

MPBS INDUSTRIES

VACUUM TUMBLER



MPBS 200, MPBS 500

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

MPBS INDUSTRIES

Equipment for Commercial Food Processing & Packaging
2820 East Washington Blvd Los Angeles CA 90023
323-268-8514 800-421-6265 323-268-6305 (fax)
www.mpbs.com



Since 1938



Features:

- Stainless steel constructions
- Large drum opening for easy cleaning
- Photoelectric safety shut-off
- Water proof-mounted controls
- Timer control: Standard Timer 99 hour 59 min (adjustable)
- Drum speed range: 1 - 9 RPM
- Variable speed control
- Digital timer
- Built-in vacuum system
- Vacuum pump capacity: Maximum 26 hg
- Vacuum pump located inside the cabinet
- Casters
- USDA approved
- MPBS Marinating Vacuum Massager Options:
 - Intermittent timer
 - Stainless steel truck
 - 14" Lift kit (MPBS 500 only)
 - Electrical

TECHNICAL SPECIFICATIONS

Model	200	500
Drum capacity	40 gallons (150 liters) 200 lb (90.7 kg)	85 gallons (321 liters) 500 lb (226.8 kg)
O/A dimensions	47 L x 27 W x 35" H	52 L x 31 W x 49" H
Electrical	115 V / 60 Hz / 1 Ø	115 V / 60 Hz / 1 Ø
Variable speed motor	4.6 amps	6.2 amps
Variable pump motor	1.55 amps	9.4 amps
Shipping weight	400 lb	650 lb

All specifications are subject to change without notice.



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.

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