

TruNet Automation

A Proud Member of The TruNet Group

In Partnership with



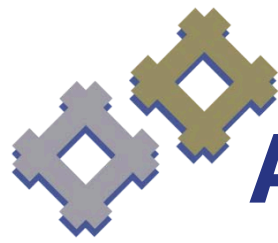
INOX MECCANICA®

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



A market leading range of meat processing machinery, built with our customers' needs and safety at the forefront

trunet-automation.com



TruNet Automation

TruNet Automation is part of the TruNet Group, who are recognised as an innovative leader in the production of elastic netting, loops and twine. Our **Queen's Award for Innovation** was awarded for commercial success as a result of an invention.

TruNet Automation benefits from the same pioneering drive to produce and supply a new range of machinery to enhance efficiency, improved durability, and offer new and improved solutions to our valued customers. These machines deliver the latest, market-leading features for stuffing, pressing and loading.





Watch our
video here



TN700 Double Stuffer

Our TN700 Double Stuffer is a semi-automatic stuffing machine with market-leading 700mm tubes. It is designed to stuff whole muscle products, such as beef or pork, effortlessly into netting.



**Market-leading
700mm length netting
tubes**



**Continuous loading into
alternate chambers maximises
machine efficiency**

TN700 Double Stuffer



**High-speed output of
up to 1200 units per
hour**



**Standard from $\varnothing 70\text{mm}$ up
to $\varnothing 210\text{mm}$. Larger
diameter machines are
available on request**



**Ergonomic, robust
chamber lid, designed
for ease of use**



**Seamless tube changes
with our easy-to-use 'lock
and load' tube fastenings**



**Easy-to-use
control panel**



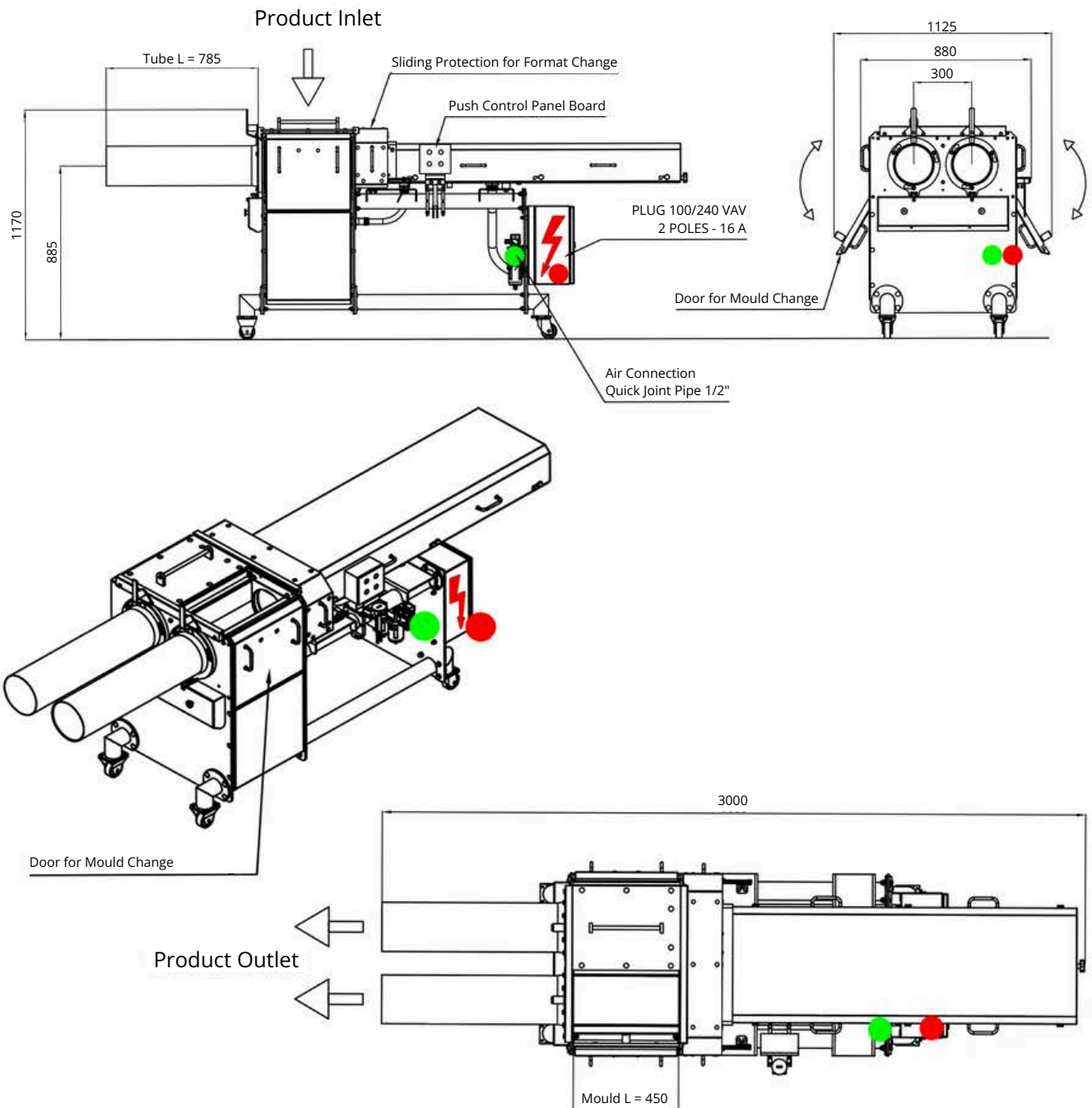
**Manufactured from stainless
steel AISI 304. All non-stainless
steel parts are food grade
and industry-approved**

TN700 Double Stuffer

Technical Data

Compressed Air Consumption	2000 NL/min 6 bar
Electrical Power Absorbed	0,1 kW

Machine Plan





View on
our website



TN500 Double Press & TN800 Extended Double Press

Our TN500 Double Press is a semi-automatic, high compressions press, designed to form high-yield slicing logs from multiple muscles. Our TN800 Extended Double Press is available with both a standard sized 500mm press chamber and also an extended 800mm press chamber.



