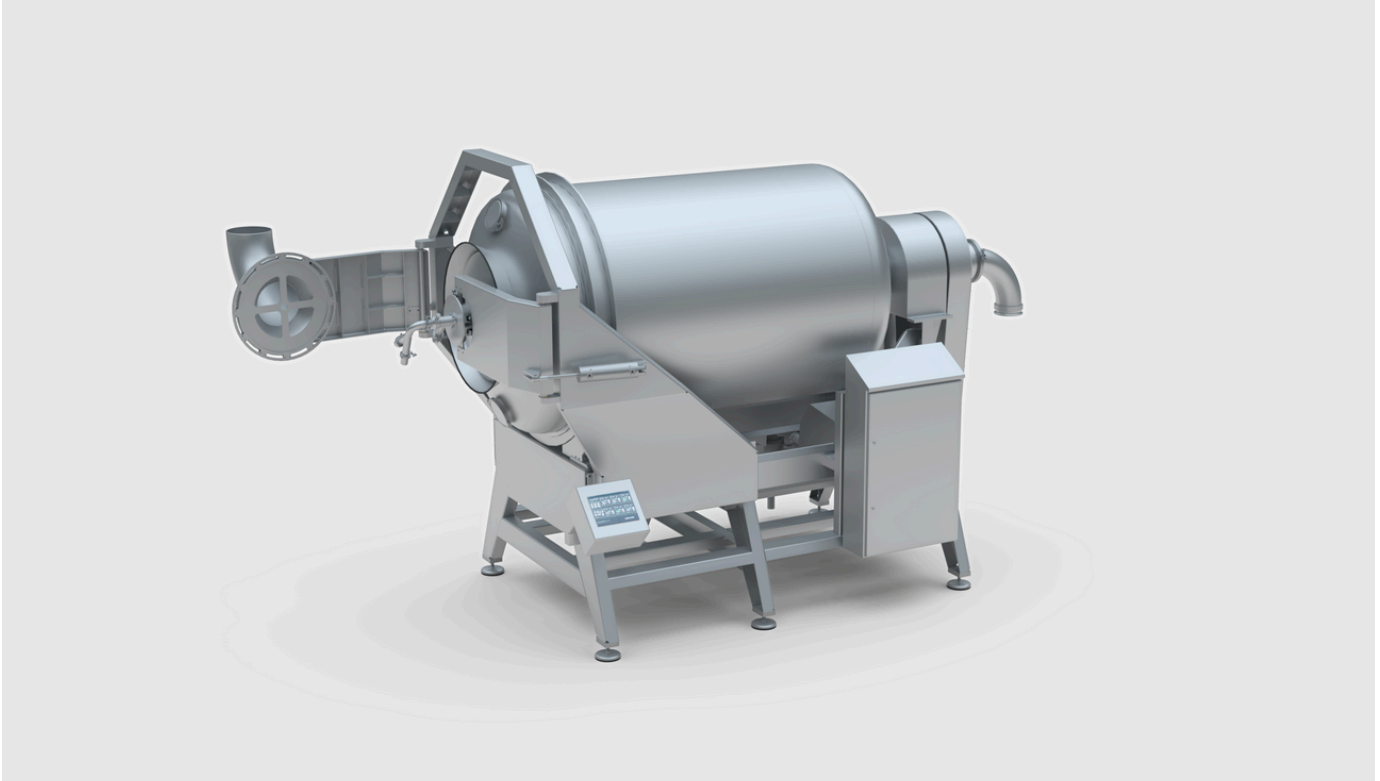


MP EQUIPMENT DANFOTECH



Flow Thru Vacuum Tumbler 5000LB

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.

- Glycol tumblers combine FPEC's proven vacuum tumble marination with a glycol-filled jacket for efficient meat cooling. Especially suited for processing large whole muscle meat pieces.
- Vacuum shaft loading system enables quick and automated loading in a sealed, foreign material-free environment.
- Controlled by an Allen Bradley PLC with an HMI interface, allowing streamlined operation by a single operator. X-ray detectable gasket material is available for enhanced safety.

Flow Thru Vacuum Tumbler in numbers

Volume 5000 pounds.

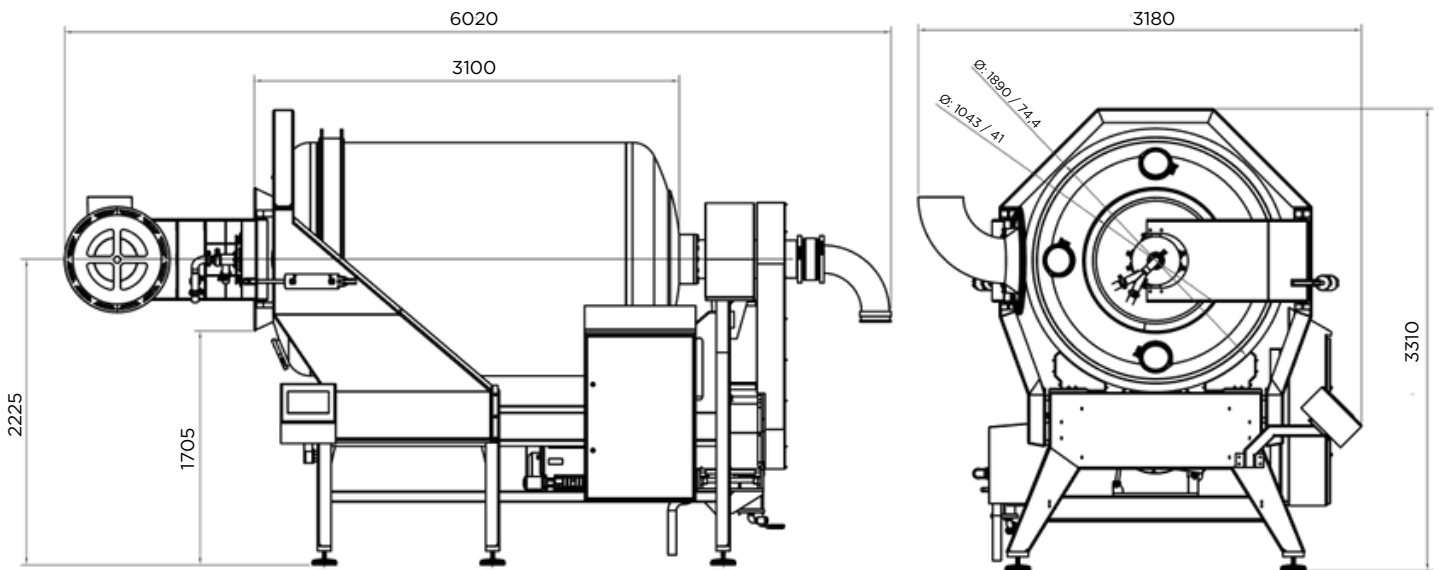
Automatic vacuum filling of product through 6-12" port.

Automatic vacuum filling of dry mix through 11/2" port.

Batch Capacity up to 2480 pounds per batch.

Flow Thru Vacuum Tumbler in Brief

- Flights are designed for an optimal combination of marination infusion, gentle massaging, and quick batch processing.
- Capable of cooling products with glycol or CO₂.
- Optional lid design includes one lid for vacuum loading and a second lid for vacuum tumbling.
- Hydraulic-powered unit with variable speed rotation.
- Ability to automatically fill both wet and dry ingredients.
- Includes a water separator.
- USDA accepted and CE approved.
- AUX equipment options include Swing Loader (dumper) and Vacuum Hopper.



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.