

VACUUM TUMBLER



Marinating Vacuum Tumblers /Massagers are used by meat processors worldwide to add value, shelf life and improve final product appearance. It also saves the company time and labor. Tumbling meat can add flavor, water, and cure to the product. Tumbling also makes the product taste better, moist and more tender.

M150VT, M300VT, M600VT, M1000VT

We provide
technical support and
service for all machines
that we sell.

TECHNICAL SPECIFICATIONS

Model	M150VT	M300VT	M600VT	M1000VT
Load capacity	150 lb (68 kg)	300 lb (136 kg)	500 lb (226 kg)	886 lb (402 kg)
Drum size	21¼ x 26½"	30 x 28¼"	33¾ x 33¾"	52¾ x 34"
Mixing time	Up to 60 min	Up to 60 min	Up to 60 min	Up to 60 min
O/A dimensions	50 L x 40¾ W x 55½" H	53 L x 40 W x 60" H	56¾ L x 40¾ W x 64½" H	78¼ L x 39½ W x 63" H
Electrical	110V / 60 Hz / 1 Ø	110V / 60 Hz / 1 Ø	110V / 60 Hz / 1 Ø	110V / 60 Hz / 1 Ø
Vacuum pump	20 m³/h, 1 HP	20 m³/h, 1 HP	20 m³/h, 1 HP	20 m³/h, 1 HP
Power	12.5 amps, 900 Watt	12.5 amps, 900 Watt	15 amps, 900 Watt	15 amps, 900 Watt

All specifications are subject to change without notice.

Features:

- Stainless steel construction
- Water proof control panel cover
- Variable speed control
- Forward mixing
- Vacuum gauge
- Analog control
- Vacuum pump with liquid trap inside cabinet
- Emergency stop button
- Sensor
- On/Off switch
- 4 Interlock casters



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MPBS INDUSTRIES