



VTT-Tumbler

The tilting solution

The VTT-Tumblers are universal machines for salting, marinating, tenderising and mixing of all kinds of meat, poultry and fish.

VTT-Tumblers are tiltable vacuum drums, which have the advantage of achieving higher loading capacity and greatly shortening the discharge process.

Advantages

- Raising quality and profit
- Improved taste and tenderness
- Quick curing of the product
- Time and cost efficient
- Lower production and storage costs
- Easy operation and cleaning
- Low wear and maintenance costs
- Swiss quality

Tumbler

VTT-series

Quality for generations

Our VTT-Tumblers are manufactured in sizes of 500 litres to 9'000 litres, which corresponds to the capacity of 325 kg to 6'000 kg.

This machine has been developed based on extensive experience in the field of curing technology. Thanks to the innovation of the asymmetric baffles, this machine offers gentle or aggressive massaging for various products.

An important advantage over other manufacturers is that the Suhner VTT-Tumblers are controlled exclusively electronically. In other words, no hydraulic or pneumatic elements are used.

Easy to use - Latest Technology

Thanks to the new PLC control SIS3000, the operation is displayed in a very simple and visual way. With 56 pre-set programs and additional free space for your own programs, production can start within a few minutes. Thanks to the PLC control all running processes can be monitored, read and checked. Thanks to SMS and E-Mail warning system the highest possible security is guaranteed in accordance with HACCP.

Consistent results - Swiss precision

All machines are equipped with high quality components. Thanks to the unique ball bearing gear, Suhner Tumblers ensure a very efficient process, no slippage during production and minimum wear. The integrated snorkel vacuum system always guarantees consistent vacuum without the aspiration of fluid or the like.

Individual solutions for your requirements

Specific adjustments are made in accordance with the application and the specific requirements of the customer. There are optional features such as cooling or heating jacket for cooling or thawing of products, weighing systems for the production overview and control, CO2 refrigeration systems and "Coating" systems for the coating of various products and much more.

Hygiene and Service

The cleaning process and the rinsing procedure are simplified using the cleaning cover mounted on the vacuum drum. In addition, the entire machine is suitable for high pressure, which speeds up the whole process. There is the option of using an automatic 360° cleaning system that cleans the drum with 200 bar pressure and thus removes 99.9% of all residues.

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Options

- 360° cleaning system
- Vacuum loading station
- SMS/E-Mail warning system
- Co² cooling system
- Loading station (hydraulic)
- Cover with ball valve
- Cooling-/heating jacket
- Cooling aggregate

