



# VACUUM TUMBLER

## ACCELERATED MARINATION WITH REPEATABLE RESULTS

The Vacuum Tumbler is designed with automation and sanitation in mind. It reduces batch times and supports rapid changeovers without compromises to yield or safety. With fully enclosed loading and unloading features, you can keep your product free of foreign material at all times.



## TECHNICAL FEATURES OF THE VACUUM TUMBLER

- 50 lb to 14,000 lb capacity
- Flights designed for perfect marination infusion, gentle massaging action, and quick batch times
- Includes standardized recipe controls for quick line changeovers to new products
- Hinged door with air assist enables rapid product transfers
- Vacuum shaft loading available for even faster automated loading

