



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



Tumbler 1400

- Loading capacity max. **1400 Kg**
- Volume of the drum **2400 l**
- Electric lid, frontal opening /closing
- Vacuum pump 100 m³/h
- B** Utilities cabinet on board

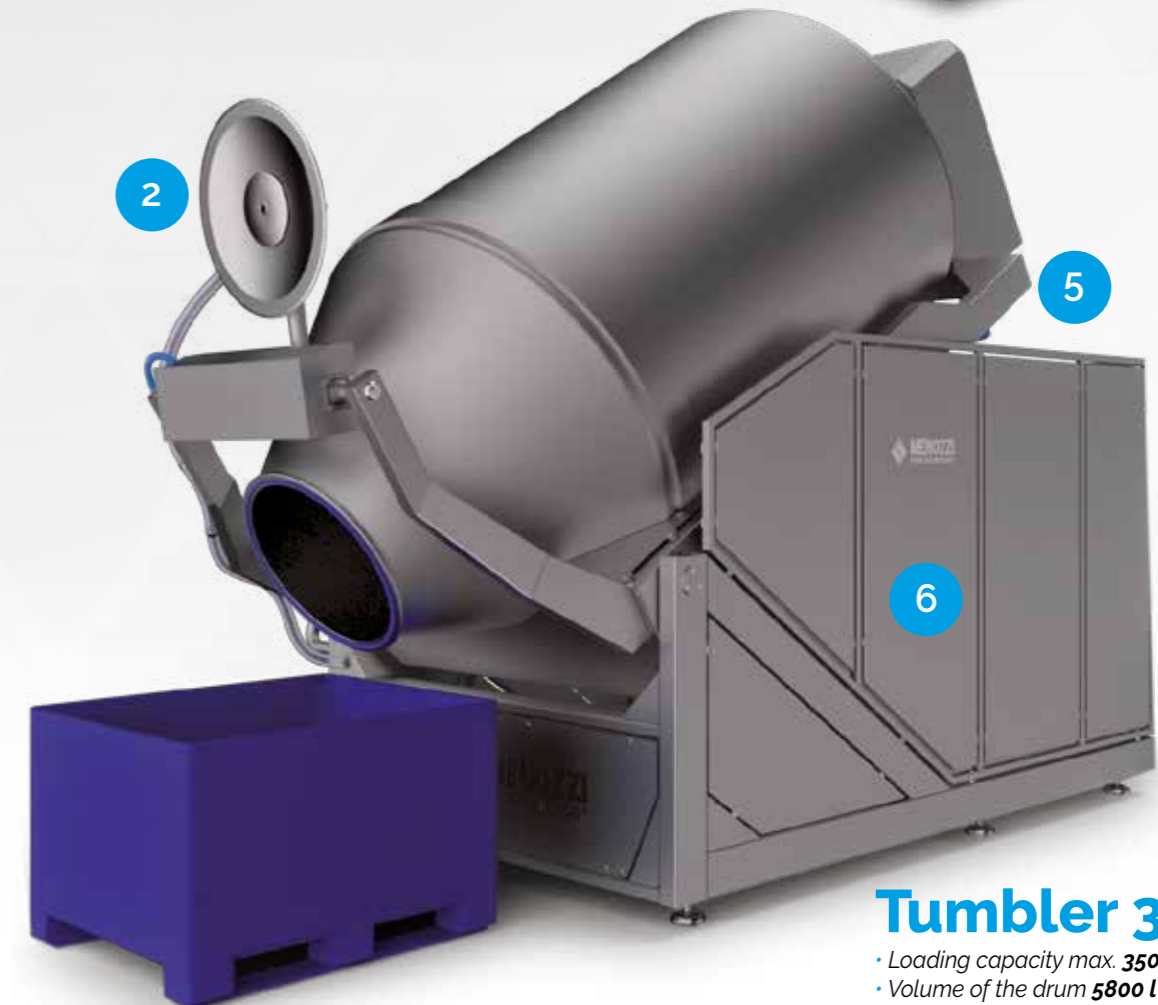


Standard accessories for all machines

- 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 100 m³/h
- B** Utilities cabinet on board



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 with motorized axial movement on rail

