

## AUTOMATIC VACUUM TUMBLERS

Our range of automatic vacuum tumblers consists in models with a loading capacity of approximately 500, 1200, 2000, 3000 and 4000 kg.

These machine models are used for the salting of raw/cured products such as neckbacon, bellybacon, bresaole, speck and for products to be cooked such as ham, shoulder, etc.

Working position



## Unloading position



## Loading position



Durable and well dimensioned construction.

Final treatment of the drum body with pickling and dipping passivation.

The drum body is worked with a precision tool machinery on the wheel support strip, on the rear support and on the hatch in order to guarantee the perfect cylindrical shape of the tumbler on its supports during rotation.

The lifting system consists in two hydraulic cylinders positioned inside the rear supporting legs and their movement is activated by a small central command unit placed on the frame of the machine. This system allows the positioning of the machine automatically in the product loading, unloading or working status.

The central loading hatch with its support arm has a revolutionary closing system regarding the easy and simple use, as well as the maximum sealing guarantee, under vacuum as well as under pressure. The hatch is sealed by an O-ring in non-toxic silicone, inserted under pressure in a recess, situated in the steel ring welded to the loading hatch. This guarantees a perfect seal of the drum even without vacuum, a long duration of the gasket and a easy sanitification of the drum and its loading hatch.



Inspection hatch not projecting from the drum body as foreseen in the safety rules.

Transmission with coaxial reducer connected with a motor commanded by a self-braking inverter IP54 fixed to the machine frame underneath the drum and connected to the same by a drive chain equipped with tensioners and guides to achieve a silent movement and with the only periodic maintenance of lubricating the chain and the bearings of the support wheels.



The rotation speed, according to the model, can be varied electronically from 0,5 to 12 rpm.

## Configuration for a machine for products to be cooked

- rotation speed from 3 to 10 rpm
- vacuum system equipped with n° 02 decanter filters and an antidust filter, which guarantees the vacuum pump integrity, in case a powder product is put inside the tumbler during the cycle.



- vacuum pump from 40 to 150 m<sup>3</sup> (depending on the model) with control of the vacuum percentage and automatic closing device for the suction conduct. Once the selected vacuum has been reached, the valve closed and isolates the tumbler from the system, thus eliminating the possibility that in case of a pump breakdown, the pump oil contaminates the product inside the tumbler.
- it is possible to use a continuous or an alternated vacuum cycle.



## Configuration for a machine for products to be cured

- rotation speed from 0,5 to 3 rpm
- pneumatic vacuum generator mounted directly on the machine's frame (new and innovative vacuum generator system, without maintenance requirements and without any eventual risk of oil contamination of the product)
- an antidust filter protects the pneumatic vacuum generator
- the vacuum can be handled with much flexibility ; there is the possibility to eliminate the vacuum during the resting phase in order to oxygenize the products.
- it is possible to use a continuous or an alternated vacuum cycle.
- Automatic liquid discharge system in order to salt the products with our technological innovation denominated **“Osmotic Extraction”**. This patented salting system allows to create inside the tumbler the optimal conditions for a homogenous distribution of the salt and at the same time a significant reduction of water in the meat by means of an automatic system which during the working cycle discharges automatically the extracted water from the meat through the main loading hatch



Drum support wheels in a special plastic material and with conical bearings in order to guarantee a long life. Rubber or polyurethane wheels are not used, as they can wear and tear by time.

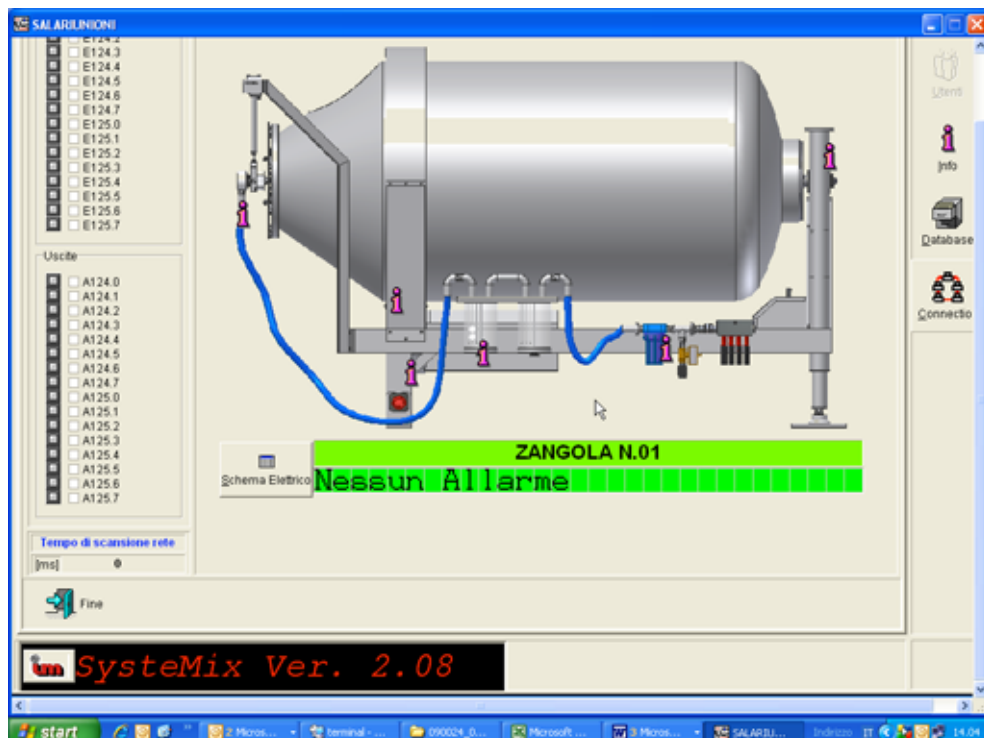
Programmer with large display. Every working cycle, even complex ones, can be selected in a very easy and quick manner.

