

Industrial Vacuum Meat Tumbler

Industrial vacuum tumblers are designed for meat processing, featuring a cylindrical drum and control panel. Constructed from stainless steel, the tumbler ensures efficient marination and tenderization of meat products.



Product Overview

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The GR Series vacuum tumbler is a robust, stainless steel solution engineered for large-scale meat and poultry processing. By utilizing vacuum technology, this equipment significantly accelerates the marination process, turning 24 to 48-hour soaking times into a swift 20-minute cycle. This enhances muscle structure and product quality, ensuring value-added meat products are ready for immediate cooking or smokehouse processing.

Construction

Material Composition

Stainless Steel

Operational Metrics

Standard Processing Time

20 min

Tumbling Cycle

Performance

Suitable Products

- Meat
- Poultry
- Seafood
- Small meat pieces
- Chicken elements

Key Processing Benefits

Accelerated Marination • Improved Muscle Vividness • Reduced Processing Time • Value-Added Enhancement