OPTIONAL ACCESSORIES



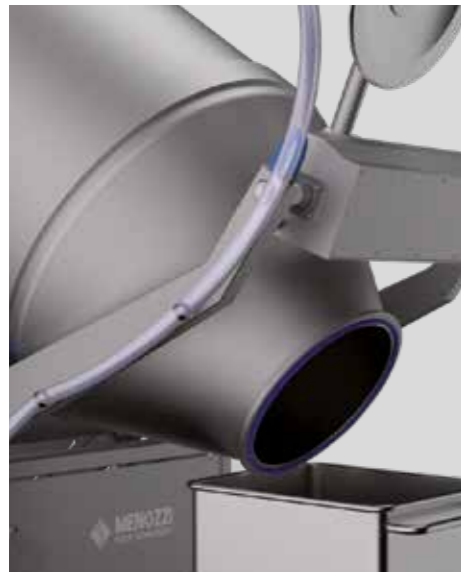
Refrigerated-heated jacketing with automatic thermal control



Load cells with integrated weight display



Automatic brine loading system



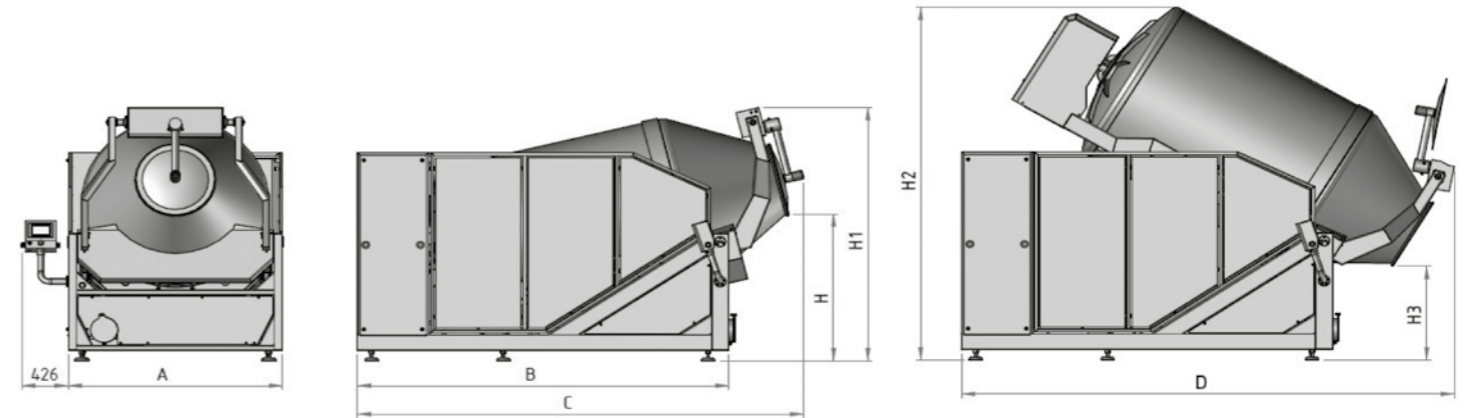
Automatic discharging program, 8 discharging steps



Pneumatic lid, side opening



Thermal probe for product temperature control



| 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 | 700 | 1400 | 2400 | 3500 |
|-------------------------|----------------------|----------|----------|----------|
| 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 | on Board | on Board | on Board |
| Weight | 1400 Kg | 1850 Kg | 2750 Kg | 3100 Kg |

| Utilities specificatons | 700 | 1400 | 2400 | 3500 |
|-------------------------|------------|------------|------------|------------|
| Tension | 400/50 V/h | 400/50 V/h | 400/50 V/h | 400/50 V/h |
| Power installed | 5,5 Kw | 7,5 Kw | 8 Kw | 15,5 Kw |
| Vacuum pump | 63 m³/h | 100 m³/h | 100 m³/h | 150 m³/h |

| Valid parameter for all models | 700 | 1400 | 2400 | 3500 |
|--------------------------------|----------|----------------------------|------|------|
| Rotational speed | Standard | 1 - 11 rpm | | |
| Program-Phases | Standard | 32 Programs 4 Pahases each | | |

OPTIONAL FINISHES



Mirror- polishing of the internal surface of the drum



AISI 316 steel



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