

# Vacuum Tumblers

Vacuum Tumblers are designed to improve the appearance of meat and assure consistent high quality products.

- Productivity gains
- # 4 Polished Finish Standard
- Complete stainless steel construction
- Precision designed drum with unique spiral tumbler blades
- 10 Year Warrantee on tumbler drum
- Microprocessor control system
- Three check opening holes
- Brine induction valve
- Pulsating vacuum



MA-500 PS

## Vacuum Tumblers with Cooling System

A separate cooling device can be placed inside or outside of the plant or can be connected to the existing plant cooling system.

- Insulated double cooling jacket
- Up to 30% reduction in massaging time
- Maintains massaging temperature at a required level
- Optimum protein binding



MA-7200 PSCH

## Vacuum Tumblers with Heating and Cooling System

MA-G Tumblers are designed to process food without re-loading raw material. It is optimized for the following processes:

- Defrosting and cooking systems
- Defrosting of meat blocks
- Steaming
- Pickling, salting
- Massaging at a controlled temperature (PSCH version)

MA-G-5400 PSCH



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# Vacuum Tumblers

## Specifications

Features	500	1000	1500	2000	3600	5400	7200	10000
<b>Drum capacity (ft<sup>3</sup> / dm<sup>3</sup>)</b>	17 / 500	35 / 1000	53 / 1500	70 / 2000	127 / 3600	190 / 5400	250 / 7200	353 / 10000
<b>Maximum Load (lbs / kg)</b>	551 / 250	1102 / 500	1653 / 750	2204 / 1000	3968 / 1800	5953 / 2700	7937 / 3600	11023 / 5000
<b>Drum Speed (rpm)</b>	0 - 14	0 - 12	0 - 8	0 - 8	0 - 7	0 - 6	0 - 5	0 - 5
<b>Obtainable Vacuum</b>	95%	95%	95%	95%	95%	95%	95%	95%
<b>MA-PS</b>								
<b>Supply Voltage &amp; Frequency at 60 Hz</b>	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v
<b>Installed Power (hp)</b>	3 - 5	3 - 5	3 - 5	5 - 7.5	7.5 - 10	7.5 - 10	10 - 15	10 - 15
<b>Length (in / mm)</b>	79 / 2000	98 / 2500	108 / 2750	124 / 3150	148 / 3750	161 / 4100	161 / 4100	197 / 5000
<b>Width (in / mm)</b>	48 / 1210	53 / 1340	49 / 1240	53 / 1340	71 / 1800	77 / 1960	85 / 2170	85 / 2170
<b>Height (in / mm)</b>	59 / 1500	62 / 1570	66 / 1680	68 / 1720	78 / 1970	89 / 2250	98 / 2480	98 / 2480
<b>Weight (lbs / kg)</b>	992 / 450	1323 / 600	2315 / 1050	2425 / 1100	3748 / 1700	6393 / 2900	7055 / 3200	7937 / 3600
<b>MA-PSCH and MA-G-PSCH</b>								Only available In MA-PSCH
<b>Supply Voltage &amp; Frequency at 60 Hz</b>	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v
<b>Installed Power (hp)</b>	3 - 5	3 - 5	5 - 7.5	5 - 7.5	7.5 - 10	10 - 15	10 - 15	15 - 20
<b>Cooling Unit</b>	ZCh-1	ZCh-2	ZCh-2	ZCh-2	ZCh-3	ZCh-3	ZCh-4	ZCh-4
<b>Length (in / mm)</b>	78 / 2000	98 / 2500	108 / 2750	124 / 3150	148 / 3750	161 / 4100	161 / 4100	197 / 5000
<b>Width (in / mm)</b>	49 / 1250	54 / 1370	55 / 1400	55 / 1400	53 / 1800	77 / 1960	85 / 2170	85 / 2170
<b>Height (in / mm)</b>	60 / 1530	63 / 1600	69 / 1750	69 / 1750	81 / 2050	90 / 2280	98 / 2480	98 / 2480
<b>Weight (lbs / kg)</b>	1378 / 625	1698 / 770	2756 / 1250	3087 / 1400	4409 / 2000	7496 / 3400	8378 / 3800	9480 / 4300

\*Possibility of using other voltage and frequency

Note: 10000 Model only available In MA-PSCH

# Cooling Systems

Features	ZCh-1	ZCh-2	ZCh-3	ZCh-4
<b>Installed Power (hp)</b>	2 - 3	3 - 5	7.5 - 10	10 - 15
<b>Refrigeration Capacity</b>				
<b>Ambient 80°F, Evaporation Temp. 32°F (hp)</b>	5 - 7.5	7.5 - 10	20 - 25	30 - 35
<b>Ambient 80°F, Evaporation Temp. 5°F (hp)</b>	3 - 5	5 - 7.5	10 - 15	15 - 20
<b>Working Medium</b>	Freon R507	Freon R507	Freon R507	Freon R507
<b>Supply Voltage &amp; Frequency at 60 Hz</b>	3 ph / 480v	3 ph / 480v	3 ph / 480v	3 ph / 480v
<b>Length (in / mm)</b>	37 / 940	41 / 1050	49 / 1240	59 / 1500
<b>Width (in / mm)</b>	24 / 620	28 / 720	32 / 810	39 / 1000
<b>Height (in / mm)</b>	28 / 710 32 / 800**	30 / 760 32 / 800**	35 / 880 51 / 1300**	39 / 1000 55 / 1400**
<b>Weight (lbs / kg)</b>	221 / 100	287 / 130	375 / 170	463 / 210

\*Possibility of using other voltage and frequency

\*\* Version of tumbler with loading and cooling system

Tumblers & Massagers are manufactured by Metalbud-Nowicki and sold in North America by Blentech Process Systems Corporation.



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