The *Copy* function allows to repeat a phase or group of phases in sequence automatically, using an easy instruction.

Moreover, we can offer our customers the possibility of a communication with the machine directly from the office, thanks to an innovating, complete and exclusive supervision system, **SISTEMIX**, with which it is possible to register all the cycle parameters of the working cycle (vacuum, temp., speed, time) or write new recipes and send them to the PLC on the onboard control panel. Furthermore, it is possible to check the machine's working status (if it's running or not, which cycle is working or if it is in emergency).

Last, but not least, the program allows to manage the machine's maintenance, by informing the maintenance operators if the pump oil or the transmission oil has to be replaced or the support wheels have to be lubricated.

**Our machines comply with the European, American and Canadian Machines Directive about Safety, Noise and Hygiene .**

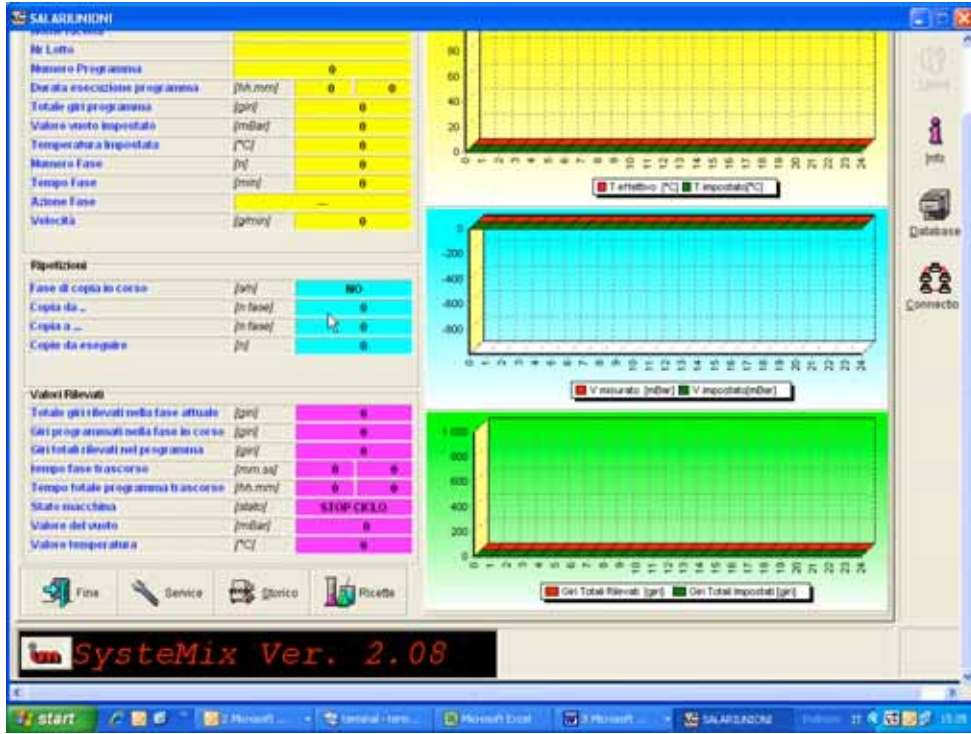




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## INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



