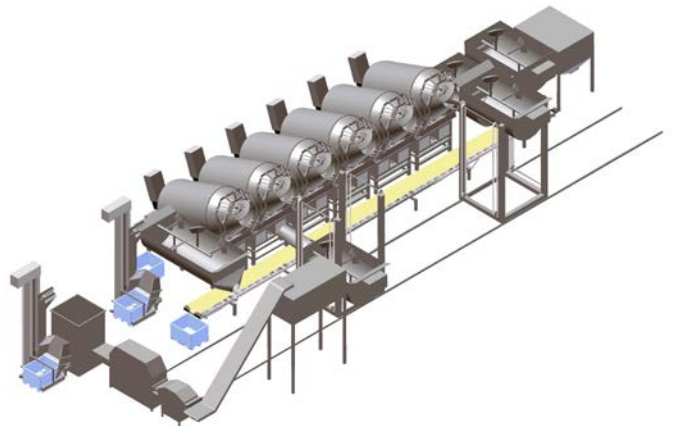




TUMBLER MASSAGER

2000, 3000, 4000, 6000, 10000 and 12000 Liters

- Designed with capability of heating and cooling product
- Automatic vacuum filling through Ø250 mm (Ø9.8" port)
- Optional lid design features one lid for vacuum loading and second lid for vacuum tumbling.
- Hydraulic powered unit offers very slow rotation
- Ability to auto-fill both wet and dry ingredients
- Vacuum setting
- Gentle and hard massage settings
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



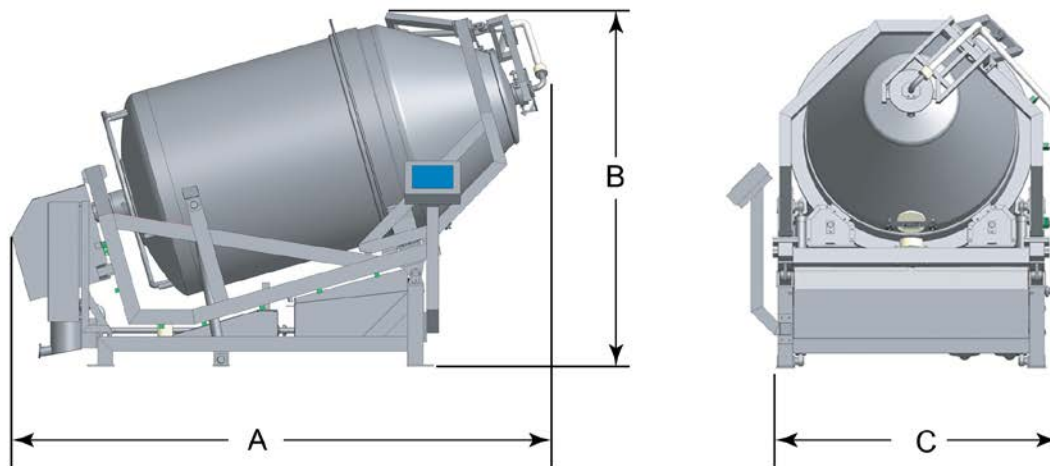
Automatic loading & discharge, fully automatic massaging operation from injection to maceration, with final discharge to conveyor

TUMBLER MASSAGER

2000, 3000, 4000, 6000, 10000 and 12000 Liters

Massaging is one of the most important processes in the preparation of processed meat products to optimize color and absorption of additives to produce ideal flavor and appearance. The tumbler massager has been designed to ensure efficiency, reliability, economy, and flexibility. The massage drum is intended for continuous operation with 95% vacuum.

The massager consists of a pivoting frame with a hydraulically operated massage drum. Two swivel points the frame provide a fixed pivoting connection to the frame of the unit that hold the hydraulics and vacuum pump. The design allows the massage drum to be raised or lowered even when the massager is filled.



Tumbler Drum Capacity		Basic dimensions (vary with options)						Electric Motors						Product Throughput	
		Length (A)		Height (B)		Width (C)		Hydraulic Drive		Vacuum System		Drive Motor			
Liters	Cubic Ft	inches	m	inches	m	inches	m	HP	kW	HP	kW	HP	kW	ft ³ /hour	m ³ /hour
2000	70.6	102	2.6	118	3.0	75	1.9	2	1.5	2	1.5	6	4.4	2225	63
3000	105.9	114	2.9	126	3.2	79	2.0	2	1.5	2	1.5	6	4.4	2225	63
4000	141.3	154	3.9	134	3.4	79	2.0	2	1.5	3	2.2	6	4.4	3531	100
6000	211.9	193	4.9	142	3.6	83	2.1	4	3	5	4.0	20	15	5650	160
8000	282.5	209	5.3	150	3.8	87	2.2	4	3	5	4.0	20	15	5650	160
10,000	353.1	220	5.6	161	4.1	94	2.4	7	5.5	7	5.5	20	15	8829	250
12,000	423.8	232	5.9	169	4.3	102	2.6	7	5.5	7	5.5	20	15	8829	250

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