

SERIES MT 200
VACUUM TUMBLER “VARIO-VAC”
VV-1-150

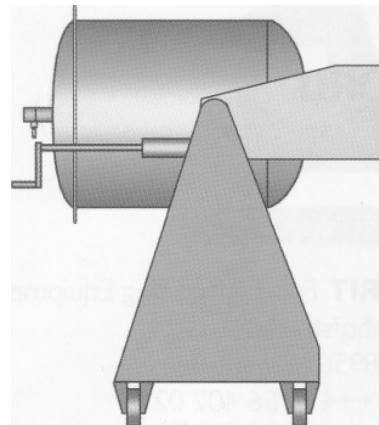
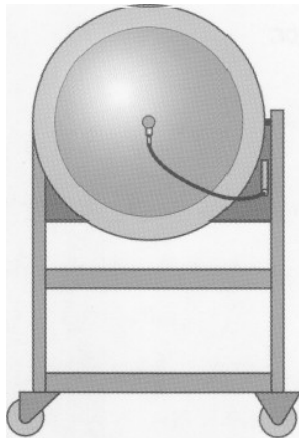


- Meat processing machine in stainless steel construction
- Ideal for hotels, restaurants large kitchens, delicatessens, caterers and small butcher shops.
- For the massaging of cooked cured products; salt impregnation and braising of dry cured products; dry salting, seasoning and marinating of poultry, barbecue products, game and goulash; mixing of salads, dressings and sauces; tenderising of fresh meats; salting, seasoning and processing of fish and seafood products.
- Tiltable drum with one-point support on a solid frame, moves on 2 rustproof fixed wheels and 2 swivel wheels with brakes.
- Manual loading. Discharge using crank device.
- Direct 2-speed gearbox motor drive.
- Welded V-shaped baffle plate.
- Circular lid cover with three clamping locks.
- Quick-closing water separator protects vacuum pump.
- **Vacuum pump unit 10 m³** with mounted air cleaner, air filter, aeration valve, vacuum and aeration tube, stainless steel consoles.
- **Variotronic M** programmable timer for total time, massaging and rest interval control. Setting switch for RPM, program and vacuum. Vacuum gauge, and operating condition gauge.
- Very easy to operate, clean and service.
- Options: integrated vacuum pump and factory mounted controls
- Standard voltage: 400 V / 50 Hz / 30 Ph

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Technical Data		
Drum volume	litres	200
Max. capacity (incl. brine)	kg	100-120
Number of speed settings		2
Drum rotations per minute	RPM	7 / 14
Drum drive	kw	0.25 / 0.37
Voltage	V/Hz	400/50
Control voltage	volts	220
Overall width	mm	700
Overall depth	mm	1200
Height	mm	1500
Drum diameter	mm	600
Dimensions (packed) (width x depth x height)	cm	135 x 100 x 175
Net weight	kg	200
Gross weight, with seaworthy crating	kg	270