**High-speed output of
up to 800 units per
hour**



**Continuous loading into
alternate chambers maximises
machine efficiency**

TN500 Double Press & TN800 Extended Double Press



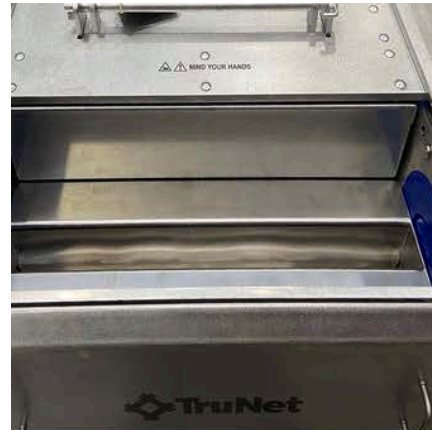
**High-power press system
to shape and form the
product for stuffing into
netting or casings**



**Ergonomic, robust
chamber lid, designed
for ease of use**



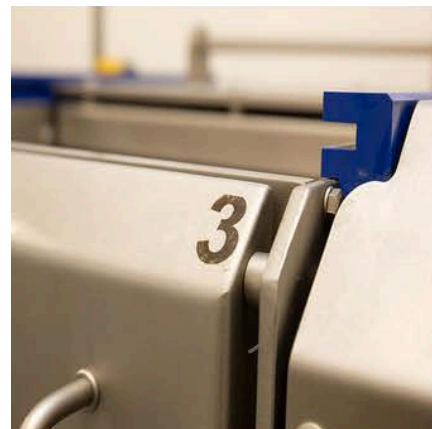
**Developed with attention
to hygiene and designed
with an easy access panel
and chambers**



**Available in both 500mm
and 800mm Chamber sizes,
designed to press whole
loins into slicing logs**



**Innovatively designed
Casing Tubes featuring the
safest design currently on
the market**



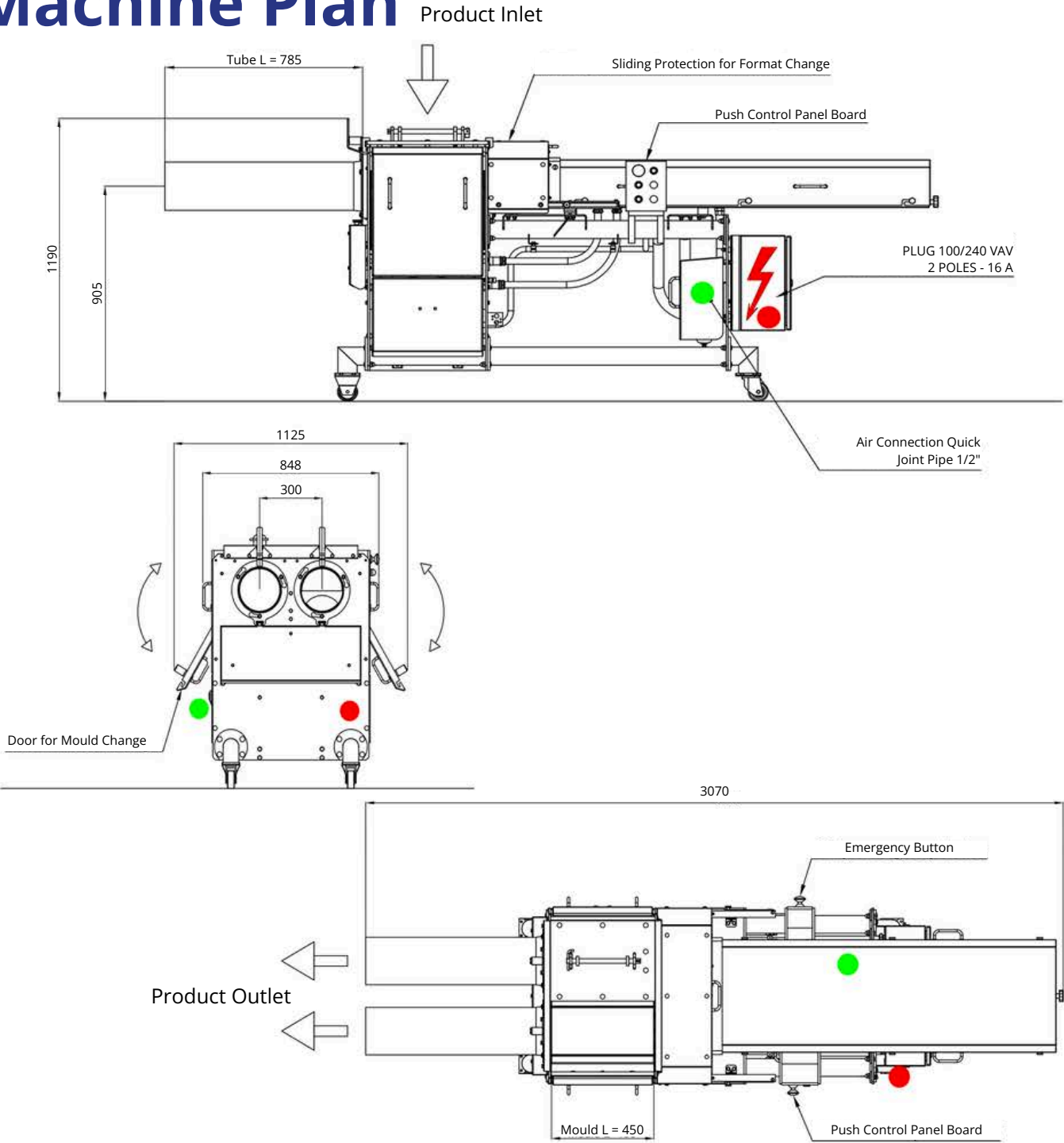
**Manufactured from stainless
steel AISI 304. All non-stainless
steel parts are food grade and
industry-approved**

