



# Tecnical

meat

technology  
at the service  
of the food  
industry

A modern, multi-story office building with a prominent 'Technical' sign on the roof. The building features large glass windows and a central entrance. Two tall, slender cypress trees stand in front of the building. The sky is a deep blue with scattered clouds, and the building's interior lights are visible through the windows.

 **Technical**



Technical is a young and dynamic company serving international markets and partners.

Technical Meat design and manufacture machinery and complete turnkey installations for the food industry with specific applications for cooked ham and sausage production.

Technical's facilities cover an area of 7,100 m<sup>2</sup> set up and equipped with state of the art machinery ready to carry out FAT tests of the equipment prior delivery.





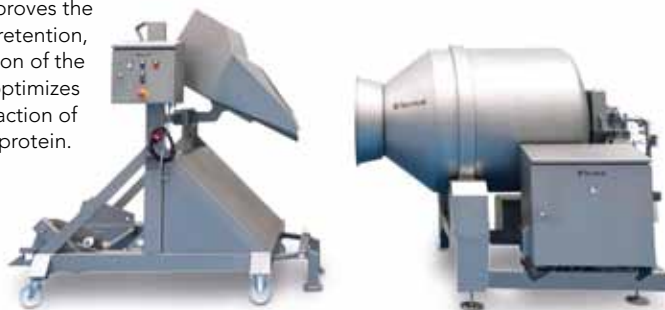
## PROFESSIONALISM, EXPERIENCE AND QUALITY

Our experienced team is working with the latest technology and tools for designing equipment, making Tecnical a great partner to work with. We deliver high quality and highly functional production lines, giving you an advantage over the 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 boild 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**



Tecnical

**Innovation**



## RESEARCH AND INNOVATION

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

In addition, Tecnical Meat works with renowned food technology institutes and leading engineering universities departments.



### **Mould stacker robot**

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



## **FLEXIBILITY AND ABILITY TO ADAPT**

Tecnical Meat equipment are flexible, allowing a wide range of products and formats to be made on the same production line. Format changes are very simple and quick to carry out minimizing down times.



Tecnical's Project Planning Department study the ideal equipment layout to optimize the space available in your production plant.

### **CIP Centralised cleaning system**

Offers high guarantees of hygiene of the different equipment. CIP system ensures cleanliness, minimizing both water and detergent consumption.







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**Flexibility**

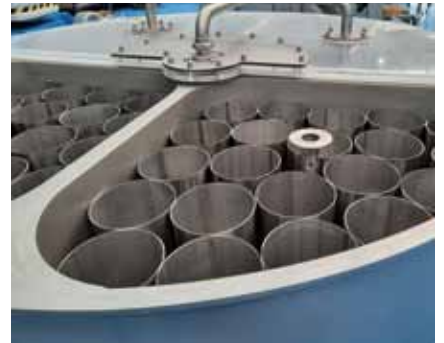


**Efficiency**

## EFFICIENCY AND TECHNICAL SUPPORT

Tecnical Meat's equipment is known for its superior efficiency and reliability: it guarantees high productivity, requires limited on-site maintenance with remote technical support via Internet.

The After Sales Department coordinates technical support rapidly and efficiently wherever you are.



### **Pre-Vacuum Hood**

Allows to eliminate from the meat mass, the 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, Tecnical 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, Tecnical 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, Tecnical'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. Washing and rinsing of plastic boxes with solid separator filter.





Optimisation



## ELABORATION OF COOKED HAM AND SAUSAGES

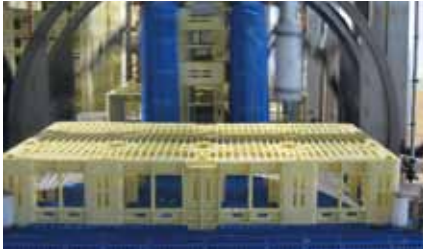
At Tecnical we are specialized in the exclusive design, development and construction of equipment and complete installations for the meat industry, particularly for the ham, cold meat and cooked meat production sector.

Our team, trained in engineering and production processes, design custom projects following parameters of efficiency, optimization, and profitability.



### **Straining tumbler**

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



**Multimould overturner**

System for transfer, accumulating and flipping moulds. Capacities custom made for the production of each customer.



**Continuous immersion shrink-wrapping tunnel**

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



**FOOD SHRINK WRAPPING**

A 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. In addition, Tecnical can also supply handling systems that enable any of these processes to be automated.

**DISPLACEMENT OF PLASTIC BOXES, CONTAINERS AND PALLETS**

The smaller equipment required in the cooked ham and sausages making process, such as plastic boxes, shelves, stacking units, trolleys, containers and pallets must stay clean 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









## TECNICAL AROUND THE WORLD

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

### TECNICAL GROUP







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