**SALARINIONI**

**GESTIONE RICETTE ZANGOLA 01 (Operatore root)**

Nome ricetta | data modifica

01 PREAGLIA DOPPIA 23/06/2008  
 02 PREAGLIA P B 23/06/2008  
 03 MALIRO 23/06/2008  
 04 MALIRO 23/06/2008

**GIORGIO**

FASE	AZIONE	Durata[sec]	Gli/min	Copia da	Copia a	N. copie	Giri totali
0	PRESA SALE BI ATM	2	2	0	0	0	4
1	PRESA SALE BI VUOTO	2	1	0	0	0	3
2	RIFIETI	16	0	0	1	2	14
3	ESTRAZIONE LAVORO	17	1	0	0	0	17
4	MASSAGGIO BI VUOTO	1	1	0	0	0	1
5	RIFIETI BI VUOTO	1	0	0	0	0	0
6	RIFIETI BI ATM	1	0	0	0	0	0
7	ESTRAZIONE PROTECA	1	1	0	0	0	1
8	OMAGNEZZAZIONE VI	1	2	0	0	0	2
9	RIFIETI	2	0	5	0	1	3
10	AZIONE OSMOTICA VI	1	2	0	0	0	2
11	AZIONE OSMOTICA ATM	1	2	0	0	0	2
12	OMAGNEZZAZIONE ATM	1	2	0	0	0	2
13	FINE CICLO	0	0	0	0	0	0
14	RIELLO	0	0	0	0	0	0
15	RIELLO	0	0	0	0	0	0
16	RIELLO	0	0	0	0	0	0
17	RIELLO	0	0	0	0	0	0
18	RIELLO	0	0	0	0	0	0
19	RIELLO	0	0	0	0	0	0
20	RIELLO	0	0	0	0	0	0

Tempo totale Programmato [dd hh:mm] : 00:0:30 | Giri totali Programmati : 46

RICETTA : GIORGIO  
 CREATA IL : 15/06/2008 10:15:11  
 OPERATORE : pepe  
 titolare

Nome ricetta | Nome ricetta

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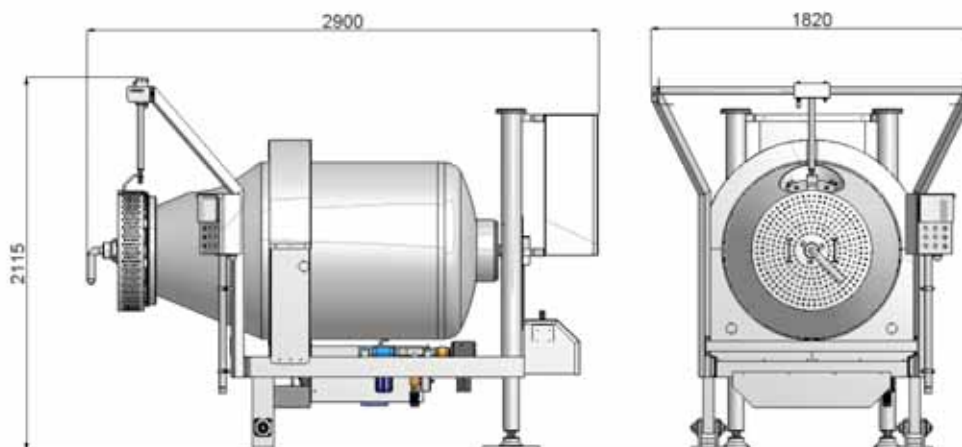
[www.inoxmeccanica.it](http://www.inoxmeccanica.it)

In order to solve the machine loading problem, we design and build tipper on wheels and rail, for standard and special containers.

