

**Product Name :**  
Vacuum Meat Tumbling Machine

**Product Code :**  
EQMH-CHINA-MY3014009



### **Description :**

Vacuum Meat Tumbling Machine

### **Technical Specification :**

#### Vacuum Meat Tumbling Machine Introduction

Vacuum meat tumbling machine is the dedicated equipment for meat pickling and flavoring.

It can mix the meat and the seasonings under vacuum condition and under application of the vacuum the fibrous tissue of meat are loosened, the curing at room pressure are turned into negative pressure curing; the rotation and tumbling of the machine turns the static pickling into dynamic pickling, therefore strengthens the effect of pickling and flavoring and enhances the work efficiency.

#### Applications of the Meat Tumbling Machine

Meat Tumbling Machine is suitable for frozen food, sea food, prepared food, ready-to-cook meat product, and meat soaked food, etc. and also it can be applied for sausage production line and other meat processing.

#### Advantages of Meat Tumbling Machine

Meat can be tumbled at any angle during the over-and-under range; U-shape paddle prevents the damage to large sized meat.

It makes the meat tenderizer, soft and with good flavor.

It extends the shelf life of meat products.

It reduces the marinating time for meat and improves the work efficiency and the product yield rate.

It can save the work time and reduce the labor intensity.

It is reliable and user-friendly.

Capacity 110      200      400      600      800-1000

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(kg/time)  
Volume 350 730 1200 1650 3150

(L)  
Power 0.75 1.1 2.3 3 4.5

(kw)  
Rotary speed 7 8 8 7

(r/min)



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