

# Vacuum tumblers



## MODELS

### Vacuum tumblers – ML series

Versions with cooling

- MV-600                    ■ MV-600C
- MV-800                    ■ MV-800C
- MV-1200                   ■ MV-1200C
- MV-1600                   ■ MV-1600C

### Vacuum tumblers – XL series

Versions with cooling

- MV-2000                   ■ MV-2000C
- MV-3000                   ■ MV-3000C
- MV-4000                   ■ MV-4000C
- MV-6000                   ■ MV-6000C

Vacuum tumblers are mainly used in the meat and poultry industry. They are designed for vacuum treatment of meat elements of various sizes, both large and small red meat elements, and delicate processing of poultry elements such as wings, legs, fillet. In addition to the tumbling process, controlled curing processes can be carried out, marinating raw materials with or without bones.

The special internal construction of the drum, vacuum and the automatic control allow an accelerated and precise technological process of tumbling, plastifying, salting and marinating of various kinds of meat elements.

Machine enables effective standardisation, weight optimisation, protein binding, better microbiological safety, colour, appearance and quality of the product.

The drum of the tumbler has a suitable polished construction, developed on the basis of many years of experience. During rotation, the meat rotates with simultaneous sliding on diagonally angled, rounded fins.

Option of quick aeration through pneumatic valve in the cover improves the hygiene level additionally.

Vacuum tumblers are characterized with high durability and efficiency without excessive service and maintenance costs. All capacities of tumblers are designed with the assumptions for highly industrial machines.

### Cooling

Tumblers in the version with a cooling jacket, marked C, are available in all offered capacities.

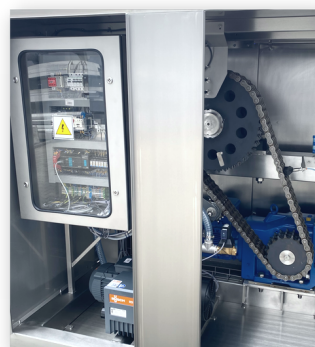
Insulated cooling jacket on the outer perimeter of the drum provides maintaining optimum meat temperature during the tumbling process.

### Control unit

PLC control unit enable manual and automatic work mode, clear operation, current adjustment and storage of the program parameters on the touch screen. Intensity of tumbling is adjusted in program by setting time, vacuum level and cycle, drum speed and pause in particular steps.

### HYGIENE ERGONOMICS SAFETY

Machines meet the highest hygiene and safety norms. Service and maintenance operation is easy and intuitive.



Openings for revision and washing of the drum

# Vacuum tumblers ML series



- MV-600
- MV-800
- MV-1200
- MV-1600

## Versions with cooling

- MV-600C ■
- MV-800C ■
- MV-1200C ■
- MV-1600C ■

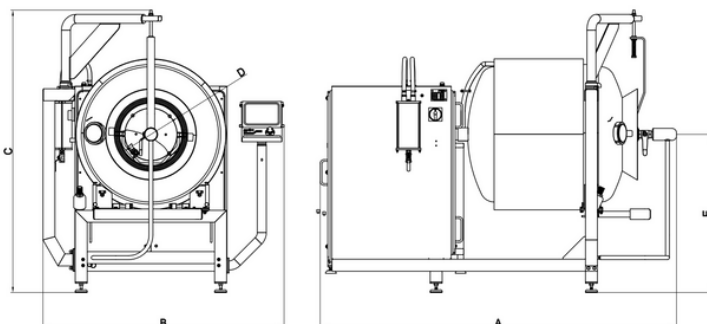


## Technical data:

<b>Model:</b>	MV-600	MV-800	MV-1200	MV-1600
<b>Volume:</b>	600 l	800 l	1200 l	1600 l
<b>Smooth adjustment of the drum rotation:</b>			1 - 8 RPM	
<b>Max. standard payload:</b>			50 %	
<b>Cover handling</b>			manual on optional mechanical arm	
<b>PLC control:</b>			touch screen	
<b>Power drive:</b>			3 kW	
<b>Vacuum pump efficiency:</b>	20 m3/h	20 m3/h	40 m3/h	60m3/h