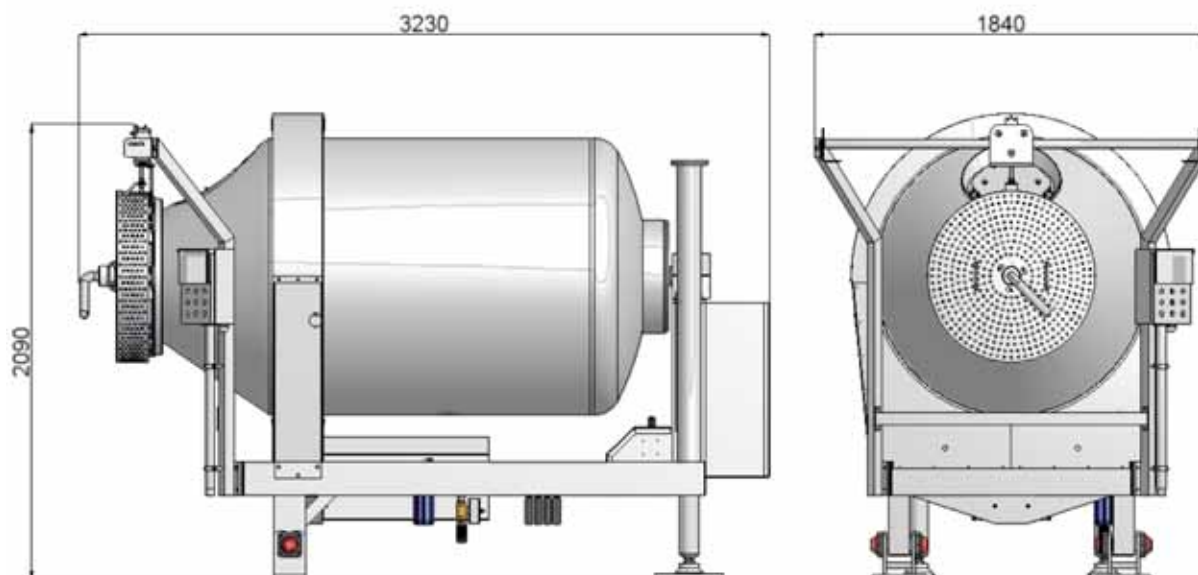


## DIMENSIONS MACHINE

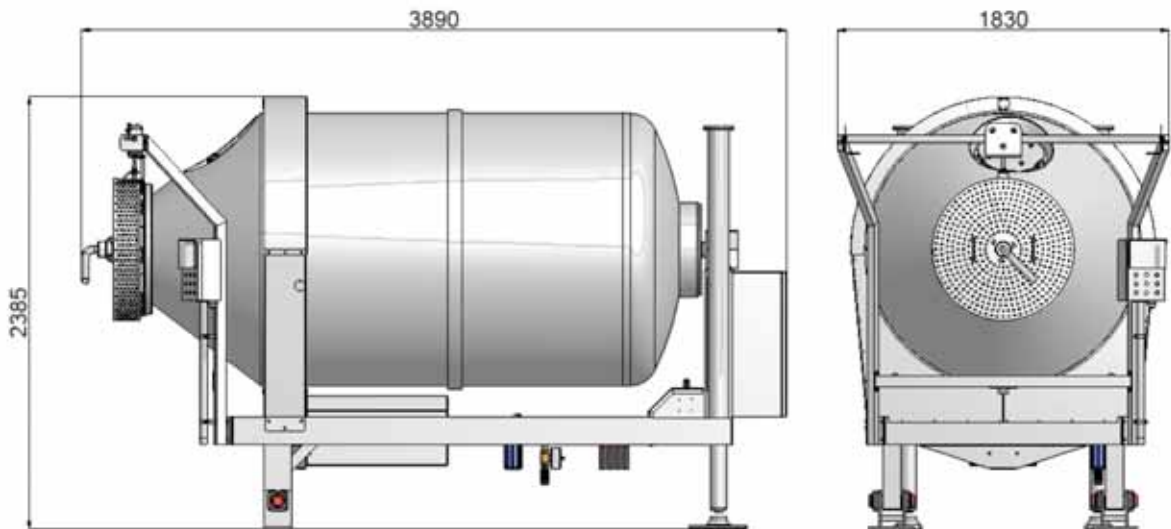
### TUMBLER 1000 BT



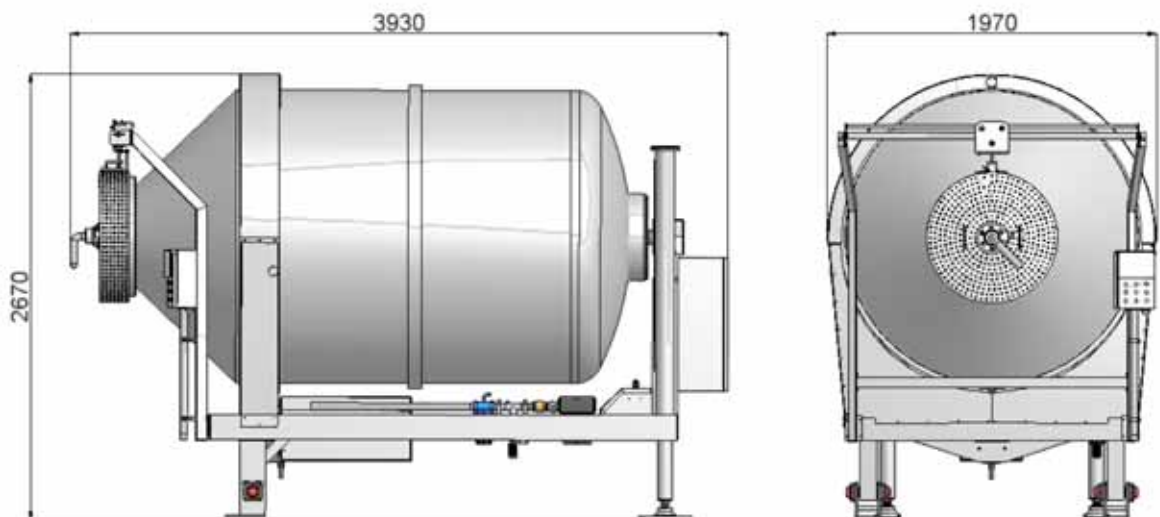
### TUMBLER 3000 BT



### TUMBLER 4000 BT



### TUMBLER 6000 BT



**TUMBLER 9000 BT**

