

VACUUM COOLING TUMBLER

“VARIO-VAC” VV-4-700-K



- 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.
- Double-jacketed drum with integrated glycol cooling circuit. 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.

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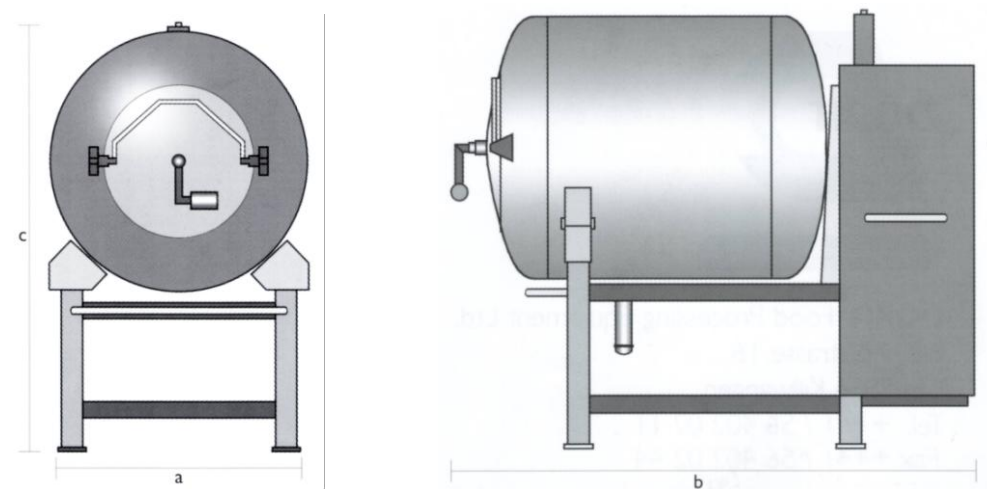
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- **Vacuum pump unit 63 m³** consisting of pump, particle filter and air filter, air intake valve, sound absorber, vacuum and aeration tube, stainless steel consoles, ready to run with power cable and plugs.
- **Variotronic 1 RF** programmable interval 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
- **Mobile cooling unit** on a rack of stainless steel protected by a cover of stainless steel (can be integrated in tumbler rack as one unit), thermometer, On/off switch, pump, service tubes.
- The **plate heat exchanger** is compatible to all tumblers “Vario-Vac”. It is prepared to be connected to the in-house cooling system. **Alternative to the mobile cooling unit** consisting of stainless steel housing, plate heat exchanger, pump, valve, buffer store, pressure compensation bin, temperature controls.

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Technical Data		
Drum volume	litres	1500
Max. capacity (incl. brine)	kg	700
Number of speed settings		3
Speeds		7
Voltage	V/Hz	400/50
Control voltage	volts	220
Overall width (a)	mm	1216
Overall depth (b)	mm	2450
Height (c)	mm	1878
Drum diameter	mm	1200
Dimensions (packed) (width x depth x height)	cm	220 x 135 x 200
Net weight	kg	920
Gross weight, with seaworthy crating	kg	1150