



# VACUUM TUMBLERS

The new series of MENOZZI VACUUM TUMBLERS has been improved to achieve even higher quality and efficiency standards.

**APPLICATIONS AND PERFORMANCES**

The particular “spoon shape” of the internal fins and their inclination, together with the vacuum (continuous or pulsed) system activates an osmotic massage that ensures a homogeneous absorption of the ingredients into the meat also with short massaging time. This reduces the stress of the product and its consequent increment of temperature.

The versatility of the massaging system allows to obtain the best results of processing with different kinds of meat, whether they are whole or in pieces, to be treated with injected solutions or dry salt

**PROGRAMMING PARAMETERS**

- The software allows to memorize 32 recipes, each one consisting of 4 processing phases and customizable with the following parameters:
- Rotation speed
  - Rotation direction: clockwise/counter-clockwise
  - Time of massage
  - Time of pause
  - Vacuum time
  - Pulsating vacuum/ continuous vacuum
- Further to this the software manages also:
- Alarm system and self-diagnosis of malfunctions
  - Maintenance guide

**LOADING AND UNLOADING**

- The machine can be loaded:
- By tilting-lifter for 200/300l trolleys or for bigger bins
  - By conveyor belts

The unloading is obtained by the gradual and controlled tilting of the drum , avoiding sudden fall of product and loss of liquid.

**CLEANING AND SANITIZING**

- The maximum tilt angle reached by the tumbler permits the liquids to flow away very well, that allows an effective washing avoiding stagnation of residuals.
- The internal surface of the drum is easily and totally accessible from the exterior for inspection, cleaning and microbiological sanitation.
- The quick release protection panels allow the operator to access the machine within a few seconds for clearing and routine maintenance.

**Tumbler 700**

- Loading capacity max. **700 Kg**
- Volume of the drum **1200 l**
- Separate utilities cabinet
- Vacuum pump 63 m³/h
- A** Manual lid opening



**Standard accessories for all machines**

- 1** IP69K touch screen control panel equipped with two-hand control
- 2** Electric lid, frontal opening/closing with finger protection system
- 3** Vacuum system
- 4** Vacuum tank
- 5** Hydraulic tilting system
- 6** Quick release protection panels

