour necessary during the process.





FLEXIBILITY AND ABILITY TO ADAPT

Tecnical's equipment is characterised by its great flexibility, as it allows a great variety of products and a very wide range of formats to be produced on the same production line. Moreover, format changes are very simple and quick to carry out, greatly streamlining the manufacturing process.



Mould stacker robot

The robotization of the process lines allows for space optimization and production efficiency.



Flexibility

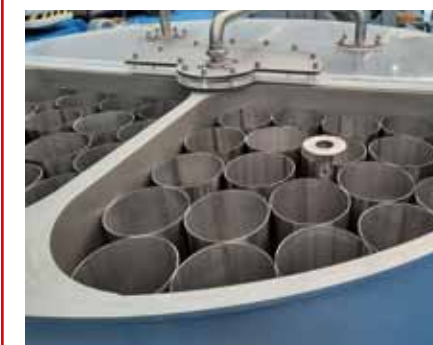


Efficiency

EFFICIENCY AND TECHNICAL SUPPORT

Tecnical's equipment is known for its superior efficiency and reliability: it guarantees high-performance productivity, requires very little maintenance, and, in addition, is fitted with the necessary technology to be able to provide remote technical support via Internet in the event of a breakdown.

The After-Sales Department coordinates remote or on-site technical assistance in the countries where the Tecnical machinery is located with maximum agility.



Pre-Vacuum Hood
Allows to eliminate from the meat mass, the air occlusions and micro-bubbles generated during bagging or moulding preventing shedding and oxidation of the finished product.



MAXIMISING THE USE OF SPACE

When defining an installation, Tecnic reduces the surface area required to the minimum. As the addition of every square metre required for an equipment installation has a direct impact on the cost of the investment, Tecnic works to optimize the space available and make full use of the height of the building.

Traditionally, production lines have always required a large floor area and have not taken advantage of the volume available. In contrast, Tecnic's machinery is designed to make maximum use of all the available volume in the client's facilities.

Plastic box washing tunnel

Automatic continuous washing system with prewash sections with solid separator filter, washing with detergent dosing system and water exchange, and final rinse with disinfectant injection.

