

**Vacuum Tumbler
KSE-VM60**



Still marinating your meat by hand?

Try our Vacuum Tumbler today.

Vacuum Tumbler marinates your meat or seafood in under an hour with results comparable or better than traditional methods.

DESCRIPTION

Using vacuum together with our tumbling system, you can easily achieve a result similar or better than an overnight marination.

During vacuum, the air is drawn out from the tumbling bowl, causing the meat to shrink. During compression, the meat absorbs the marinade. When the vacuum is released, the meat expands to its original shape, locking in the marinade.

The meat undergoes a "massaging" while tumbling. The scraper will carry the meat upwards and via gravity it will fall back down. This process replicates the pounding effect people do to soften the meat.

HOW IT WORKS

Coming Soon!



The amount of vacuum to use depends on the toughness of the meat. In general, pork, beef and lamb requires higher vacuum and longer duration to soften. User are able to save up to 35% of their marinate used!

FEATURES



Vacuum Technology

Using vacuum, it creates a negative atmospheric pressure within the tumbling bowl. The meat is slowly compressed. During the compression, it soaks up the marinate like a sponge being squeezed.

When the vacuum is released, the meat returns to its original shape, locking in the marinate inside.

Dual tumbling mode

Continuous tumbling and interval tumbling. Continuous tumbling as the name suggest mixes your product with the marination constantly. While interval tumbling mixes your product for a set duration and stop for a set duration, e.g tumble 5 minutes, rest 2 minutes. This mode allows the product to absorb more marination.





Simple to use

Touch screen controls with multiple memory slots for you to save your various product tumbling settings. Allowing you to reuse them anytime.

Very easy and simple.

OPTIONS

WE ARE ABLE TO CATER TO

- Capacity - 30, 100, 200kg

SUITABLE FOR

- Chicken
- Beef
- Pork
- Lamb
- Seafood

TECHNICAL SPECIFICATIONS

Bowl volume	60kg
Tumbling capacity	40kg (max), 10kg (min)
Tumbling speed	10 to 20rpm
Operating power	Single phase, 230V, 50Hz
Power consumption	2.8kW
Material for machine	Stainless Steel 304 & 316
Weight	150kg
Dimension (L x W x H)	950mm x 720mm x 1100mm