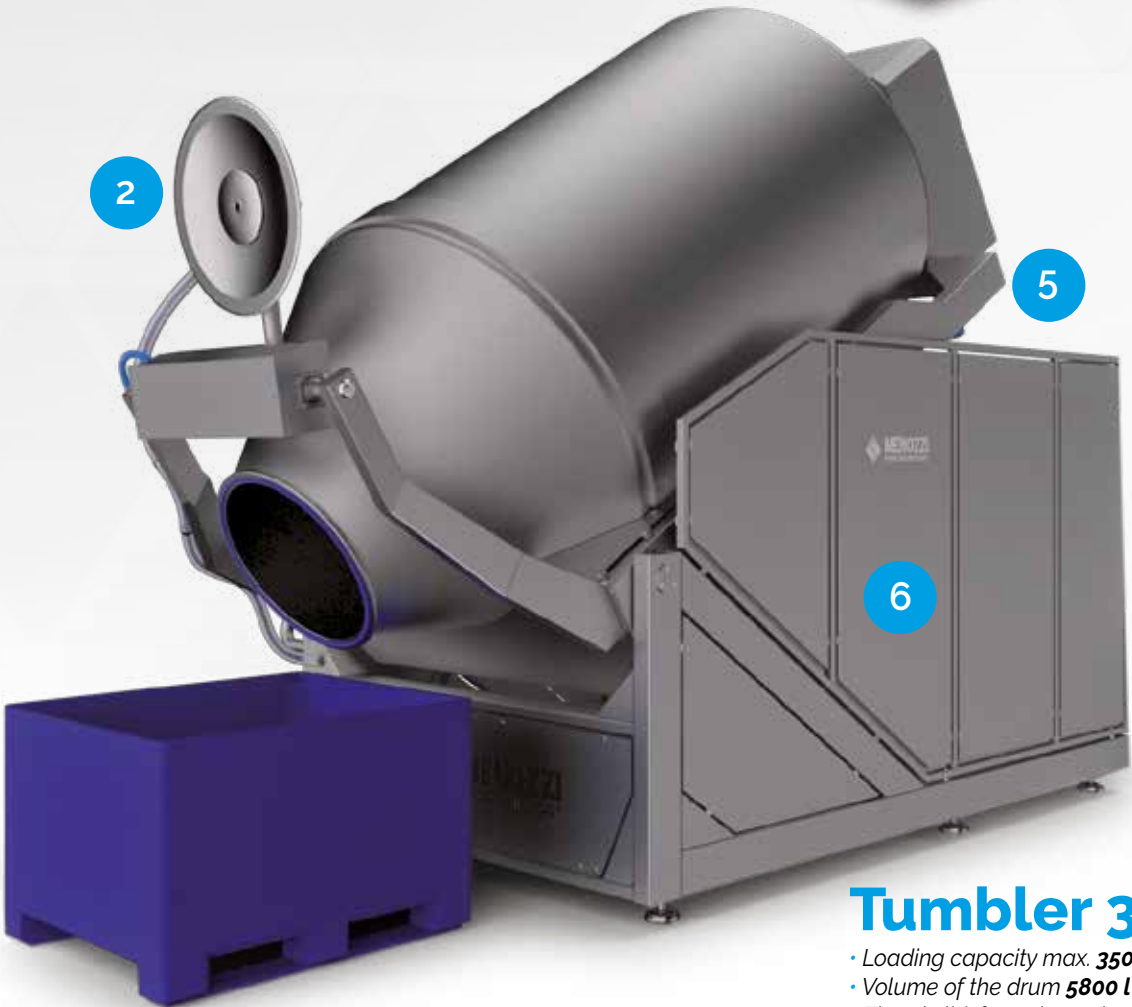
**Tumbler 2400**

- Loading capacity max. **2400 Kg**
- Volume of the drum **4000 l**
- Electric lid, frontal opening /closing
- Vacuum pump 105 m³/h
- B** Utilities cabinet on board



**Tumbler 1400**

- Loading capacity max. **1400 Kg**
- Volume of the drum **2400 l**
- Separate utilities cabinet
- Electric lid, frontal opening /closing
- Vacuum pump 105 m³/h



**Tumbler 3500**

- Loading capacity max. **3500 Kg**
- Volume of the drum **5800 l**
- Electric lid, frontal opening /closing
- Vacuum pump 150 m³/h
- B** Utilities cabinet on board



Complete massaging system with brine storage tank and automatic brine transfer to the tumblers.  
Our technical staff is at your disposal to develop customized systems.



TYPES OF LOADER



ROUND BINS



BINS



TROLLEY 200/300 Lt

- 1 Brine storage tank
- 2 Load cells
- 3 Jacketing for cooling and temperature control
- 4 Automatic unloading system
- 5 Automatic brine loading system
- 6 Electric loader wit motorized axial movement on rail

OPTIONAL ACCESSORIES



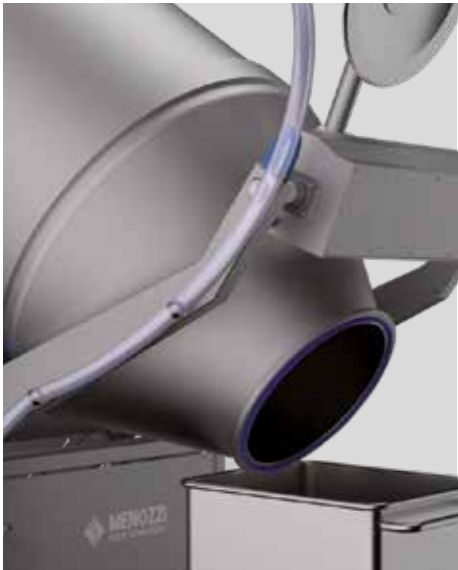
Refrigerated-heated jacketing with automatic thermal control



