

fomaco

Continuous Tumbler model CT 375



**Injection, loading and massaging
inline for fresh, cooked or roasted
red meat or poultry products for:**

- **Reduced handling**
- **Better binding of brine/marinade**
- **Less driploss in package**
- **Improved bacteriological standard**
- **Improved cooking yield**
- **Better presentation of final product**



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FOMACO TUMBLER CT 375

Constructed completely of stainless steel.

Continuous protein activator for injected and dry salted products.

Speed adjustable:	For 4-20 rpm
	Adjustable tilting angle
Motor:	2,2 kW
Motor type:	VEM 100L4
Motor for tilting:	0,37 kW
Motor type:	VEM 71A4
Voltage:	At request

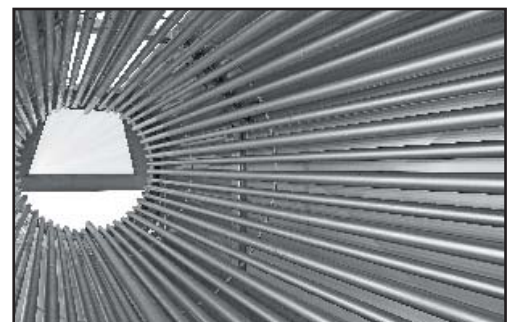
Dimensions:	
Length:	4000 mm
Width:	1250 mm
Height:	2100 mm

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Created with passion, made for success