




Continuous tumblers



Injection, loading and massaging in-line 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
- Incl. PFS 90 for collection/reuse of excess brine

Continuous tumblers

- Now available in 2 sizes

Brief, gentle tumbling of your products after injection will add appeal to your final product. Tumbling activates the meat proteins, enabling better retention of the injected brine/ marinade within the meat preventing leakage in the final packaging and thereby achieving a better presentation of the finished product together with an improved shelf-life.

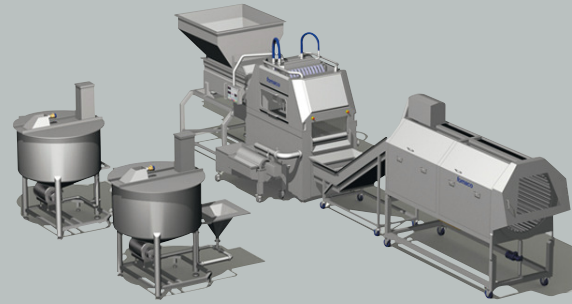


For our range of small to medium sized injectors we are pleased to introduce our compact continuous tumbler model CT 250, which includes a PFS 90 coarse filter with level switch and transport pump for collection of marinade/brine.

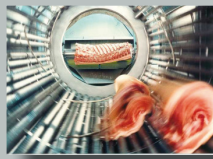
The typical applications range from all types of fresh meat and bacon products to marinated poultry products like boneless fillets, portions and even whole chickens.

Inline tumbling – optimized workflow

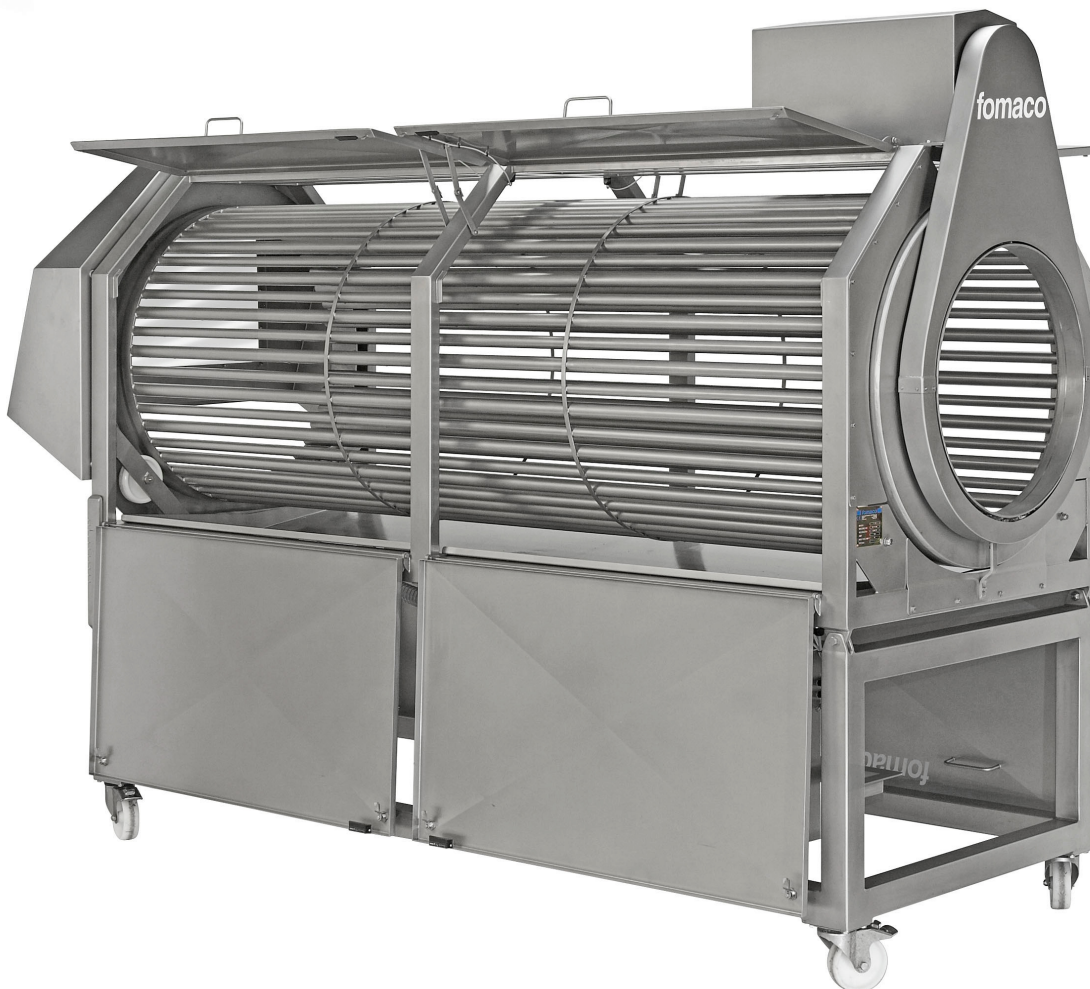
For our range of **M3 injectors** our solution includes an **incline conveyor** and **continuous tumbler model CT 375** to handle a much larger capacity.



All types of poultry i.e **whole birds**, **portions** and **fillets** can be used in the continuous tumblers. Needle marks in meat and skin are sealed up, the brine/marinade **retention is improved**, driploss in the package is greatly reduced/eliminated and the **presentation** of the packed end products is **improved**.



Fresh meat, **moisture enhanced meat** and **bacon products** are well suited for the continuous tumblers. The **quick in-line tumbling** helps binding the brine inside the products and removes the brine from the surface of the products aiding in a **better retention** and **improved product presentation**.



Fomaco tumbler model CT 250 & 375

Constructed completely of stainless steel.
Continuous protein activator for injected and dry salted products.

Specifications	CT 250	CT 375
Speed adjustable:	For 3-10 rpm	For 3-10 rpm
Adjustable tilting angle	manual	motor
Motor for tilting:	n/a	0,37 kW
Motor	1,1 kW	2,2 kW
Voltage	at request	at request
Dimensions		
Length	2000 mm	3500 mm
Width	1050 mm	1250 mm
Height	1750 mm	2600 mm

For CT 375 & CT 250:

Fomaco brine collecting buffer tank PFS 90

This unit has been designed for collecting, coarse filtering and reusing the return brine from conveyors, tumblers and similar equipment. The brine is transferred to e.g. a filter tank by means of the integrated transport pump. The unit is manufactured completely of stainless steel, mounted on 4 wheels for easy maneuvering during the cleaning process.

Dimensions

Length:	1030 mm
Width:	950 mm
Height:	530 mm

For CT 375:

FOMACO Incline conveyor

Manufactured of stainless steel and equipped with same type of conveyor as the injector.

The conveyor is equipped with its own drive unit.

Technical data:

Conveyor belt width:	726 mm
Power:	400 V
Weight:	120 kg
Drive motor:	0,37 kW, 1400 rpm

Dimensions:

Length:	2500 mm
Width:	1050 mm
Height:	1850 mm