



VT-Tumbler

The standard solution

The VT-Tumblers are universal machines for salting, marinating, tenderising and mixing of all kinds of meat, poultry and fish.

Our VT-Tumblers are horizontally positioned vacuum drums with an extremely long service life thanks to their solid and compact design.

Advantages

- Raising quality and profit
- Improving the taste and tenderness
- Quick curing of the product
- Time and cost efficient
- Lower production and storage costs
- Easy operation and cleaning
- Low wear and maintenance costs
- Swiss quality

Tumbler

VT-series

Quality for generations

Our VT-Tumblers are manufactured in sizes of 20 litres to 7'000 litres, which corresponds to the capacity of 12 kg to 3'500 kg.

These machines have been continuously developed and perfected thanks to the extensive experience of Suhner AG in the field of curing technology.

The first Suhner tumblers in their present design were put into operation in mid-70s and are today widely used in the production process worldwide.

Easy to use – latest technology

Thanks to the new PLC control SIS3000, the operation is very simple and visually displayed. With 56 pre-set programs and additional free space for your own programs, production can start within a few minutes. Thanks to the PLC control all running processes can be monitored, read and checked. Thanks to SMS and E-Mail warning system the highest possible security is guaranteed in accordance with HACCP.

Consistent results - Swiss precision

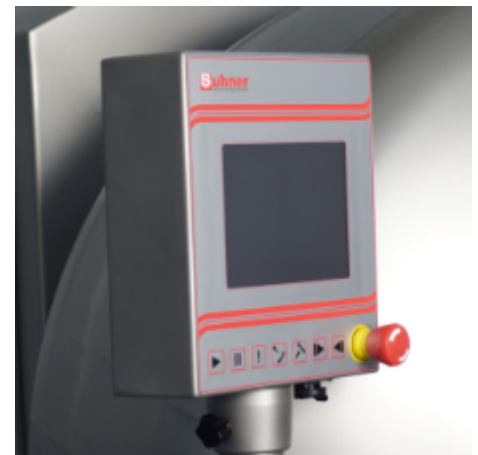
All machines are equipped with high quality components. Thanks to the unique ball bearing gear, Suhner tumblers ensure a very efficient process, no slippage during production and minimum wear. The integrated snorkel vacuum system always guarantees consistent vacuum, without the aspiration of fluid or the like.

Individual solutions for your requirements

Specific adjustments are made in accordance with the application and the specific requirements of the customer. There are optional features such as cooling or heating jacket for cooling or thawing of products, weighing systems for the production overview and control, CO₂ refrigeration systems and "Coating" systems for the coating of various products and much more.

Hygiene and Service

Thanks to the cleaning cover mounted on the vacuum drum, the cleaning process and the rinsing operation is simplified and the entire machine is made suitable for high pressure, speeding up the whole process. There is the option of using an automatic 360° cleaning system that cleans the drum with 200 bar pressure and thus removes 99.9% of all residues.



Options

- 360° cleaning system
- Vacuum loading station
- SMS/E-Mail warning system
- Co² cooling system
- Loading station (hydraulic)
- Cover with ball valve
- Cooling- /heating jacket
- Cooling aggregate