

Product Name :
Vacuum Tumbler

Product Code :
FOOD-MET0016



Description :

Vacuum Tumbler

Technical Specification :

- This Series of machine continuous style vacuum tumblers utilize a vacuum system that allows vacuum to be drawn, vented and re-drawn all while the drum is in motion
- This system and our PV-03 microprocessor control panel allow this Series to provide greater pick up due to the “sponge “effect caused by this system
- This type of system has been the standard of the industry in Europe for many years because of its overall advantage compared to non-continuous vacuum systems.
- Another advantage to the PV-03 control system is the “set it and forget it” capability when your operation calls for multiple vacuum, vent and mixing cycles as the desired sequence can all be programmed into the PV-03 then the machine is automatic after the cycle is begun
- All this makes T-Series the machines to have when you are ready to take your vacuum marinating operation to the next level.

Capacity	Kg	70 - 454
Vacuum Pump capacity	20m3/h	21
Voltage	V/Hz	400/50
Machine Weight	kg	300
Machine Size	MM	1345x940x1460
Net weight	kg	370

FOOD PROCESSING MACHINES

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