HENNEKEN

A DURAVANT COMPANY

VAKUUM TAMBLER 1.900 ltr

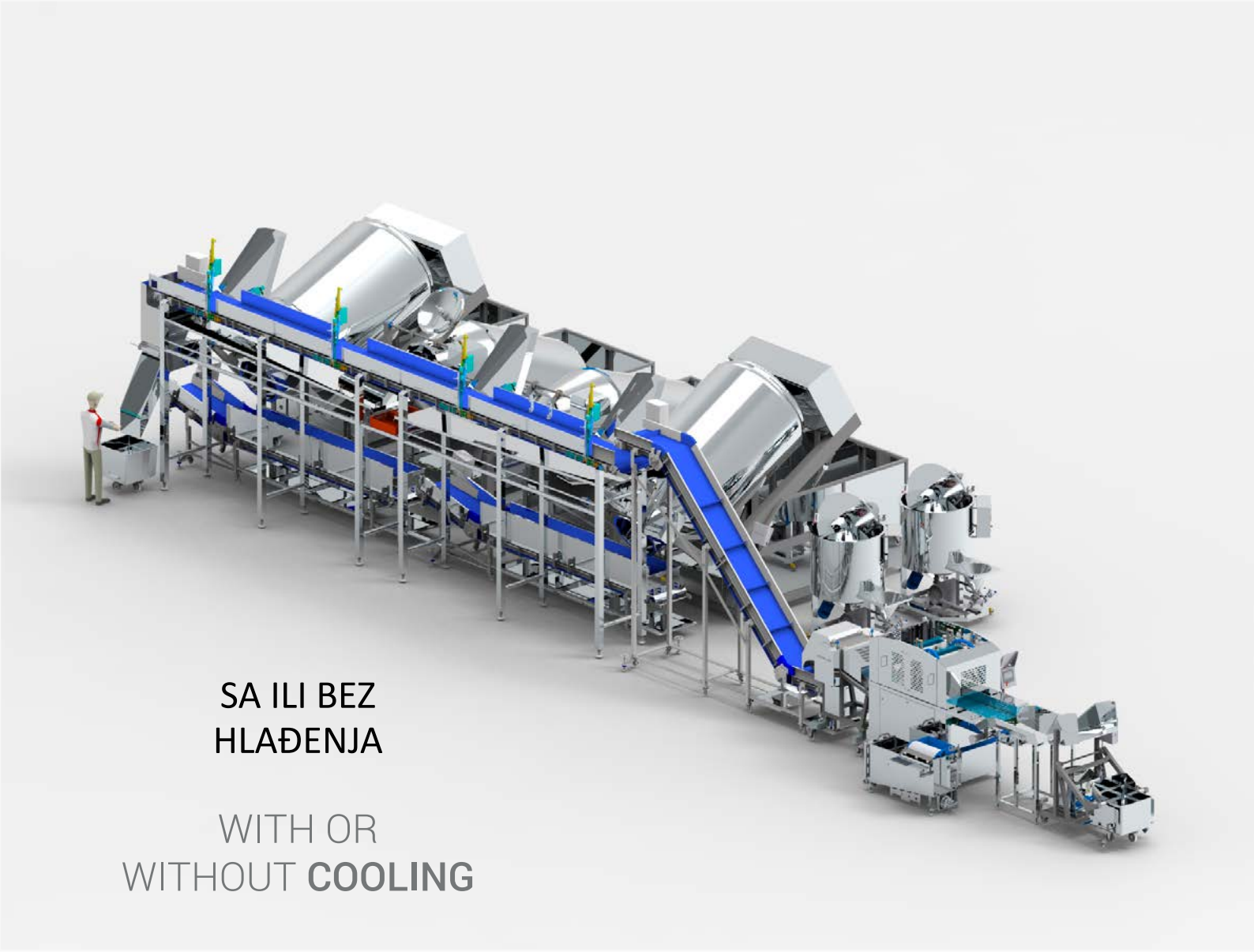
VACUUM TUMBLER 1.900 ltr

- *Robusna konstrukcija sa precizno izrađenim bubnjem*
- *Direktan pogon bubnja*
- *Frekventno regulisan broj obrtaja 0,5 - 10 o/min*
- *Svi parametri masiranja slobodno se programiraju preko jednostavnog Siemens ekrana na dodir*
- *Uređaj za usisavanje dodatne salamure i/ili aditiva pre i tokom masiranja*
- *Odmicanje poklopca*
- *Hidrauličko podizanje i spuštanje*
- *Vakuum 95%*
- *Punjenje: 5 - 60% (zavisno od proizvoda)*

- *sturdy construction with precision drum*
- *direct drive for the drum*
- *frequency controlled rotational speed, 0.5 to 10 RPM*
- *all tumbler parameters can be adjusted by the user friendly SIEMENS touch panel and are also programmable*
- *vacuum brine suction device for extra brine and additives before and during the tumbling process*
- *lid swivelling device*
- *hydraulic lifting and sinking*
- *95 % vacuum*
- *loading capacity: 5 - 60% (product-dependent)*

Ilustracija serije proizvođača; specifikacije se odnose na izabrani model.

