



VT-Tumbler

The standard solution

The VT-Tumbler are universal machines for salting, marinating, mixing kind of meat, poultry and

q xv9

A

- t quality and profit
- k and tenderness
- s
- v
- n
- g n u

Tumbler

VT-eries

Quality generations

q xv 7
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 7
 A v HEE



Options

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