

VACUUM COOLING TUMBLER

“VARIO-VAC” VV-3-450-K

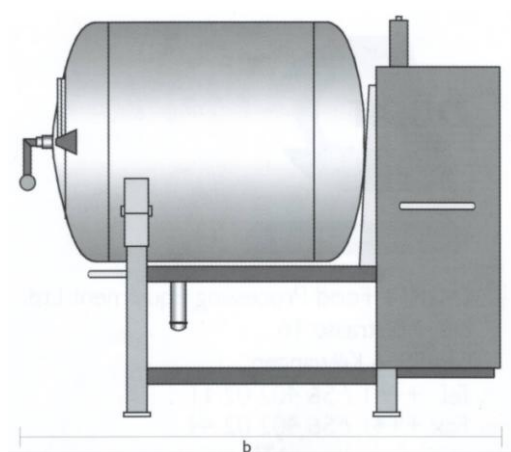
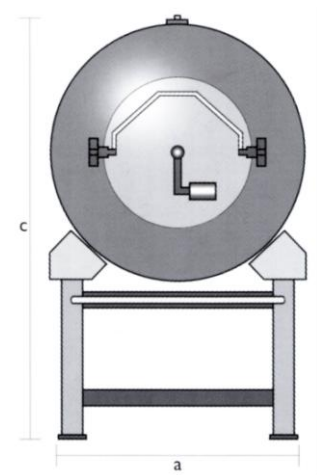


- Advanced meat processing machine in rugged stainless steel construction for commercial and wholesale processors.
- Ideal for the massaging of cooked cured products, salt impregnation and braising and in-depth salting of dry cured products; dry salting, seasoning and marinating of poultry, barbecue 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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- **Vacuum pump unit 40 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 Siemens Touch** is a SPS control with colour display. Programs for meat and fish are already installed. The control with integrated colour display is in a stainless steel housing corresponding to protection class IP69K. Standard voltage: 400V/50Hz/3Ph
- **Mobile cooling unit** on a rack of stainless steel protected by a cover of stainless steel, thermometer, On/off switch, pump, service tubes.



Technical Data		
Drum volume	litres	1000
Max. capacity (incl. brine)	kg	450
Number of speed settings		7
Voltage	V/Hz	400/50
Control voltage	volts	220
Overall width (a)	mm	1216
Overall depth (b)	mm	2050
Height (c)	mm	1878
Drum diameter	mm	1200
Dimensions (packed) (width x depth x height)	cm	215 x 135 x 205
Net weight	kg	820
Gross weight, with seaworthy crating	kg	1000