

Maschinenfabrik Retus (Erwin Suter AG)

Tilting-Vacuum-Tumbler

Models

RVMTK-1000-K
RVMTK-1500-K

Ideal for

- Massaging of cooked cured products
- Salt impregnation, braising and in depth salting of dry cured products
- Dry salting, seasoning and marinating
- Game and goulash
- Mixing of salads, dressings and sauces
- Tenderising of fresh meats
- Salting, seasoning and processing of Fish and Seafood



		<i>RVMTK-1000-K</i>	<i>RVMTK-1500-K</i>
Drum Volume	Lt/litres	1000	1500
Max. Capacity	kg	550	800
Number of Speeds		7 with Frequency Converter	
Turns per Minute		1.7–12	1.7–12
Openings		1	1
Drive		directly to drum shaft	
Support		3-point on drive shaft and roller bearings	
Tilt Unit		pneumatic	
Cooling Unit		with double jacket	
Vacuum Unit	m ³ /h	21	40
Drum Drive	kW	1.5–2.2	1.5–2.2
Vacuum Pump	kW	1.1	1.5
Tilt Unit	bar	6	6
Voltage	V/Hz	400/50	400/50
Fuses	A/amperes	16	16
Drum Diameter	cm	100	120
Diameter Opening	cm	48	48
Width	cm	230	230
Depth	cm	246	246
Height	cm	178	178
Height, by tilted drum	cm	249	249
Net Weight	kg	820	920

* optional