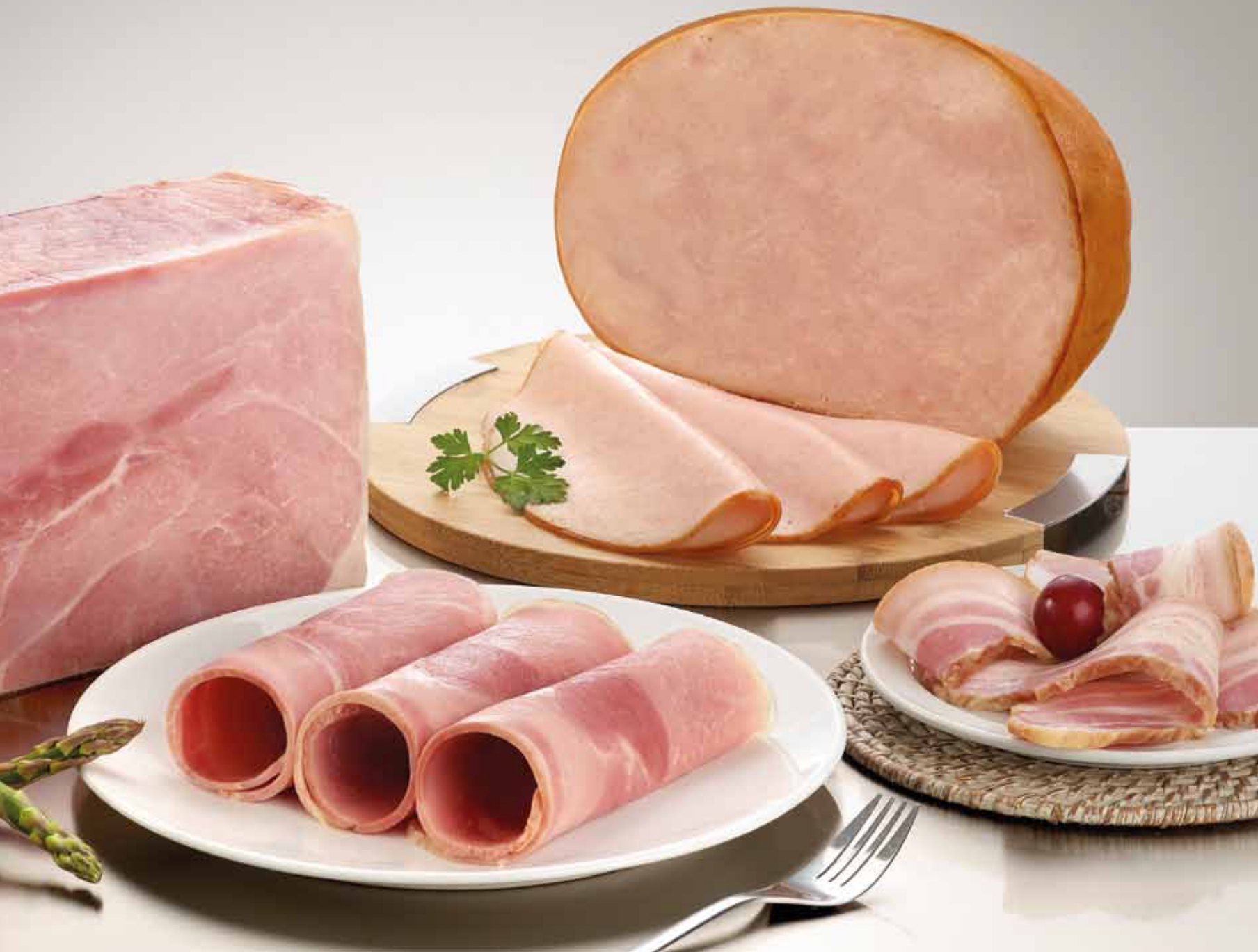


Optimisation

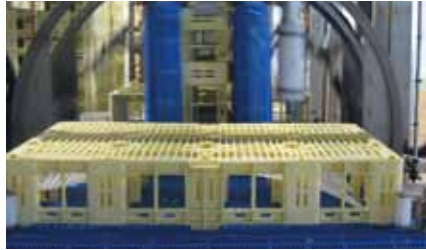
ELABORATION OF COOKED MEAT PRODUCTS

Tecnical is specialized in the exclusive design, development and construction of machinery, equipment, and complete facilities for the food industry, especially for the cooked meat manufacturing sector and has professionals trained in engineering and production processes who design customized projects following parameters of efficiency, optimization and profitability. For this reason, the equipment adapts to any product and capacity.

Tecnical offers everything from machinery for meat maceration processes such as drums or pre-vacuum tumblers, hoods, draining equipment, kettles, etc. to automatic installations for the handling, cleaning, drying, and storage of moulds, boxes, containers, and pallets.



Straining tumbler
Gently massages the product, achieving a better distribution of retained brine and eliminating any excess.



FOOD SHRINK WRAPPING

Good packaging provides greater added value as it extends the product's shelf life, improves its appearance, and facilitates consumption. Tecnical offers shrink-wrapping equipment, providing a perfect finish in the presentation of vacuum-packed products in heat-shrink bags, adapting the bag to the food without leaving wrinkles or deformations characteristic of the packaging operation.

DISPLACEMENT OF PLASTIC BOXES, CONTAINERS, AND PALLETS

The auxiliary equipment required in the cooked meat making process, such as plastic boxes, shelves, stacking units, trolleys, containers, and pallets must always be in perfect condition to guarantee the quality of the final product. Tecnical offers different custom-made solutions for cleaning, disinfection, and drying treatments, as well as handling in various applications.

Continuous immersion shrink-wrapping tunnel

Provides a perfect finish in the presentation of vacuum-packed products in heat-shrink bags.



TECNICAL AROUND THE WORLD

Installations supplied
by Tecnical are currently
operating in 36 countries
around the world.

TECNICAL GROUP





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