

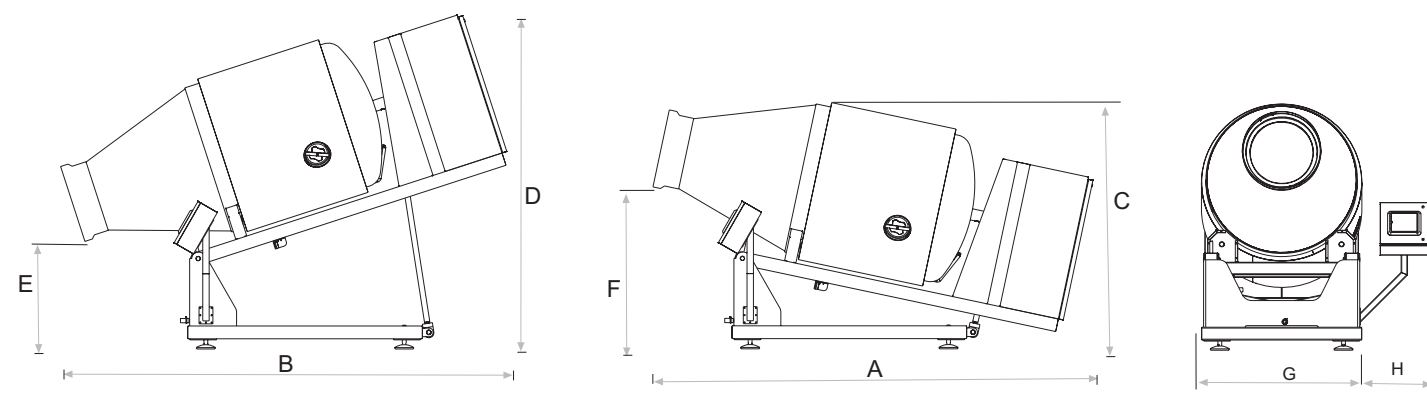
Tumbler

VACOMAT

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Technical description

Volume	ca. Liter	1000	2000	3000	4000	5000	8000
Capacity fixed							
version	max. ca. Kg	350-500	700-1000	1050-1500	1400-2000	1750-2500	2800-4000
Capacity							
Tilt system	max. ca. Kg	420-600	840-1200	1260-1800	1680-2400	2100-3000	3360-4800
Capacity defrosting							
Tilt system	max. ca. Kg	350-500	700-1000	1050-1500	1400-2000	1750-2500	2800-4000
Lenght A	ca. cm	317	368	413	447	461	567
Lenght B	ca. cm	316	372	418	452	465	568
Height C	ca. cm	176	210	235	248	262	299
Height D	ca. cm	267	304	319	335	361	429
Emptying height E	ca. cm	85	101	106	104	112	130
Loading height F	ca. cm	120	139	158	158	169	203
Width G	ca. cm	100	144	150	160	170	200
Width H							
lateral control	ca. cm	+63	+63	+63	+63	+63	+63
Vacuumpump	m³/h	063	063	100	100	160	200
Electr. supply	KW	9	13	17	21	23	28
Glycol connection	DN	20	25	25	32	32	40



Changes reserved

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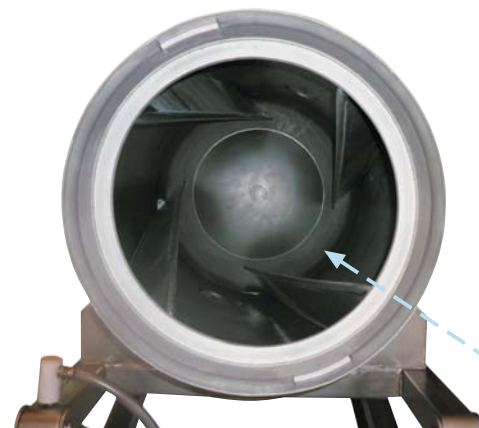


Topical technology, best processing, diversity of production possibility..... These are the characteristics of the tumblers Vacomat.

With this work processes, depending of machine implementation, like tumbling and defrosting, seasoning, saturate, dehydrating, marinating, cooking, cooling, coating, deep frozing ect. are possible. Work of different quality products like ham, cooked- pickled products, small meat pieces, poultry, fresh meat, raw ham, raw pickled products, convenience food, vegetables, candies ect.

Your advantage

- Higher weight profit and that way up to 30% more output through reduced weight loss and higher liquid binding inside of the product.
- Enormous quality raising that way more sales success through extremely high binding-ability of the product and optimum protein binding.
- Savings up to 75% of work time, that way increased production capacities and reducing of the necessary work area to handle the product.
- Personell relief through fully automatically work flows and easiest handling. So a lot of handles will be canceled and the personell have more time for other works.
- Treatment of the product through carefully roll massage (not fall massage)
- Special service- and cleaning openings at the back-part of the barell makes possible the cleaning untill the last angle.
- Raised up loading possibility through bend down the barell.
- Easier loading through bend down the barell as well as the use of moveable loader.
- Large product-range because of big adjustable invinitely variable rotation speed of the barell as well as barell cooling, heating and steam injection.
- Automatic reloading through backward drive of the barell, enormous time saving
- Through low rotation speed and carefully massage even products with bones it's possible as well as the work with very delicate products
- Extremely service friendly, therefore minimal costs for maintenance
- Very low energie input through additional isolation when machine with jacket cooling



Barell inside view with the wings for a carefully and efficient massaging of different products, with and without bone.



Service- and cleaning opening



External cooling unit (option)



Cooling



Defrosting



Cooking



Coating



with tilt system (option) and loading device (option)



Cover with suction device



Controll unit with touch screen

