



TUMBLING & MASSAGER MA1000

ABOUT DANFOTECH

Danfotech produces, installs, and services a wide range of machinery and specialized equipment for the food processing industry: bacon presses, defrosting lines, massaging tumblers, ham production lines, tenderizers, and loading/unloading systems built around cook tanks or ovens.

Additionally, Danfotech also delivers column lifts for Vemag trolleys and plastic tubs, as well as swing loaders for plastic tubs and trolleys.



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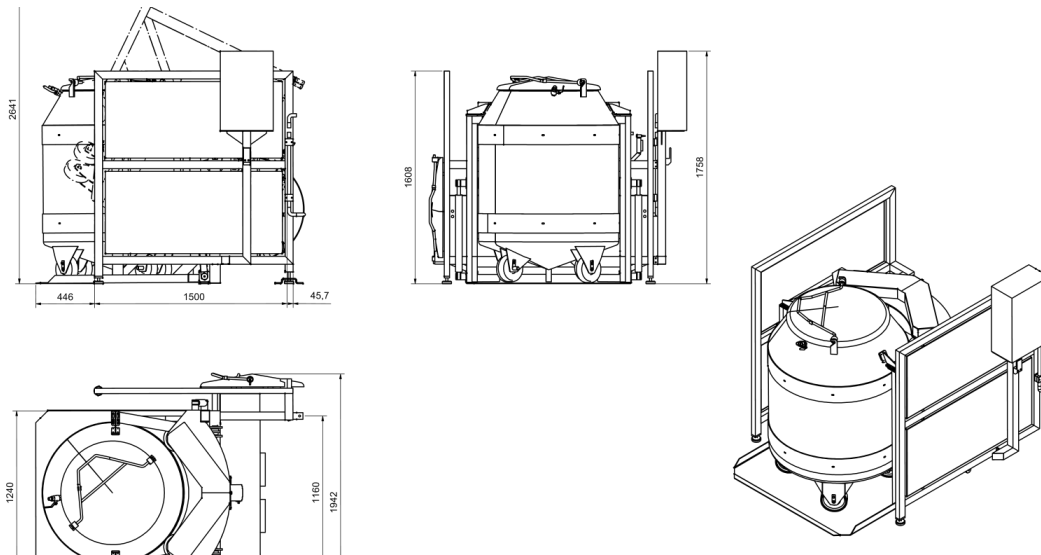


TUMBLING & MASSAGER MA1000

Danfotech has taken its VACUUM TUMBLER MA1000 to the next level, delivering even higher quality and boasts significant improvements in quality and efficiency.

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.



TUMBLING & MASSAGER MA1000

FOR PORK, BEEF, CHICKEN AND TURKEY

TUMBLER MASSAGER IN NUMBERS

- Models available in 1000, 3000, 6000, 8000 and 12000 Liter capacities
- Automatic vacuum filling through Ø250 mm (Ø9.8" port)
- Maximum product throughput of 8829 ft³/hour or 250 m³/hour on the largest massager model

TUMBLER MASSAGER IN BRIEF

All models are easy to clean, visually inspect and offers hard and soft massaging action.

MA1000T (Tilt + swing action)

- Turning device with tilting action for emptying meat into meat trolley
- 1 turning device with 1 drum

MA1000S (Swing action)

- One turning device with multiple drums
- Drums used for storage (improved hygiene)
- Drum is emptied in swing loader

MA1000C (Cassette system)

- Max 5 layers
- Automatic manipulator for placing drums
- Automated cleaning of drum and lid
- Automatic operation
- Allows for individual processing of different muscle types for improved yield and visual appearance of finished product