TN500 Double Press & TN800 Extended Double Press

Technical Data

Compressed Air Consumption	3000 NL/min 6 bar
Electrical Power Absorbed	0,1 kW

Machine Plan

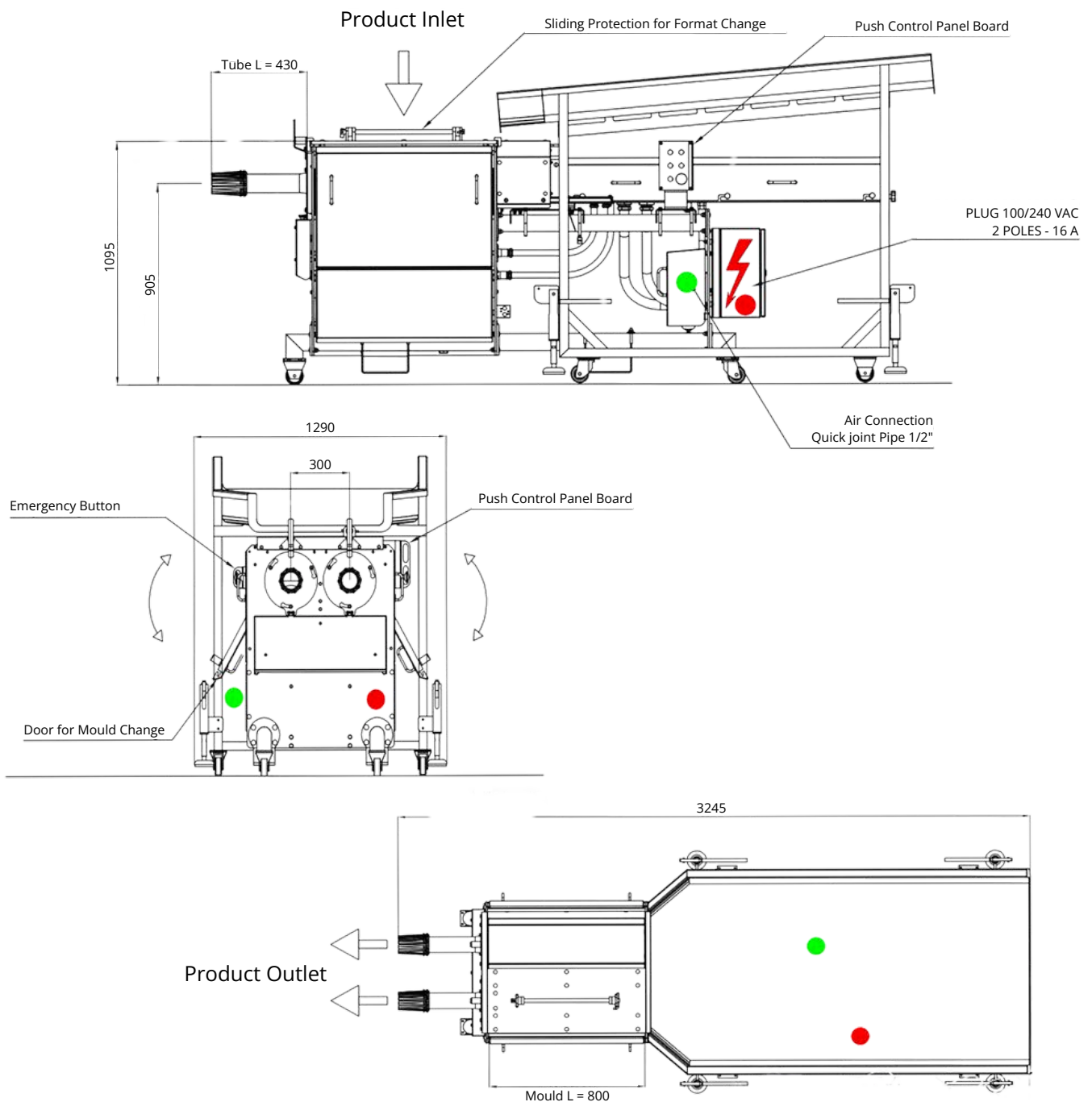


TN500 Double Press

Technical Data

Compressed Air Consumption	3000 NL/min 6 bar
Electrical Power Absorbed	0,1 kW

Machine Plan



TN800 Extended Double Press



Watch our
video here



TN700 'Duo' Press & Stuffer

The world's first ever combination meat press and stuffer, built as one single unit. A compact, semi-automatic machine, which is 60% smaller than any other Stuffer and Press set up that is currently on the market.



TN700 'Duo' Press & Stuffer

The TruNet “Duo” 2-in-1 is a combined Double Stuffer and Meat Press Machine that the meat packaging industry has been asking for, for decades.

We understand that space is a premium in any meat plant and, until the launch of our “Duo”, customers were having to buy two machines for stuffing and pressing.

By creating a 2-in-1 machine, TruNet Automation have not only reduced footprint by 60% (compared to alternative machines, produced by our competitors), but also reduced the price by around 30% (compared to buying two separate machines).

Using the TruNet “Duo” 2-in-1 Double Stuffer & Press with a Net and Casing Loader System you can press and form into all of the following products, in multiple formats, at up to 800 pieces per hour.

- Cut & Clipped Plastic Casings
- Shirred Plastic Casings
- Shirred Standard Netting
- Shirred TruNet **Total Control Net**®
- Shirred Non-Elastic Diamond Netting
- Cut & Clipped Fibrous Casings
- Shirred Fibrous Casings
- Shirred **Total Control Net**® and Plastic Casings together

Casing Tubes

Innovatively designed Casing Tubes are now available featuring the safest design currently on the market. By combining short casing fingers with a full-width piston ram, our new Casing Tubes eliminates any holes between the fingers when expanding. This greatly reduces the risk of any machine operators' fingers becoming trapped.



TN700 ‘Duo’ Press & Stuffer



High-power press system to shape and form the product for stuffing into netting or casings



High-speed output of up to 800 units per hour when used as a press



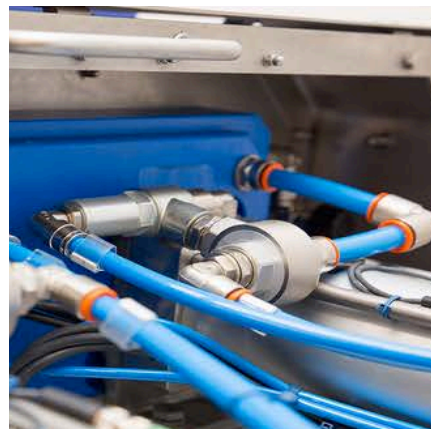
Market leading 700mm length tubes for netting and casings



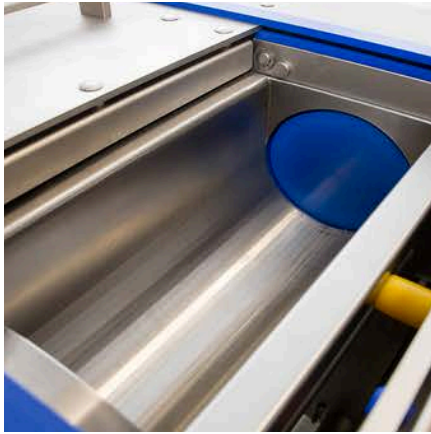
Ergonomic, robust chamber lid, designed for ease of use



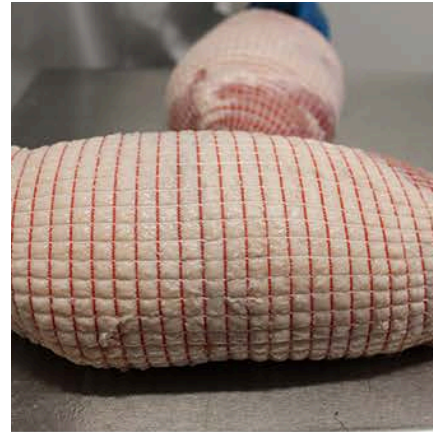
Easy open chamber access panels, allowing for quick and efficient tooling changes



All control systems have been manufactured to the highest available standard



**Quick conversion system
allows machine to be
changed from press to
high-speed stuffer**



**High-speed output of up
to 1200 units per hour
when used as a stuffer**



**Market leading 700mm
length netting tubes**



**Continuous loading into
alternate chambers
maximises efficiency**



**Manufactured from stainless
steel AISI 304. All non-
stainless steel parts are food
grade and industry-approved**



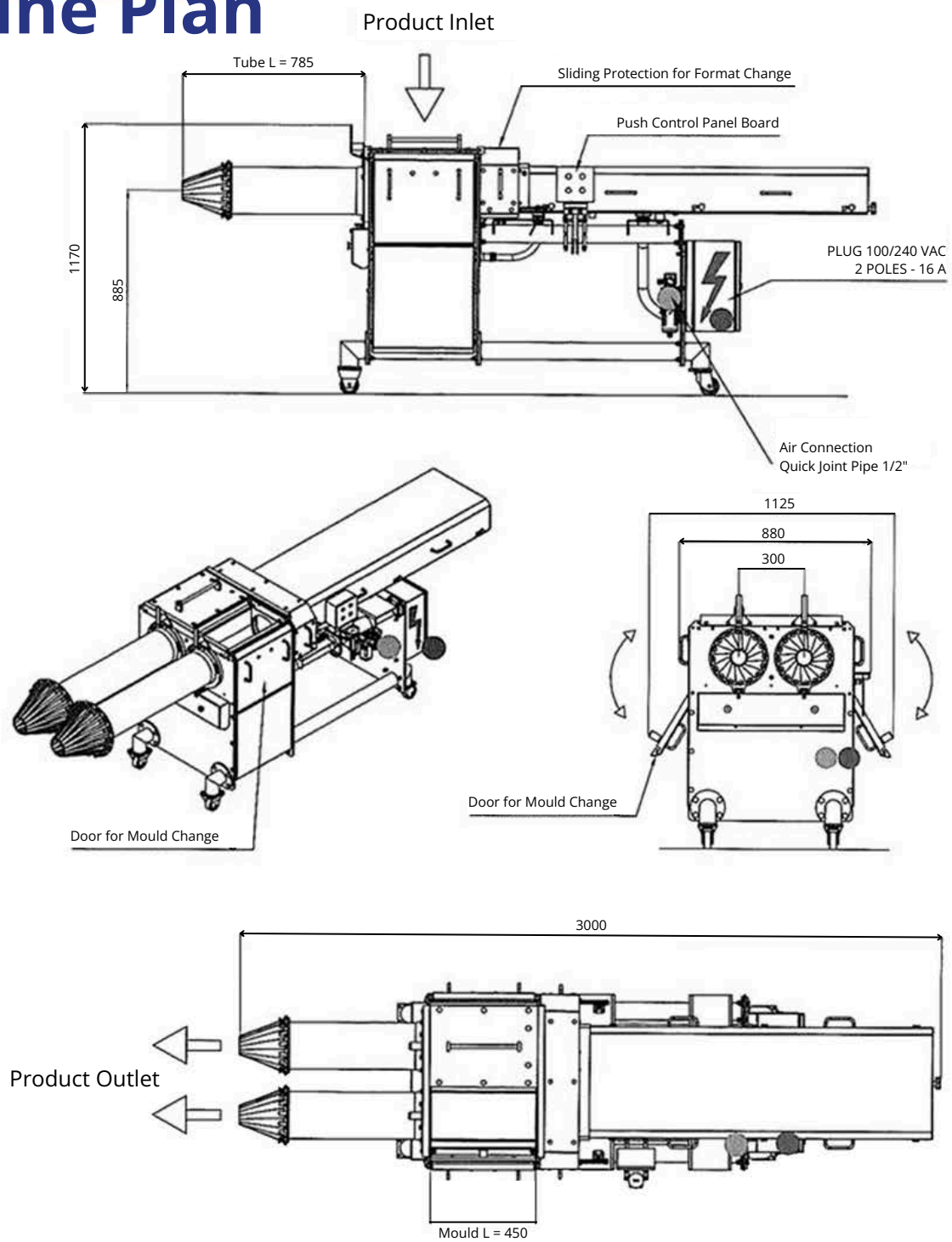
**User friendly controls for
fast and efficient machine
mode selection**