TYPE R TIP R



SA ILI BEZ
HLAĐENJA

WITH OR
WITHOUT **COOLING**

NAGIBNI TAMBLER

Podešavanje nagiba za 50° omogućava punjenje do 60% zapremine. Naginjanje posude omogućava i brzo pražnjenje.

Vakuum tambler tipa R standardno ima motorizovan mehanizam za odmicanje poklopca, za jednostavno rukovanje.

TILTING TUMBLER

A 50° tilt adjustment allows a filling volume of 60%. Tilting the drum also enables fast discharge.

The type R vacuum tumbler is equipped as standard with a motor-driven lid support, making it easy to operate.

TIP R - **RAZNOVRSNE MOGUĆNOSTI**

Vakuum tambler tipa R koristi se za meso, ribu, živinu i veganske proizvode. Različiti unutrašnji alati omogućavaju obradu i osetljivih i čvrstih proizvoda. Mogući su i postupci odmrzavanja.

Veliki otvor pruža dovoljno prostora za ubacivanje, na primer, zamrznutih blokova.

Pražnjenje istresanjem ima prednost jer proizvod ne mora da se okreće pod vakuumom, čime se izbegava stvaranje pene.

Moguće je i direktno ubrizgavanje CO_2 ili N_2.

TYPE R - MANY POSSIBILITIES

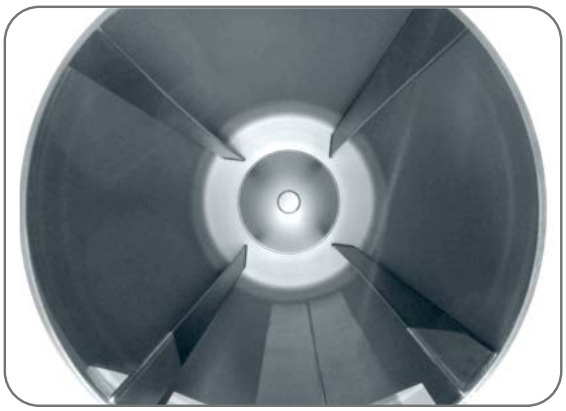
The vacuum tumbler type R can be used for meat, fish, poultry and vegan products. Through the various possibilities of the interior design you can work on sensitive and robust products. Also defrosting processes can be put into practice.

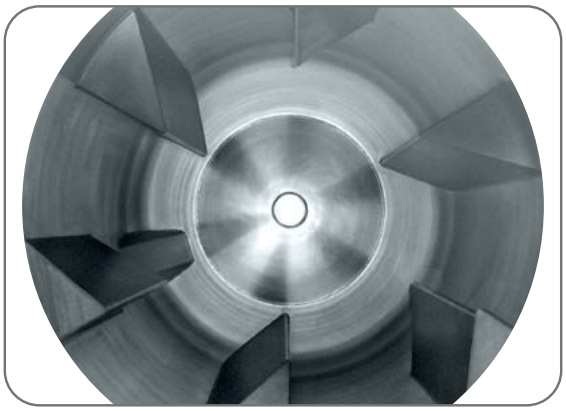
First of all the big drum opening is important for loading bigger products like frozen blocks.

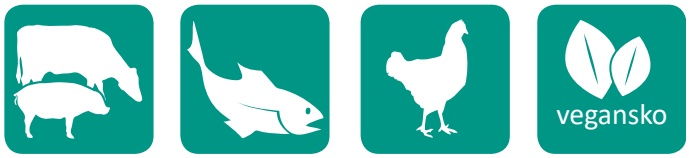
The pouring of the product while unloading is a big advantage when you want to avoid foam formation because the drum does not have to rotate during the unloading process.

In addition to that it is possible to inject CO_2 or N_2 directly.

TYPE R TIP R







UNUTRAŠNJI ALATI

Za vakuum tambler tipa R kupac bira između različitih lopatica. Varijante 2 i 3 omogućavaju blago ili intenzivno masiranje promenom smera obrtanja, dok varijanta 1 omogućava 3D masiranje.

MIXING TOOLS

The customer can choose between different fin variations at the vacuum tumbler type R. Version 2 and 3 are constructed for soft or intensive tumbling depending on the rotation direction. Version 1 makes the 3D-tumbling possible.

Tip type	Zapremina volume	Broj obrtaja rpm	Snaga power	Širina width	Dužina length	min. Visina height	max. Visina height
R1900	1.900 ltr	0,5-10	4,7 kW	1.900 mm	3.050 mm	2.100 mm	2.570 mm

Zadržano pravo izmena.

Changes reserved.