<b>Versions with cooling</b>	MV-600C	MV-800C	MV-1200C	MV-1600C
<b>Circulation pump power:</b>			0,25 kW	
<b>Cooling efficiency:</b>			5,3 kW	

Dimensions	A	B	C	D	E
MV-600 (C)	2380	1610	1880	415	1050
MV-800 (C)	2730	1610	1880	415	1050
MV-1200 (C)	2990	1210	1580	415	1060
MV-1600 (C)	2910	2010	2110	415	1180



# Vacuum tumblers XL series



- MV-2000
- MV-3000
- MV-4000
- MV-6000

## Versions with cooling

- MV-2000C
- MV-3000C
- MV-4000C
- MV-6000C

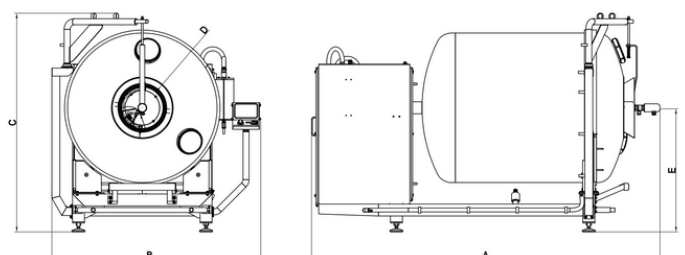


## Technical data:

<b>Model:</b>	MV-2000	MV-3000	MV-4000	MV-6000
<b>Volume:</b>	2000 l	3000 l	4000 l	6000 l
<b>Smooth adjustment of the drum rotation:</b>	1-8 RPM	1-9 RPM	1-9 RPM	1-10 RPM
<b>Max. standard payload:</b>			50%	
<b>Cover handling</b>		manual on optional mechanical arm		
<b>PLC control:</b>		touch screen		
<b>Power drive:</b>	4 kW	4 kW	5,5 kW	11 kW
<b>Vacuum pump efficiency:</b>	60m3/h	60m3/h	100m3/h	100m3/h

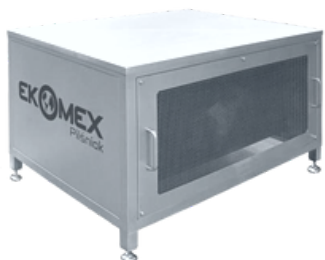
<b>Versions with cooling</b>	MV-2000C	MV-3000C	MV-4000C	MV-6000C
<b>Circulation pump power:</b>			0,37 kW	
<b>Cooling efficiency:</b>			8,9 kW	

Dimensions	A	B	C	D	E
MV-2000 (C)	3220	1750	1890	415	1210
MV-3000 (C)	3500	2230	2200	415	1240
MV-4000 (C)	4140	2230	2200	415	1250
MV-6000 (C)	4600	2240	2470	415	1400





## Additional equipment for vacuum tumblers



- Cooling unit - Chiller, placed in the stainless steel box

Cooling aggregate is a separate unit, that can be placed in any place also outside the building.



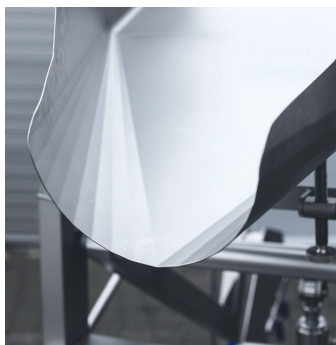
- Mobile hydraulic loader Model ZH-200 for 200 l trolleys



- Straight or triangular fins inside the tumbler's drum



- Mobile hydraulic loader Model ZH-600 for BIGBOX container



- Hopper with mobile construction facilitating loading

- Weighing tensometers
- Additional valve and hose for sucking vacuum
- System of automatic-precise drum positioning