



VACUUM TUMBLER MS-200V

Vacuum tumblers have been designed for intensive tumbling and pickling in vacuum big and small meat elements, as well as for gentle processing of poultry elements such as wings, legs, fillet.

Thanks to the special design and construction of the drum and automatic control unit there is the possibility to make accelerated and precise technological process of tumbling, plasticization, making more flexible, salting and pickling of the meat elements in vacuum.

Machine provides effective standardization, weight optimization, protein binding, improvement of microbiology, color, appearance and quality of the product.

TECHNICAL SPECIFICATION

TYPE: MS-200V

CAPACITY: 200 l

MAX INPUT: 120 kg

ROTATION SPEED: 1-9 rpm

POWER: 0,55kW

VACUUM PUMP: 0,5kW | 21m³/h

VOLTAGE: 3x400V / 50Hz

PANEL CONTROL: Mikster O21

STAINLESS STEEL: 0H18N9 (AISI 304)

WEIGHT: 300 kg