

MEAT PROCESSING MACHINE

Food Automatic Vacuum Tumbler

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3172013	Meat Processing Machine	China, exported worldwide



Description

A vacuum tumbler marinates and tenderises meat by mechanical action rather than by time. The drum imitates the kneading of hand massaging, working marinade into the muscle and raising the water retention of the meat, which typically gains around 20% in weight through the process. That weight gain is the commercial case for the machine. Traditional marinating is slow and labour-intensive, and holds product in a chilled room for hours; tumbling shortens the cycle to a fraction of it while producing a more consistent result, so the same floor space turns over more product. It is suitable for pork, beef, lamb, chicken, duck, fish and seafood, and is used on bacon, cured meat, ham, patties, ribs, wings, drumsticks and thighs, as well as for frozen, prepared and ready-to-cook lines. The drum and machine body are stainless steel, and a timer sets the run.

Technical specification

Function: tenderized meat and improve product quality.

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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