

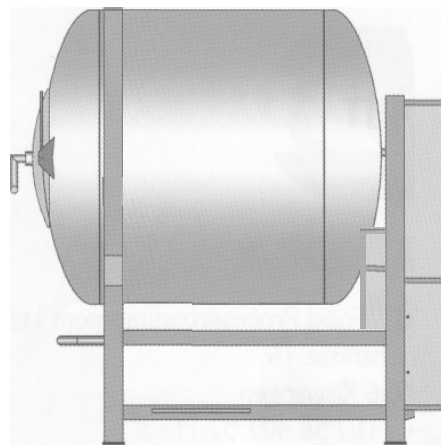
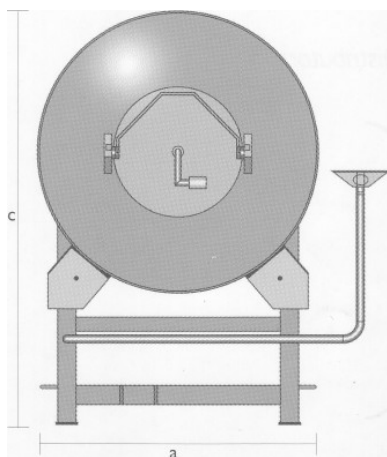
VACUUM TUMBLER “VARIO-VAC” VV-4-700



- 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 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 for 4/7 speeds..
- Front end loading and discharge
- Automatic discharge by shifting from forward to reverse.
- Large-dimensioned, quick-closing water separator protects vacuum pump.
- **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.
- Standard voltage: 400V/50Hz/3Ph

VACUUM TUMBLER “VARIO-VAC”

VV-4-700



Technical Data		
Drum volume	litres	1500
Max. capacity (incl. brine)	kg	700
Number of speed settings		3
Speeds		4 / 7
Voltage	V/Hz	400/50
Control voltage	volts	220
Overall width (a)	mm	1216
Overall depth (b)	mm	2070
Height (c)	mm	1778
Drum diameter	mm	1200
Dimensions (packed)	cm	230 x 146 x 205
Net weight	kg	605
Gross weight, with seaworthy crating	kg	720