

Technical Specification

Type: Vacuum Tumbler

FPE's new VT Series of Vacuum Tumblers have been designed and built to exacting specifications, incorporating many years experience in the food industry.

We have built this range of machines to be robust enough to handle the toughest of applications, uncompromising in quality yet keeping the machines simple, easy to maintain and cost effective. Utilising the best available manufacturing techniques has enabled us to offer high quality machinery with real **value-for-money** prices in today's market.

SERIES	VT Vacuum Tumbler
MODEL	VT-500/800
DESCRIPTION	Massaging and Marinating

The VT-500 and VT-800 Vacuum Tumblers have a 500 litre and 800 litre volume body respectively. The VT-500/800 have a fixed drum speed and direct vacuumisation, and come with simple to use electromechanical controls.

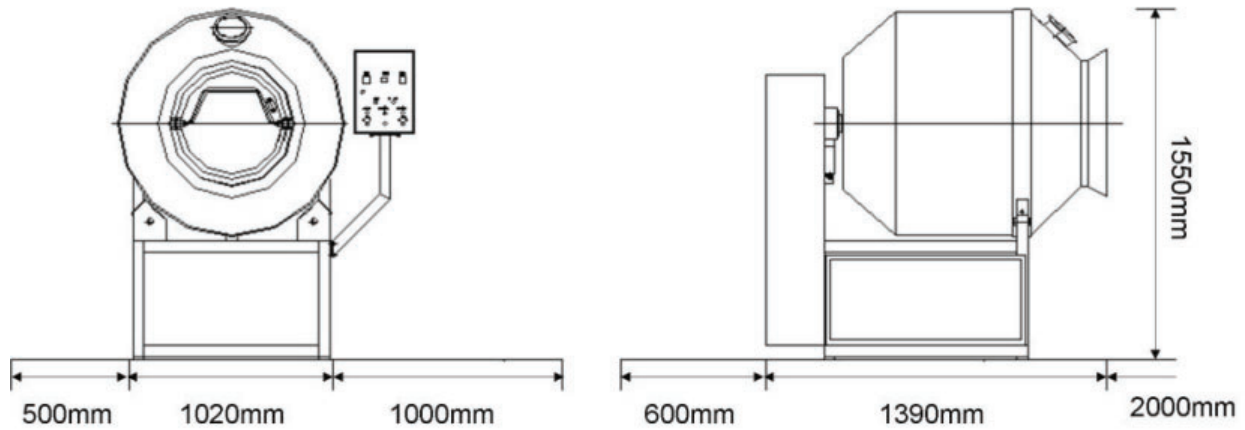
The VT Series of Vacuum Tumblers have been designed with simplicity in mind and as such are less sophisticated than the FVT series of Vacuum Tumblers, ensuring this simple range of machines are real value for money.

The machines are suitable for a wide range of tumbling, massaging and marinating operations.

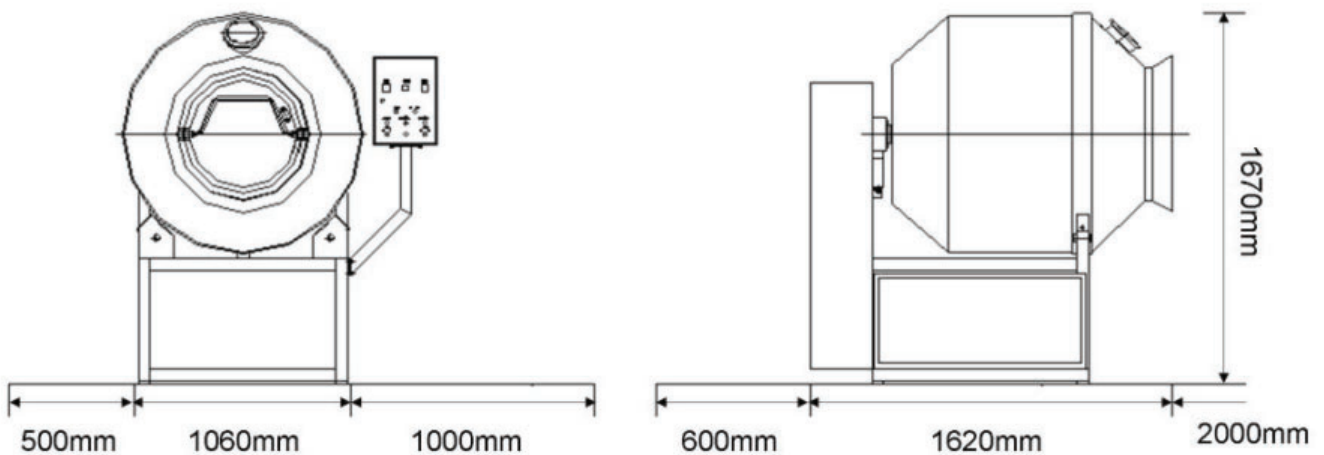
The VT Series can be tailored to customer's specific requirements, including electrical components and software integration.



MODEL	VT-500	VT-800
CAPACITY	Up to 200 kg	Up to 300 kg
VOLUME	500 litre	800 litre
POWER	2.75 kW	3.5 kW
DRUM SPEED	8.5 rpm	9 rpm
VACUUM	-80 kPa	-80 kPa
EXTERNAL DIMENSIONS	1.4 x 1.0 x 1.6 m	1.6 x 1.1 x 1.7 m
WEIGHT	500 kg	600 kg



VT-500 external dims. and clear working space required



VT-800 external dims. and clear working space required