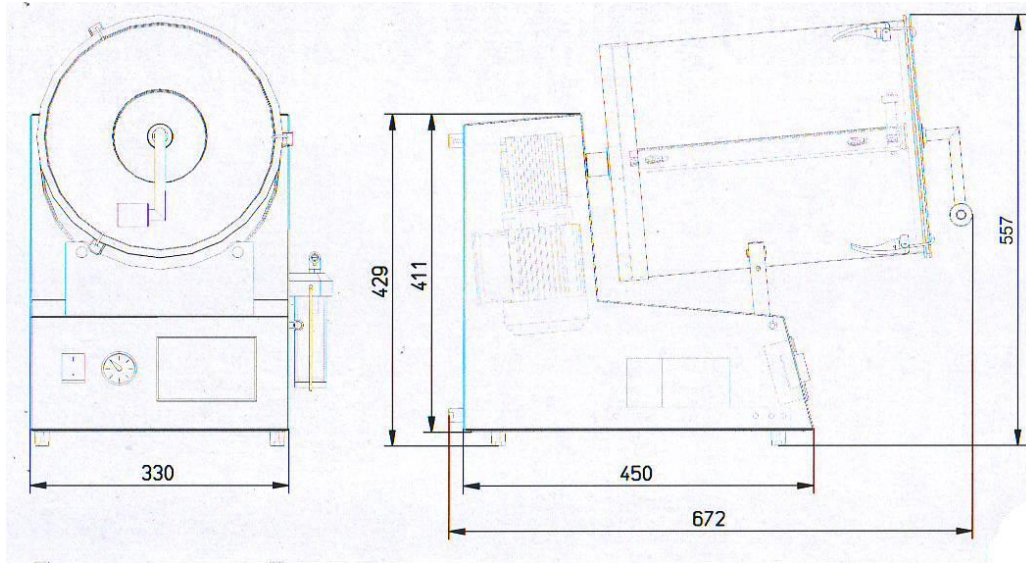


VACUUM TUMBLER “VARIO-VAC” VV-T-10



- Meat processing machine in stainless steel construction
- Ideal for hotels, restaurants and institutional kitchens, delicatessens, caterers and small butcher shops.
- For the massaging of cooked cured products; salt impregnation and braising 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.
- Drum placed on end of shaft, removable for manual discharge and easy cleaning.
- Removable vanes for particularly gently treatment and easy cleaning.
- Single speed gearbox motor.
- Circular filling hatch with quick closing clamps on three sides.
- Very easy to operate, clean and service.
- Included separate vacuum pump to achieve max. vacuum of 0.8 bar.
- Electronic controls with digital readout for total time, massage cycle and rest intervals.

**VACUUM TUMBLER “VARIO-VAC”
VV-T-10**



Technical Data		
Drum volume	litres	25
Max. capacity (incl. brine)	kg	12 - 15
Number of speed settings		1
Drum rotations per minute	RPM	20
Drum drive	kw	0.1
Voltage	V/Hz	230 / 50
Control voltage	volts	24
Vacuum pump	bar	0.7 – 0.8
Overall width (a)	mm	385
Overall length (b)	mm	652
Height (c)	mm	550
Drum diameter	mm	330
Dimensions (packed) (width x depth x height)	cm	76 x 58 x 56
Net weight	kg	28
Gross weight	kg	32