TN700 'Duo' Stuffer

Technical Data

Compressed Air Consumption	3000 NL/min 6 bar
Electrical Power Absorbed	0,1 kW

Machine Plan



TN700 'Duo' Press & Stuffer



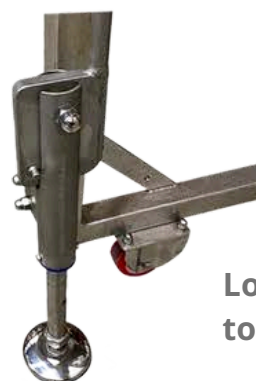
Stainless Steel Meat Table

Compatible with our TN700 Series

Designed for seamless integration with our TN700 series of machines, this lightweight and easy-to-manoeuvre stainless steel meat table enables continuous loading efficiency. Equipped with dual Caster and Camlock Legs, the table can be effortlessly moved into position. Once aligned, the Camlock Legs allow the table to be securely raised and locked in place, ensuring stability and optimal performance during operation.



Raised
Camlock Leg for
manoeuvring



Lowered Camlock Leg
to raise the table lock
into position

Stainless Steel Meat Table

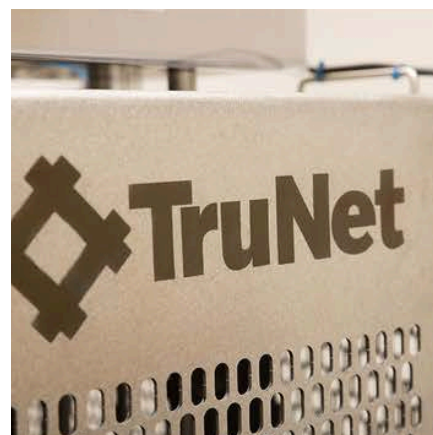


Watch our
video here



TNAL700 Net Loader

This machine has been designed for the automatic loading of netting and casings onto tubes. It is capable of loading more netting per tube than any other machine currently on the market. This is due to the machine's compatibility with our market-leading 700mm long tubes.

