

## Vakuu-Tumbler

### Vacuum Tumbler



#### VARIO-VAC

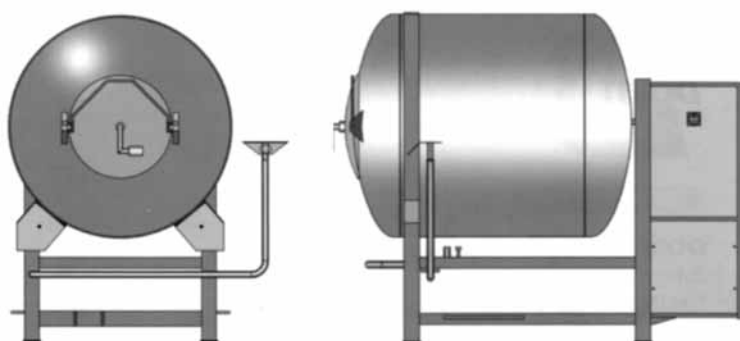
**VV-2-300    VV-3-450    VV-4-700**

- 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, 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
- 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
- Powerful, frequency-regulated, 7-speed motor with V-belt drive
- Voltage: 400 V / 50 Hz / 3 Ph

## Technische Daten / Technical data

Trommelvolumen	Drum volume	Lt. / litres
Max. Beschickungsmenge (inkl. Lake)	Max. capacity (incl. brine)	kg
Pumpe	Pump	m <sup>3</sup>
Trommelantrieb	Drum drive	KW
Primärspannung	Voltage	V / Hz
Steuerspannung	Control voltage	V
Gesamtbreite	Overall width	mm
Gesamttiefe	Overall depth	mm
Höhe	Height	mm
Trommeldurchmesser	Drum diameter	mm
Durchmesser Einfüllöffnung	Loading port diameter	mm
Abmessungen Verpackung (L x B x H)	Dimensions, packed	cm
Nettogewicht	Net weight	kg
Bruttogewicht (seemäßig verpackt)	Gross weight, with seaworthy crating	kg

VV 2-300	VV 3-450	VV 4-700
650	1000	1500
300	450	700
21	40	63
0.44 - 0.75	0.55 - 1.8	0.55 - 1.8
400 / 50	400 / 50	400 / 50
220	220	220
951	1216	1216
1540	1610	2070
1526	1778	1778
935	1200	1200
420	480	480
165 x 100 x 160	170 x 128 x 185	210 x 128 x 185
310	505	605
415	650	705



Händler / Kontaktadresse Distributor / Contact address: