



YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Vacuum Tumblers LEO-09

MODEL: 80, 150, 300, 500 and 800 Liters

Features:

- Made of stainless steel
- Great for marinating
- Maximize product yield and flavor



Purpose:

This machine can save you time on marination. It removes air from the barrel, and pull moisture and marinade to the food's core. The tumbling motion flips marinade continuously onto food, massaging it into the meat to produce moist, flavourful product.

Specifications

1 80 Liters

Power	220V, 1 PH, 60 HZ
Pump	10m ³ /h (Busch: Germany)
Drive Motor Power	1/2 HP
Drum Speed	0-20 rpm
Effective Tumbling Capacity	30 kg
Dimension	L 80 x W 80 x H 152 cm



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Specifications

I 150Liters

Power	220V, 1 PH, 60 HZ
Pump	21m 3/h (Busch: Germany)
Drive Motor Power	1/2 HP
Drum Speed	0-20 rpm
Drum Dimension	Ø580 x 680
Effective Tumbling Capacity	60 kg
Dimension	L 1050 x W 900 x H 1570 mm

Specifications

I 300Liters

Power	220V, 1 PH, 60 HZ
Pump	21m 3/h (Busch: Germany)
Drive Motor Power	1 HP
Drum Speed	0-15 rpm
Drum Dimension	Ø700 x 860
Effective Tumbling Capacity	120 kg
Dimension	L 1250 x W 1050 x H 1650 mm

Specifications

I 500Liters

Power	220V, 3 PH, 60 HZ
Pump	40m 3/h (Busch: Germany)
Drive Motor Power	1 HP
Drum Speed	0-20 rpm
Drum Dimension	Ø900 x 1050
Effective Tumbling Capacity	200 kg
Dimension	L 1400 x W 1200 x H 1750 mm

Specifications

I 800Liters

Power	220V, 3 PH, 60 HZ
Pump	40m 3/h (Busch: Germany)
Drive Motor Power	2 HP
Drum Speed	0-15 rpm
Effective Tumbling Capacity	300 kg
Dimension	L 165 x W 130 x H 175 cm