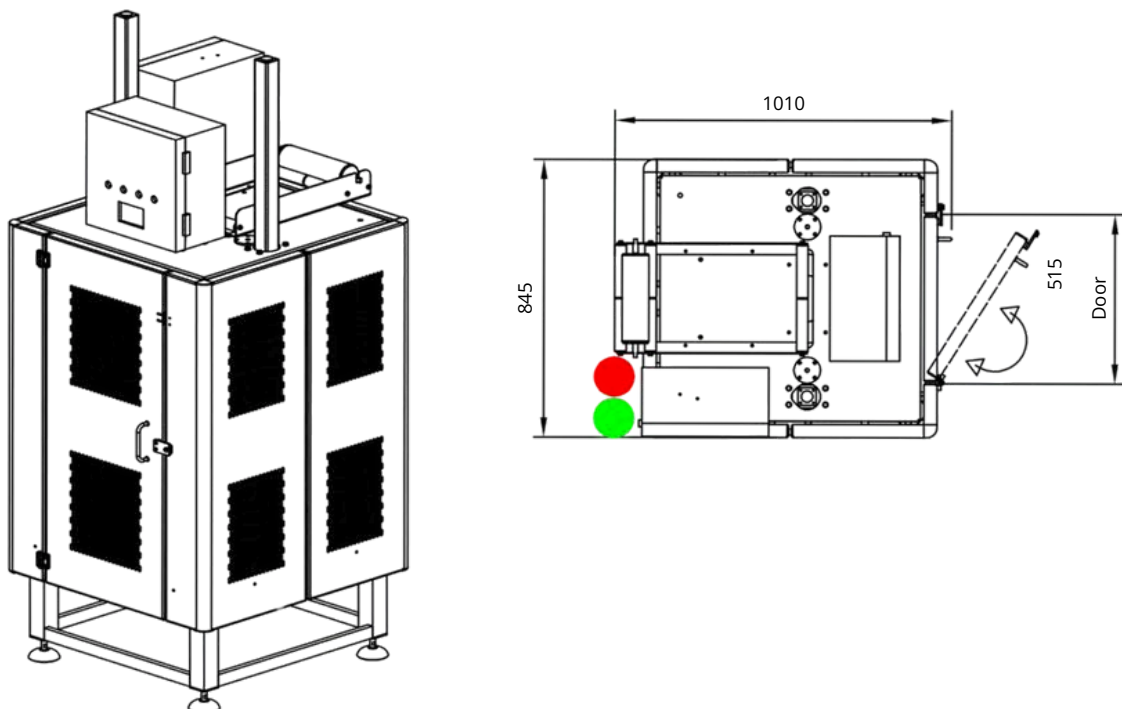
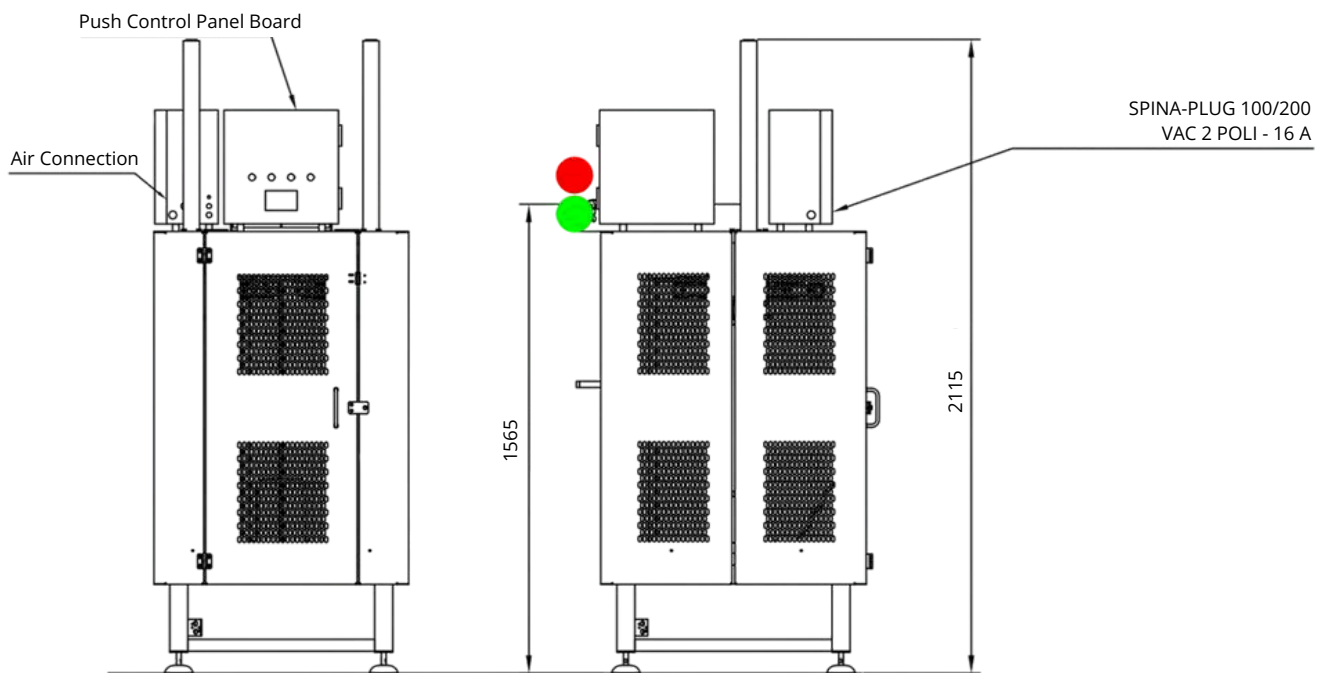


TNAL700 Net Loader

Technical Data

Compressed Air Consumption	1500 NL/min @ 6 bar
Electrical Power Absorbed	0,1 kW

Machine Plan



TNAL700 Net Loader

Patented Duel Shirring System

Another major development is the ability to load directly into plastic or fibrous casings and TruNet Total Control Net® from a single tube. Our TNAL700 Net Loader can load net, casings, and now **net & casings combined** onto tubes.



Because both net and casing can be loaded onto one tube it excludes the need for an additional outer tube and this eliminates the gap between the net and casings tubes.



Patented Duel Shirring System



View on
our website



TN200V Tying Machine

The new automatic tying machine allows continuous tying to increase productivity, compared to tying with single knots

Key Features:

- Tie products with a minimum diameter of 60mm, up to a maximum diameter of 200mm (approx)
- No limits to the length of product being tied
- Automatic product loading and unloading
- Allows easy and fast cleaning and sanitisation, as the machine is constructed entirely of stainless steel 304 and food safe plastic
- Robust and strong machine structure
- Equipped with a system to regulate the tension of the cord

TN200V Tying Machine

TruNet Automation Showroom

AND PRODUCT TESTING FACILITY

Introducing our state-of-the-art showroom and product testing facility, brand new for 2025. Based at the TruNet Group headquarters in Leicestershire, United Kingdom, our TruNet Automation showroom and product testing facility has been purpose-built, to industry standards, to showcase our cutting-edge product processing line, featuring a hydraulic dolav tipper, automatic product feed, with four butchery workstations, and our patented TN700 Duo Press & Stuffer. Customers are invited to experience and test our machinery first-hand, supported by our expert team offering professional and practical guidance.



