

# vacuum meat tumbler

Model: VC 200 / 1000



It is intended for high-quality marinating, coating, massaging and mixing food products, without damaging its structure and preserving useful properties. The design of the unit allows mixing, pickling (salting) of raw meat under vacuum, which allows to improve the quality of meat products, intensifies the processes of distribution and penetration of cured ingredients, and obtains products of excellent quality from any raw meat.



# vacuum meat tumbler

Model: VC 200 / 1000



Side view of a model VC 200



The gauge glass is located on the top and it is possible to watch the product during cooking



The use of Normit Tumbler can significantly increase the yield of finished products and improve its consumer properties by accelerating the technological processes of salting and maturation of raw materials, eliminating the effect of oxidative processes, improving the structure when processing. It can be used for different technological processes that require vacuuming.

## Principle of operation:

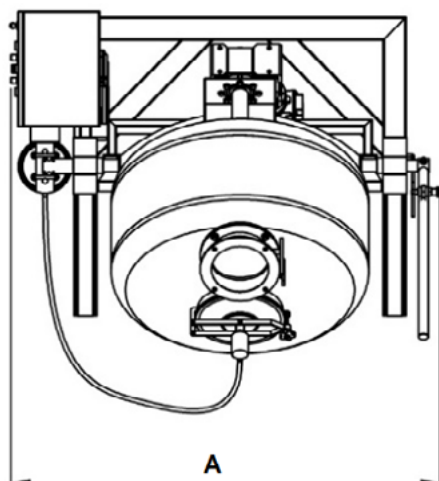
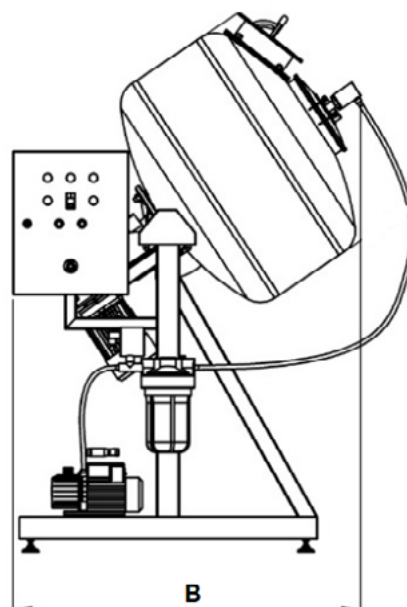
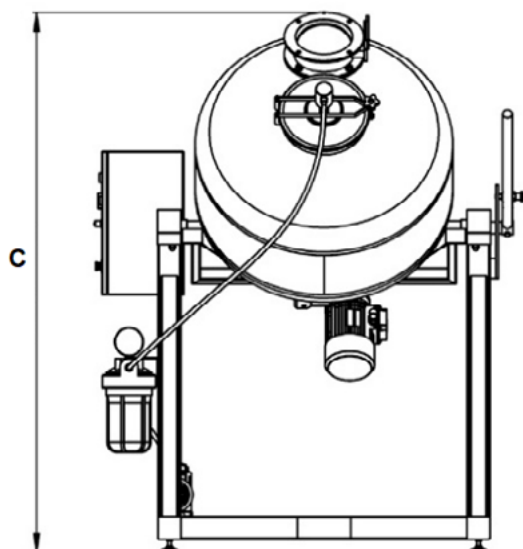
- Pieces of meat are placed in a container in which a vacuum is created using a vacuum pump.
- Periodic rotation of the drum provides a uniform distribution of the temperature.

A distinctive feature of the Normit tumbler is its multifunctionality. After processing, meat products can be immediately cooked and cooled in it, without the need to move, thereby reducing investment costs.

# vacuum meat tumbler

Model: VC 200 / 1000

model VC 200



## Suitable products:

- a fish
- meat blocks
- some seafood
- some types of fruits and vegetables
- pet food
- other smoked products

## Ongoing operations:

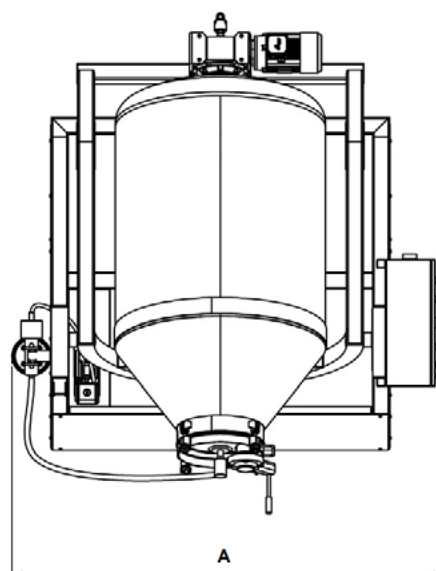
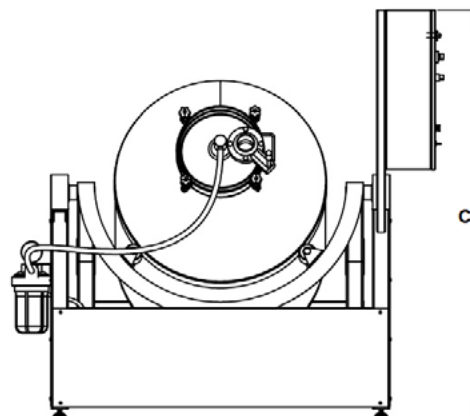
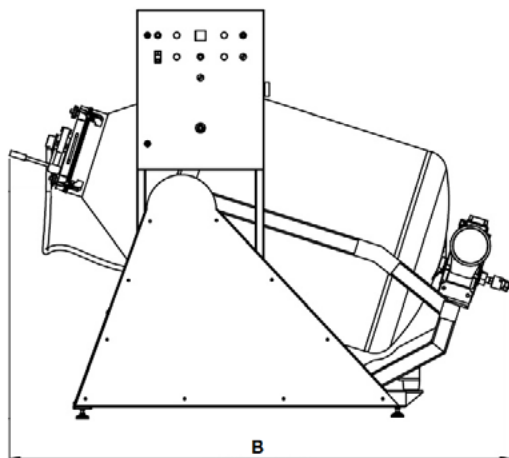
- heating
- vacuuming
- massaging
- cooling
- pickling
- cooking

Model:	200	1000
Geometric volume, L	200	1000
A: length, mm	1 500	2 050
B: width, mm	1 220	2 390
C: height, mm	1 900	1 950

# vacuum meat tumbler

Model: VC 200 / 1000

model VC 1000



## Advantages:

- Avoiding the loss of weight of raw materials due to the preservation of meat juice, which contains nutrients and especially proteins.
- Vacuum technology intensifies the distribution and penetration processes of curing ingredients.
- The process can be automated.
- Vacuum improves the microbiological state of raw meat and stops the effect of oxidative processes.
- Ability to transport equipment on wheels.

## Design

Consists of working vessel with tilting. The speed of rotation of the blades of the mixing device is adjustable. The unit is equipped with a control panel mounted on the frame. Parts of the device that are in contact with the product are made of food grade stainless steel.

**NORMIT FOOD, s. r. o.**  
Pezinská cesta 5104  
901 01 Malacky, SLOVAKIA

**Skype:**  
manager.normit

**Telephone number:**  
+421 902 400 321

**E-mail:**  
sales@normit.com

**Web:**  
www.normit.com