



- Made In Greece
- Made of stainless steel AISI 304 -18/10
- Using the vacuum tumbler creates a negative atmospheric pressure withing the tumbling bowl. The meats expands as there is lesser pressure on it. The pores also expands that allowing the marinade to seep into the meat at the faster rate than usual. When the vacuum is released , the meat returns to the original shape .
- Possibility of 10 memory slots to save your various programs of tumbling settings . (ex .chicken , lamb, beef , pork etc.)
- Continuous tumbling and Interval
- Interval mixes the product for a set of duration and stop . (ex .tumble 4 minutes rest 2 minutes).
- Automatic stop of the vacuum pump when the process is completed .
- Adjustable Tumbling speed : 1 – 9 RPM
- Transparent lid
- Detachable bucket for removing the mixture and easy cleaning
- Ability of rotation of the bucket

It includes

- Switch button ON/OFF- EMERGENCY
- PCB touch screen panel

Suitable for butcher shops .

TECHNICAL SPECIFICATIONS

Power		663W 230V
Weight		60 kg
Dimensions	WxDxH	400 x 900 x700mm
Vacuum pump		8 CFM
Production		30 kg MEAT
Capacity		65 Liter

Comply with CE standards.

2 years Warranty