



Głóski, 19 Street
63-460 Nowe Skalmierzyce
Poland

Mr. Szczepański Rafał
+48 519 134 062
kontakt@raffmachines.com
<https://www.raffmachines.com>

Nowicki MA-1100 PSCH

Nowicki MA-1000 PSCH vacuum tumbler with a capacity of 1100 liters is designed for plasticising muscles, meat parts, small meats, carcasses and poultry parts in a vacuum. It ensures high quality of manufactured sausage products.

Price: **On request**



Attributes

Brand:	Nowicki
Type:	MA - 1100 PSCH
Capacity:	1100 litrów

Description

The Nowicki vacuum tumbler with a capacity of 1100 liters with the cooling option (with the cooling unit included) designed for plasticizing muscles, meat parts, small meats as well as poultry carcasses and 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 regulation 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 (gas) environment

computer system for monitoring device operating parameters

Weighing systems (option)

Specification:

Tumbler Nowicki MA-1100 PSCH

Capacity: 1100 liters

Power: 2.62 kW 400V

Length: 2500 mm

Width: 1300 mm

Height: 1600 mm

Bush 021 vacuum pump

ZCH-1 cooling unit

Power: 0.25 kW 380V

Weight: 140 kg

Length: 1040 mm

Width: 720 mm

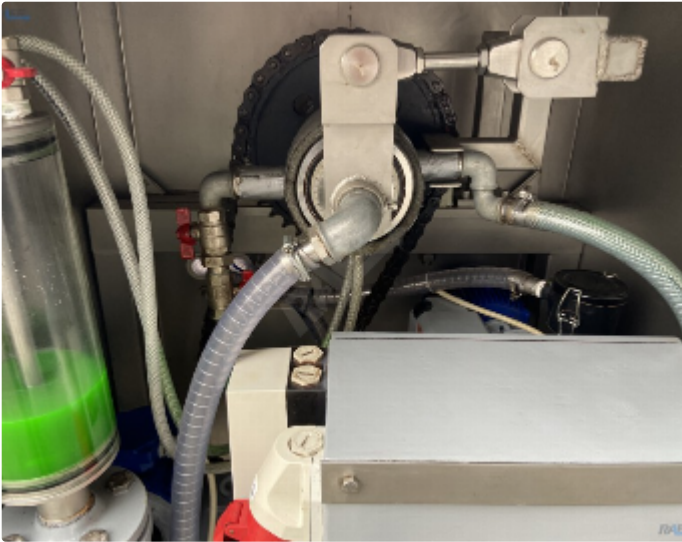
Height: 760 mm

Additional photos of featured item





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