

## eBrochure

Machine	Model	Description
<b>Vacuum Tumbler</b>	<b>KSE-VT30</b>	A meat marination machine with vacuum to produce tender and well marinated meat in a short amount of time



Features	Suitable for
<ul style="list-style-type: none"> <li>Using vacuum reduces time taken to marinate significantly while yielding similar or better results</li> <li>Tumbling</li> <li>Storable recipe parameters for repeated usage</li> </ul>	<ul style="list-style-type: none"> <li>Chicken, pork, mutton and beef slices, cubes, chunks, and more</li> <li>Satay</li> </ul>

### How it works

Meat is loaded into the bowl of Vacuum Tumbler prior to adding the marinade. The user can load an existing stored recipe with parameters or create a new one. Close the cover, perform the pre start checks and once ready, simply press the start button to start the entire process. Once done, an alarm will sound to indicate the end of the process.

During vacuum, the pores of the meat enlarge as the meat expands due to the negative pressure within the bowl. The tumbling "massages" and tenderizes the meat. All these processes allow the marinade to penetrate deeper into the meat and not just on

the surface.

After the entire process is done, vacuum will be released, causing the meat to shrink, closing the pores and effectively locking in the marinade. After the vacuum tumbling process, the user will notice that there is little or no marinade left, everything is absorbed by the meat.

Time required ranges from 10-60 minutes depending on quantity and meat cut. This is still much less than the time taken for a traditional marination in which the meat is submerged in the marinade for more than 8 hours or so

#### Technical Specifications

<b>Vacuum Tumbler</b>	<b>KSE-VT30</b>
Bowl volume	60 liters
Tumbling capacity	Up to 30 kg
Tumbling speed	10 to 25 rpm
Vacuum	-0.6 bar to 0
Operation	Touch screen
Bowl tilting	Mechanical
Parameters	<ul style="list-style-type: none"> <li>● Recipe name</li> <li>● Recipes</li> <li>● Process timer SV and PV</li> <li>● Vacuum</li> <li>● Mixer on/off</li> <li>● Start</li> <li>● Stop</li> <li>● Mixer speed</li> </ul>
Controls	<ul style="list-style-type: none"> <li>● Reset</li> <li>● Emergency stop</li> <li>● Alarm</li> <li>● Bowl tilting up</li> <li>● Bowl tilting down</li> </ul>
Operating voltage	Single phase, 13 amps, 230 V, 50 hz
Power consumption	2.8 kw/hr
Material for machine	Stainless steel 304 and 316
Material for scraper	Teflon
Weight	157 kg
Dimensions (length x width x height in mm)	1000 x 700 x 1230