Showcasing a wide collection of our industry leading machinery, including our TN200 V Tying Machine and our TNAL700 Net Loader



A purpose-built, industry standard Showroom and Product Testing Facility based at Group Headquarters in Leicestershire, UK



A fully-functional Product Processing Line, featuring a hydraulic Dolav Tipper, automatic product feed, and our patented TN700 Duo Press & Stuffer

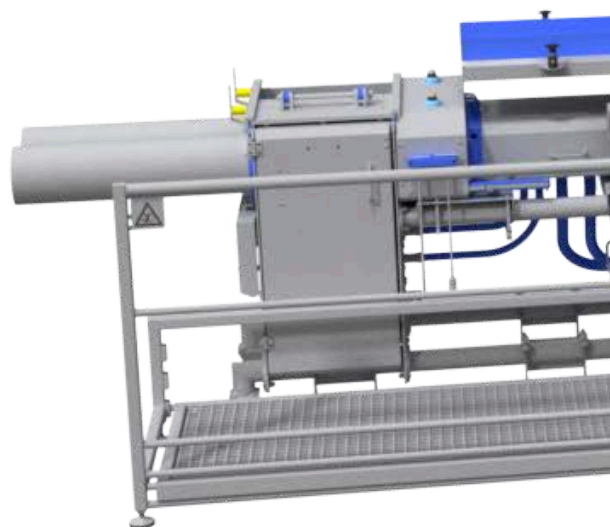
To book an appointment with our team, get in touch via our website or through any of the channels below:

Email: info@trunet-group.com

Telephone: +44 (0)1530 411275

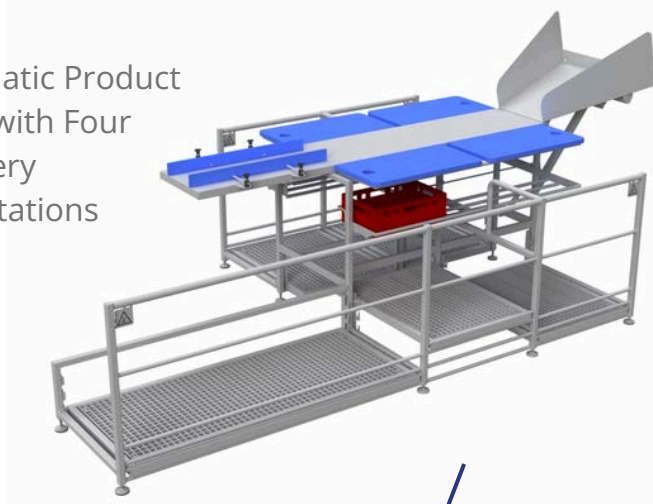
In Writing:

TruNet UK Limited
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Leicestershire
LE65 2UZ



**NEW
FOR
2025**

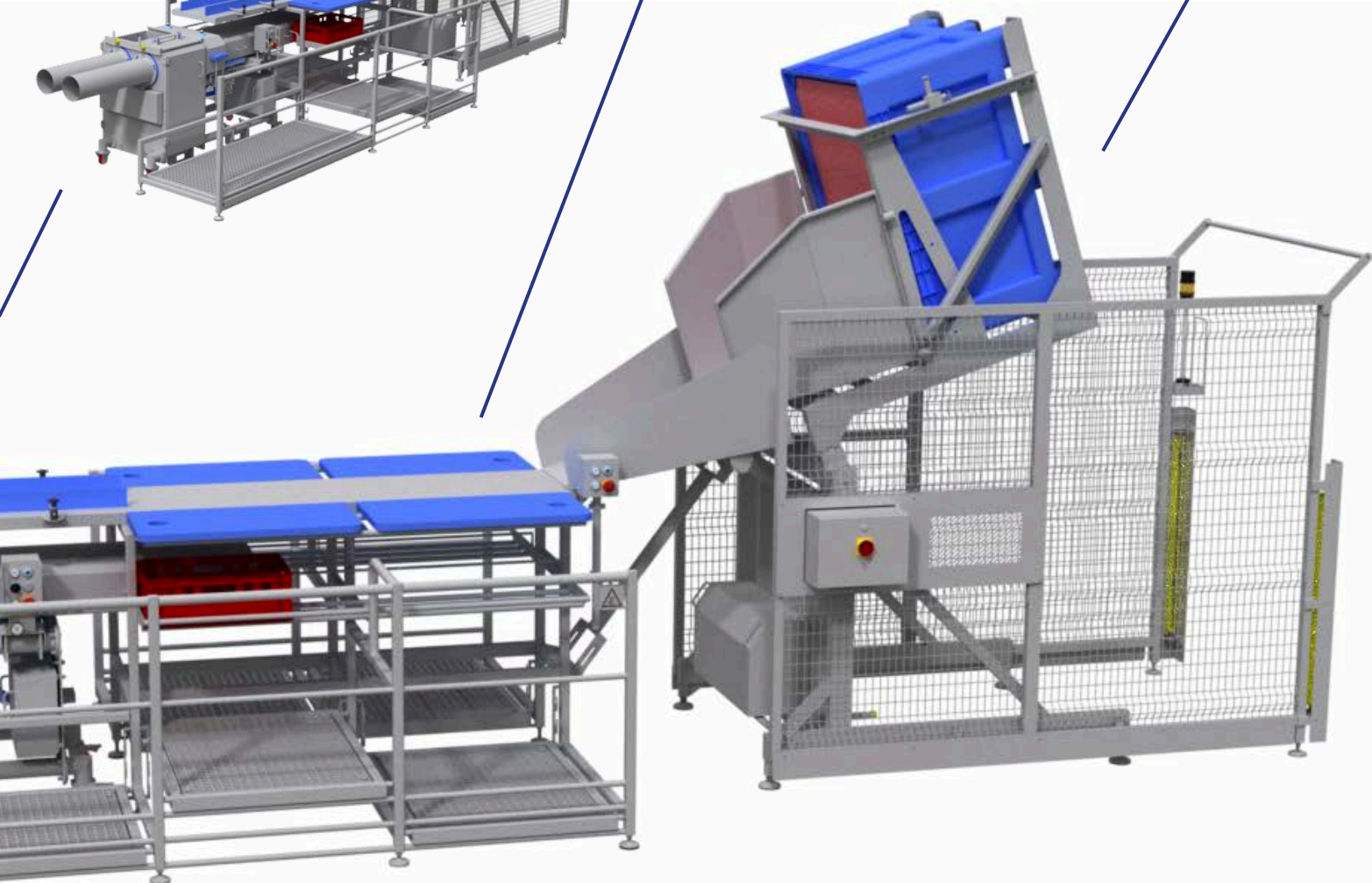
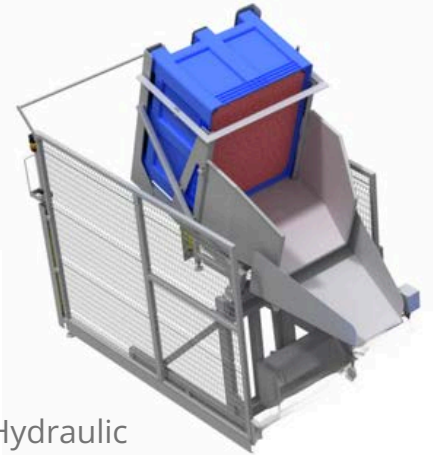
Automatic Product
Feed, with Four
Butchery
Workstations