Load cells with integrated weight display



Automatic brine loading system



Automatic discharging program, 8 discharging steps



Pneumatic lid, side opening



Thermal probe for product temperature control

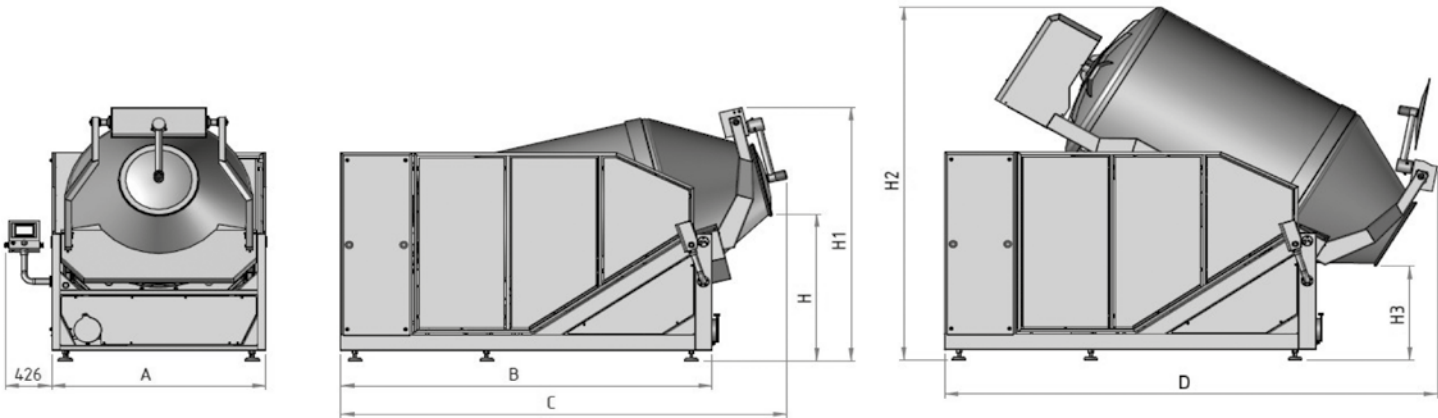
OPTIONAL FINISHES



Mirror-polishing of the internal surface of the drum



AISI 316 steel



Model	700	1400	2400	3500
Max Load capacity	700 Kg	1400 Kg	2400 Kg	3500 Kg
Total volume	1200 Lt	2400 Lt	4000 Lt	5800 Lt

Dimension				
A	1160 mm	1500 mm	1700 mm	1960 mm
B	2120 mm	2300 mm	2910 mm	3400 mm
C	2260 mm	3120 mm	3790 mm	4080 mm
D	2840 mm	3590 mm	4250 mm	4500 mm
H	1180 mm	1390 mm	1440 mm	1450 mm
H1	2100 mm	2365 mm	2390 mm	2510 mm
H2	2250 mm	2800 mm	3100 mm	3490 mm
H3	690 mm	700 mm	710mm	920mm
Dimensions mouth load	Ø 530 mm	Ø 530 mm	Ø 530 mm	Ø 650 mm
Utility panel Dimension	1500 x 450 H=1250 mm		A Bordo / on Board	
Weight	1400 Kg	1850 Kg	2750 Kg	3100 Kg

Utilities specificatons				
Tension	400/50 V/h	400/50 V/h	400/50 V/h	400/50 V/h
Power installed	5 Kw	7 Kw	8 Kw	10 Kw
Vacuum pump	65 m³/h	105 m³/h	105 m³/h	150 m³/h

Valid parameter for all models		
Rotational speed	Standard	da 1 a 10 giri / minuto
	Option	da 0,5 a 7 giri / minuto
Program-Phases	Standard	32 Programs 4 Phases each





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