
Meat Vacuum Tumbler | Vacuum Roll Kneading Machine

Meat vacuum tumbler is a vacuum marinator in meat process. It is a same necessary machine, such like meat grinder, meat bowl cutter, sausage filler and smoke furnace.

It works under a vacuum condition; pickling marinades will be fully absorption with a perfect binding force, water retentively and production rate.

Vacuum Roll Kneading Machine Features

Vacuum meat marinator is designed distinctively, positive rotation for rolling, kneading and knocking.

Vacuum intake, meat output in inverse rotation and breathing-style process designed to make sure rolling and kneading under both vacuum and regular state to shorten processing time.

Cycle Initiate with PLC for total working time/ forward time/ reverse time/ interval time

Cap seal structure design increase the tumbler space.

Inverter is option to save 30% energy consumption at least.

Automatic feeding and discharging with revers is option.

Meat Vacuum Tumbler Technical Data

Spec.	Volume (L)	Capacity (Kg/batch)	Power (Kw)	Vacuum degree (MPa)	Kneading speed (rpm)	Dimension (mm)
GR-400	400	150-220	2.25	-0.04-0.08	8	1550*1150*1170
GR-800	800	225-300	2.25	-0.04-0.08	8	1750*1400*1600
GR-1200	1200	450-600	2.95	-0.04-0.08	Inverter	1950*1600*1850
GR1600	1600	600-800	7.5	-0.04-0.08	Inverter	2150*1230*2000
GR-2500	2500	900-1200	8.75	-0.04-0.08	Inverter	2700*1900*2210

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Product link : <https://www.french-fries-machine.com/product/meat-vacuum-tumbler>