Our Patented
TN700 Duo
Press & Stuffer



Hydraulic
Dolav Tipper

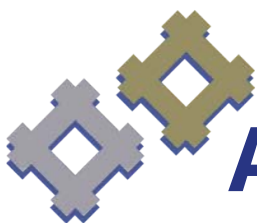
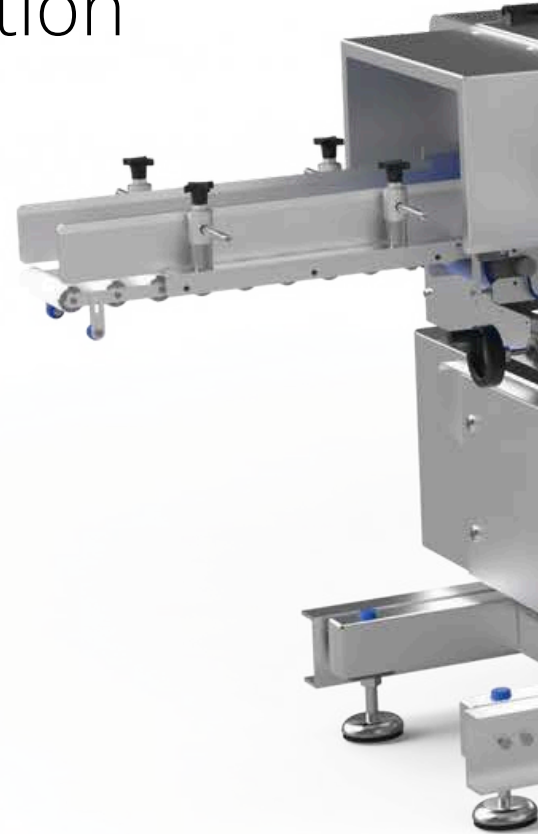




INOX MECCANICA®

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

Supplied in the United Kingdom
by TruNet Automation



**TruNet
Automation**





PIC 99 BCE

Automatic Pressing, Stuffing, and Clipping Machine



[View on our website](#)

PIC 99 DWR

Stuffing and Packaging Machine with Drawer



[View on our website](#)



PIC LOMO

Press, Stuffing, and Automatic Clipping Machine for Tenderloin



[View on our website](#)

P800

Press, Forming, and Stuffing Machine



[View on our website](#)



Meat Stuffing Machines



STICK LOADER

Product Loading System on
Stick for Trolleys



[View on our website](#)



[View on our website](#)

LE SERIES

Automatic Tube
Loader for Netting



TUMBLER BT-C

Automatic vacuum salting
system for cooked products



[View on our website](#)

TUMBLERS BT-S

Vacuum Tumbler for
Cured Products



[View on our website](#)





CLXP 260

Automatic Clipping Machine



View on our website

CLP 1T & CLP 2T

Semi-Automatic Clipping Machine



View on our website



TM 200 S

Automatic Tying Machine
with Flat Tape



View on our website

Clipping Machines & Automatic Tying Machines



IMB SERIES

Binding Machines for Pancetta,
Bacon, Coppe, and more



[View on our website](#)

IR 115 LE

Automatic Netting and
Clipping of Products to
be Cured



[View on our website](#)



GDS 100

Drying and Seasoning Cabinet for
Meat, Sausages, and Hams



[View on our website](#)

Food Packaging Machines



MESH OPENER

Semi-automatic Mesh Opener



View on our website

APG 900 CS

For Pressing and Forming into Grids



View on our website



DS R

Pressing and Forming Systems



View on our website



RACKS

Pressing and Forming Racks



View on our website



Pressing & Forming Systems



View on our website

SALT PREPARATION PLANT

Plant for the Production of Saline Solutions

SUPERMIX 100

Salt and Aroma Mixers



View on our website



View on our website

DS 4

Deaerator With Product
Massage System

Salt Preparation, Mixers & Deaerators



BINS & VATS

1- or 2- Door Washing Machines
for Large Containers



[View on our website](#)

FRAMES & TROLLEYS

Tunnel Washing Machines for
Large Equipment



[View on our website](#)



CRATES & BASKETS

Crates and Baskets Belt Washers



[View on our website](#)



Industrial Washing Machines



EQUIPMENTS

Basket Washing Machine



View on our website

SALUMI WASHERS

AVG-FED Frames and Sausage Washers



View on our website



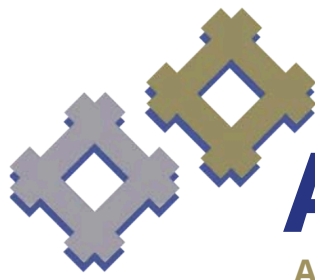
MOULDS WASHERS

Moulds Washing Machines With Belt



View on our website

Industrial Washing Machines



TruNet Automation

A Proud Member of The TruNet Group

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