

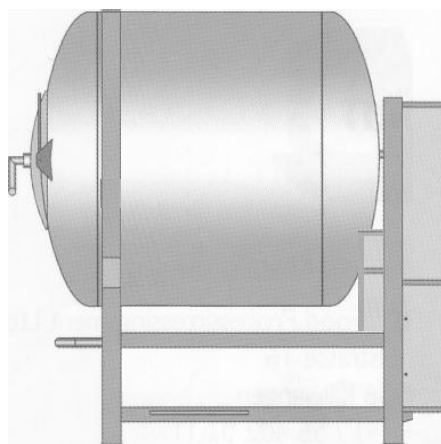
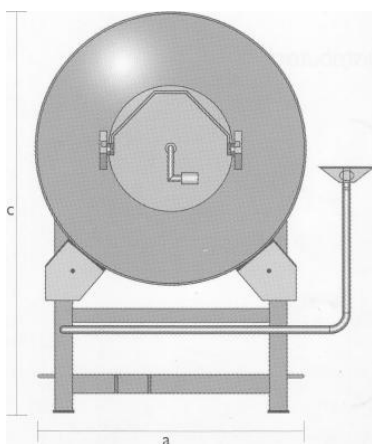
VACUUM TUMBLER “VARIO-VAC”

VV-2-300



- Advanced meat processing machine in rugged stainless steel construction for commercial and wholesale processors.
- Ideal for the massaging of cooked cured products, salt impregnation and braising and in-depth salting of dry cured products; dry salting, seasoning and marinating of poultry, barbecue products, game and goulash; mixing of salads, dressings and sauces; tenderising of fresh meats; salting, seasoning and processing of fish and seafood products.
- Horizontally rotating drum with 3-point support on solid frame.
- Circular lid with eccentric lock and snorkel tube.
- Powerful multistage motor with V-belt drive. Front end loading and discharge.
- Loads alternatively manually or with pneumatic loading device.
- Automatic discharge by shifting from forward to reverse.
- Large-dimensioned, quick-closing water separator protects vacuum pump.
- **Vacuum pump unit 21 m³** consisting of pump, particle filter and air filter, air intake valve, sound absorber, vacuum and aeration tube, stainless steel consoles, ready to run with power cable and plugs.
- **Variotronic 1 RF** programmable interval timer for total time, massaging and rest interval control. Setting switch for RPM, program and vacuum. Vacuum gauge, and operating condition gauge.
- **Options:** Premounted vacuum pump and control box

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Technical Data		
Drum volume	litres	650
Max. capacity (incl. brine)	kg	300
Number of speed settings		2
Speeds		7
Voltage	V/Hz	400/50
Control voltage	volts	220
Overall width (a)	mm	951
Overall depth	mm	1540
Height (c)	mm	1526
Drum diameter	mm	935
Dimensions (packed) (width x depth x height)	cm	175 x 115 x 178
Net weight	kg	310
Gross weight, with seaworthy crating	kg	410