

TUMBLER BT-C

AUTOMATIC SALTING VACUUM MACHINE FOR COOKED PRODUCTS



Description

Technology applied to these equipment is the result of continuous studies and experiments that the R&D department of Inox Meccanica has developed over the past 15 years.

We produce automatic vacuum tumblers with load capacities of **500, 1200, 2000, 3000, 4000** and **5000** kg approx. for products to be cooked such as **hams, pancetta, bacon, coppa, poultry** and **loins**.

Our **patented salting system** makes it possible to create excellent conditions inside the tumbler for even salt distribution while **significantly reducing the amount of water in the meat**.

- High-tech machine
- Programmer with large display where you can easily and quickly set working cycles and recipes.
- Speed range from 2 to 10 rpm.
- Energy recovery system.

Accessories

Combined with BT-C tumbler, we can provide a variety of product loading systems such as our **elevators/tilters on rails or wheels, vacuum loading system**, or more traditional **conveyor belts**.

Features

01. Strong

Our tumblers are entirely made of AISI 304 stainless steel. They're strong, reliable and designed to provide maximum safety in all tumbling phases.

02. Fast

The technology applied to our tumblers dramatically shortens salting time.

03. Safe

Using one of our tumblers means working in total safety. Thanks to the new hatch and certified silicone gaskets, the BT-C tumbler can obtain a product with homogenous salting and no contamination.

Advantages

Salting times shortened

High qualified personnel not required

Homogeneously salted product

Product far less exposed to contamination

High-quality product through an industrial process

Our machines comply with European machinery directive on safety, noise and hygiene.



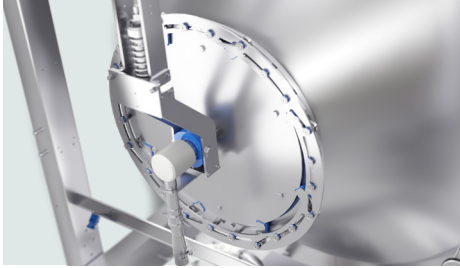
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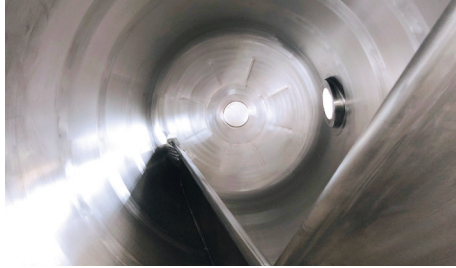
Hatch

Furthermore, the hatch is complete with an innovative closing system that guarantees maximum tightness of the tumbler both under pressure and vacuum.



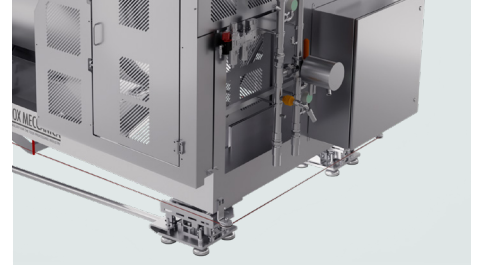
Internal blade

Specifically developed for products to be cooked. It executes a gentle massage that distributes and mixes all the ingredients precisely and evenly.



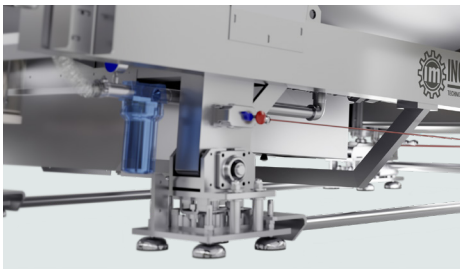
Cooling system

A glycol circulation system placed in the tumbler cavity maintains the product temperature under control while it is being processed.



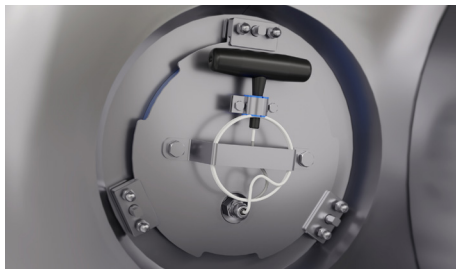
Loading cells

Loading cells can also be mounted. Through them it's possible to verify the exact amount of product loaded inside the tumbler.



Temperature control

We designed a system to control the temperature of the product inside the tumbler using a wireless temperature probe.



Sistem X - Supervision System

Complete, exclusive and innovative supervision system to dialogue with the machine from remote. You can record all parameters of the current cycle, load new recipes and send them to the on-board PLC to check their status.

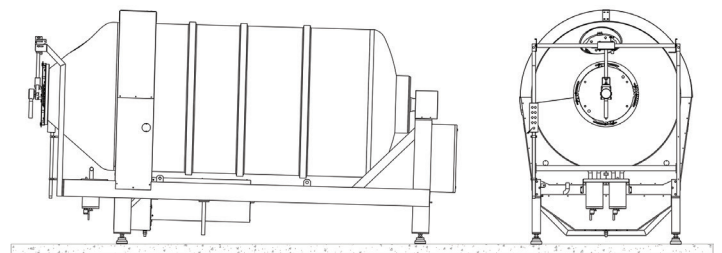


Technical data

Length	Height	Width
2945-5138mm	2330-3354mm	1830-2175mm
Weight	Electrical power	Loading capacity
1100-4200kg	400/480V-50/60hz	100-5000kg

* Size, weight and consumption may differ on chosen version and equipment.

Layout



Main applications



HAMS



PANCETTA



BACON



COPPA



POULTRY



LOIN

