

VAKUUM TAMBLER 250 ltr

VACUUM TUMBLER 250 ltr

SA ILI BEZ
HLAĐENJA

WITH OR
WITHOUT **COOLING**



TIP CVM - VIŠENAMENSKI

Vakuum tumbler tipa CVM pogodan je za raznovrsnu primenu u zanatskim i industrijskim pogonima. Rotirajući alati omogućavaju masiranje, mariniranje, suvo soljenje, mešanje i sjedinjavanje sastojaka.

Sopstveni razvoj i proizvodnja omogućavaju jednostavno prilagođavanje zahtevima kupca.

TYPE CVM - MULTIFUNCTIONAL

The vacuum tumbler type CVM is designed for a multifunctional employment in craft enterprises or industrial production. The wide field of application for the tumbler with rotating mixing tools stretches from tumbling and marinating, dry salting to mixing and blending.

Modifications on customer requests are possible in an uncomplicated way because construction and production are 100% inhouse.



- Frekventno regulisan broj obrtaja
- Kontinualno elektromehaničko podešavanje radnog ugla
- Visina pražnjenja za standardna kolica (200 ltr)
- Svi parametri rada slobodno se programiraju preko jednostavnog Siemens ekrana na dodir
- Moguć intervalni vakuum
- Ruka za masiranje i ruka/češalj za mešanje koriste se pojedinačno ili zajedno
- Snažno hlađenje dvostrukim plaštom
- Opciono usisavanje začina/salamure tokom procesa



- frequency controlled rotational speed
- stepless, electromechanically adaptable working angle
- discharge height suitable for norm wagon (200 ltr)
- all tumbler parameters can be adjusted by the user friendly SIEMENS touch panel and are also programmable
- interval vacuum possible
- tumbling arm and mixing arm / mixing rake for single or combined usage
- powerful double jacket cooling
- suction of spices/brine during process possible optionally



SVESTRANA PRIMENA

CVM tumbler se dokazao u obradi mesa/živine, ribe/morskih plodova, začina/marinada, delikatesa, mlečnih proizvoda, voća/povrća, veganskih proizvoda i pekarskih/poslastičarskih proizvoda.

ALLROUNDER

The tumbler type CVM has proved oneself for products from the product scope meat/poultry, fish/seafood, spices/marinades, delicatessen, dairy products, fruit/vegetables, vegan products and pastries.

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TYPE CVM

TIP CVM

ALATI ZA MEŠANJE

Kupac može izabrati različite alate za mešanje prema svojim proizvodima. Ruka sa strugačem koristi se zasebno ili u kombinaciji sa rukom za mešanje. Alati se brzo i lako ugrađuju i uklanjaju radi zamene ili čišćenja.

MIXING TOOLS

The customer can choose between different mixing tools in order to find the right variant for his products. The scraper arm can be used individually or in combination with a mixing arm. The mixing tools can be quickly and easily installed and removed for changing or cleaning



Tip type	Zapremina volume	Broj obrtaja rpm	Snaga power	Dužina length	Širina width	Visina height
CVM 250 (C) ¹	250 ltr	3-20	2,5 (3,5) kW	1.460 (1.540) mm	950 (1.870) mm	1.580 (2.310) mm

¹ dostupno i kao MVT sa rotirajućom posudom,

¹ also available as MVT with rotating container,

² na postolju, ³ sa rukom za punjenje (opciono)

² on a rack, ³ with loading arm (optionally)

Zadržano pravo izmena.

Changes reserved.