



PSS MM / VTC

Meat Tumblers

PSS MM Meat Tumblers and PSS VTC Vacuum Tumblers with Cooling are designed for food industry operations and their main function is fast and high quality massage, mixing and salting of processed materials in a vacuum. When using vacuum, the PSS MM and PSS VTCs ensure thorough mixing of raw materials resulting in the release of natural adhesives and the subsequent improvement of bond in the product ensuring solidity when cutting

the final product. The PSS MM and VTCs contribute significantly to the production of high quality products, which feature both excellent taste and good structure in the cut. The product which is prepared for processing is loaded into the PSS MM or PSS VTC drum that is characterized by a large diameter, which means enough working space for product movement in the tumbler. The specially designed massaging blades with different

speeds provide the quality product massage and thus guarantee the achievement of excellent results. The PSS MM and VTCs are characterized by rapid and perfect discharge resulting in minimal product residue in the device after processing.

Choosing a type of the meat tumbler by massaging volume

	MM - Meat Tumbler					VTC - Vacuum Tumbler Cooling		
	MM 300	MM 700	MM 1100	MM 2000	MM 3000	VTC 2000	VTC 3000	VTC 4500
Total drum volume	400 l	700 l	1 100 l	2 000	3 000 l	2 000 l	3 000 l	4 500 l
Net massaging volume	~ 200 l	~ 350 l	~ 550 l	~ 1 000 l	~ 1 500 l	~ 1 000 l	~ 1 500 l	~ 2 250 l
Total input	1,5 kW	2,5 kW	2,5 kW	4,8 kW	5,5 kW	4,8 kW	5,5 kW	5,5 kW
Vacuum	95 %	95 %	95 %	95 %	95 %	95 %	95 %	95 %
Machine weight	320 kg	500 kg	560 kg	870 kg	900 kg	1 540 kg	1 950 kg	2 580 kg

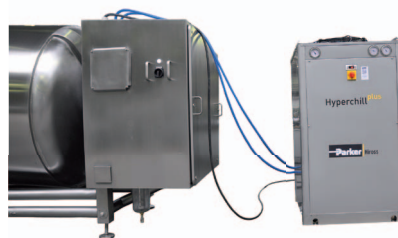


Advantages of meat tumblers

- Fast and high quality massage, mixing and salting of processed materials in a vacuum
- Thorough mixing of raw materials resulting in the release of structure the subsequent improvement of bond in the product ensuring the solidity of product when cutting
- Large drum diameter ensures enough working space for product movement in the tumbler
- Specially designed massaging blades with speed adjustment
- Fast and perfect discharge and minimal product residue in the machine
- Electronic and moving parts are secured by safety covers
- Polished surfaces
- Uncomplicated and fast sanitation
- Superior hygienic design characterized by minimal bacterial growth

Basic options selection

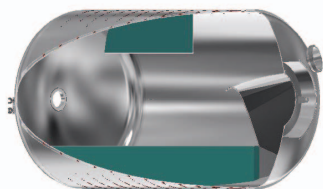
- Lid for connecting the hose for material suction into the device
- Weighing system
- Cooling unit
- Arm for opening the lid
- Lifting device ZZ2



Cooling unit for VTC Vacuum Tumbler Cooling



Vacuum Tumbler Cooling PSS VTC 3000



The cross-section of the drum of VTC 3000



Control panel VTC 3000



Lid for connecting the hose for material suction



Meat Tumbler MM 3000



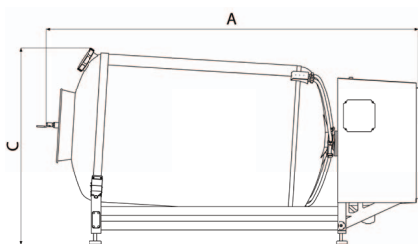
Massaging blades of MM 3000



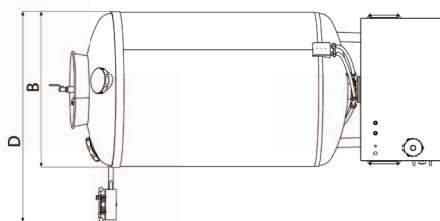
Control panel MM 3000



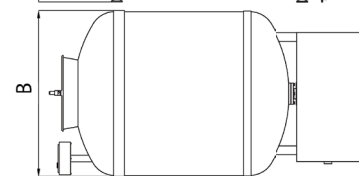
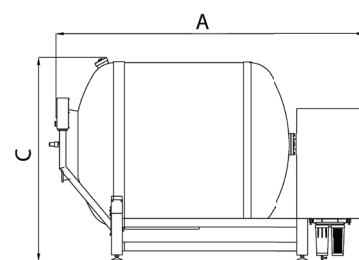
MM 3000 + lifting device ZZ2



PSS VTC



DIMENSION	MM 300	MM 700	MM 1100	MM 2000	MM 3000	VTC 2000	VTC 3000	VTC 4500
A	1 450 mm	1 900 mm	2 400 mm	2 600 mm	2 800 mm	3 200 mm	3 770 mm	4 100 mm
B	800 mm	1 360 mm	1 400 mm	1 700 mm	1 700 mm	1 460 mm	1 540 mm	1 700 mm
C	1 200 mm	1 620 mm	1 700 mm	1 900 mm	1 900 mm	1 700 mm	1 990 mm	2 100 mm
D	-	-	-	-	-	1 990 mm	2 070 mm	2 230 mm



PSS MM



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Notice:

As a result of continuous process improvement and modernization of our products there may be modifications and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change any specifications and technical parameters of its products.



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