



TROLLEY TUMBLER TTM-200



MENOZZI TTM-200, the tumbler -Mixer for 200 liter standard trolley, is the ideal solution to massage, marinate and mix small quantities of product directly inside trolleys, without using loaders. TTM-200 optimizes the processing times and it drastically reduces the production waste generated by the transfer of product. Thanks to interchangeable mixing blades, TTM-200 can be employed for the following uses:

- Massage of injected meats
- Meat marination with liquid brines and flavors
- Meat marination with dry salt and mixture of spices and herbs
- Preparation of dry mixture of spices (salt, pepper, other spices and herbs)
- Preparation of legumes mixtures
- Preparation of cereal salads

Setting the recipe parameters and choosing the shape of the mixing blade, the operator can obtain a gentle or vigorous massage and meet any production need.

The orbital massage guarantees a homogeneous blending with very short cycle times, this reduces the mechanical stress and eliminate the risk of damaging also the most tender products.

The machine is equipped with a vacuum pump connected to the mixing chamber by a flexible pipe provided with a quick coupling,

easy to plug and unplug.

Once the preset vacuum degree is reached, the operator just closes the valve, positioned on the top of the bowl and unplug the quick coupling, before starting the processing cycle.

When the working cycle is finished, just remove the trolley and the machine is ready for the next one.

Program settable parameters:

Through the control touch-screen it is possible to set the following parameters:

- Duration of the complete working cycle
- Time of massage
- Time of pause
- Rotation direction: FORWARD, BACKWARD or ALTERNATE
- Rotation speed from 1 to 10 rpm
- Vacuum degree

Washing and sanitization

Acting on the manual controls the operator can turn the mixing bowl in any position he requires, and easily proceed with washing and sanitization.

Further to this the sealing gasket is equipped with a quick release system for easy removal.



- 1 Touch screen control panel
- 2 Utilities cabinet on board
- 3 Quick connection vacuum pipe
- 4 Pneumatic trolley locking system

MEAT



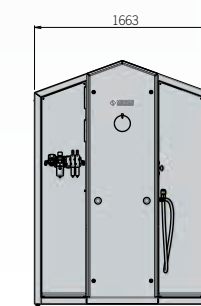
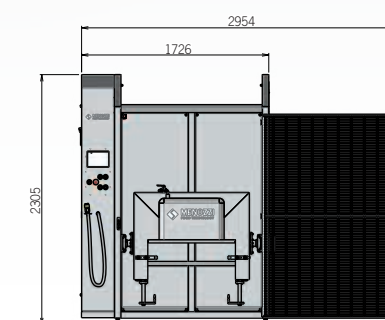
BEANS & CEREALS



SPICES & HERBS



Max load capacity	200 kg
Tension	400/50 V/h
Power installed	3 kw
Vacuum pum	10 m3/h
Rotational speed	da 1 -10 rpm
Air coupling	Ø 12 mm
Minimum air pressure	6 Bar
Air consumption	100 NI/min
Weight	700 kg





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