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Nowicki MA-2000 PSCH

Vacuum tumbler with cooling coat by Nowicki with a capacity of 2000 liters

Price: On request



This offer is subject to change and non-binding. Changes, errors and prior sale explicitly reserved.

Attributes

Brand:	Nowicki
Type:	MA - 2000 PSCH
Capacity:	2000 litrów
Year:	2004
Weight:	1400 kg
Power:	4,1 kW
Length:	313 cm
Height:	135 cm
Width:	178 cm

Description

The **Nowicki** vacuum tumbler with a capacity of **2000 liters with the cooling coat** (with the unit included) designed for plasticizing muscles, meat parts, small meats, carcasses and poultry parts in a vacuum. It ensures high quality of manufactured sausage products

Design advantages:

acid-resistant design

precisely selected shape of the drum and tumbler blades system

microprocessor controller

smooth adjustment of all massage parameters

maintenance-free vacuum regulation system

multi-stage protection system for the vacuum pump

technological hole

brine intake valve

pulsating vacuum

possibility of massaging in a replaceable (gaseous) environment

computer system for monitoring device operating parameters

Weighing systems (option)

Specification:

Tumbler Nowicki MA-2000 PSCH

Year of production: 2004

Capacity: 2000 liters

Weight: 1400 kg

Power: 4.1 kW 400V

Length: 2500 mm

Width: 1300 mm

Height: 1780 mm

ZCH-2 cooling unit

Year of production: 2004

Power: 3.2 kW 380V

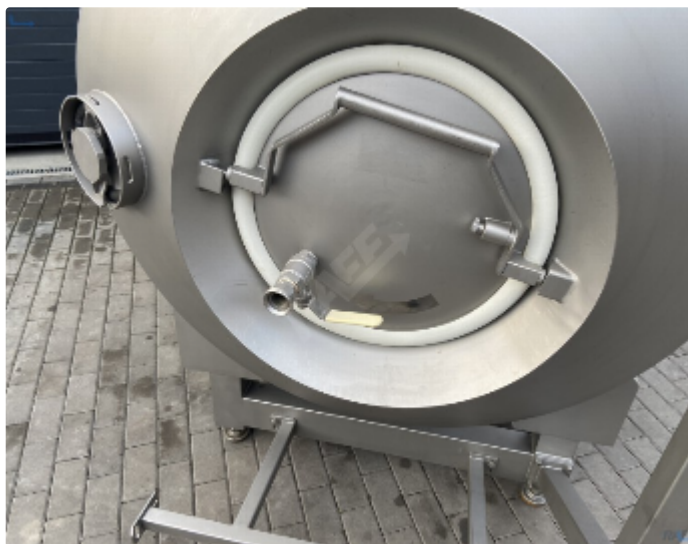
Weight: 144 kg

Length: 3130 mm

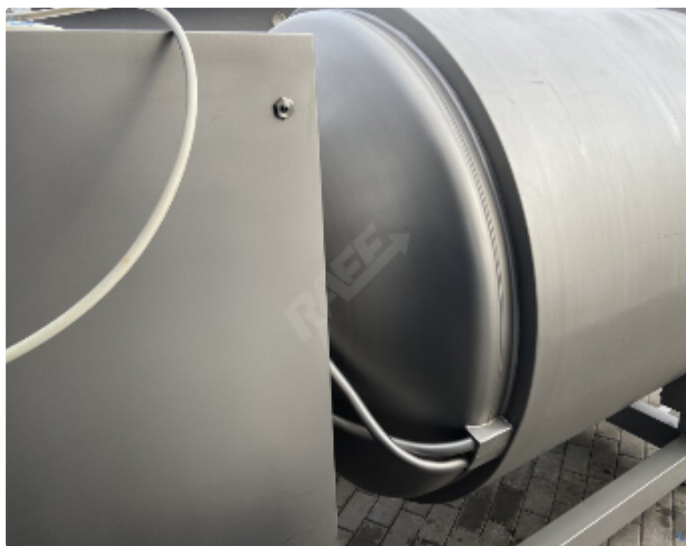
Width: 1350 mm

Height: 760 mm

Additional photos of featured item



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