

# SAP Vacuum tumbler for massaging





Laboratories



Catering



Factories



Meat slaughterhouses

**Ideal** or all types of meats with and without bone: hams, pallets, bacon, jars, knuckles, chickens... **Suitable** for all types of productions, depending on the model.

**Recommended** for sausage factories, laboratories...

The **SAP** is ideal for:





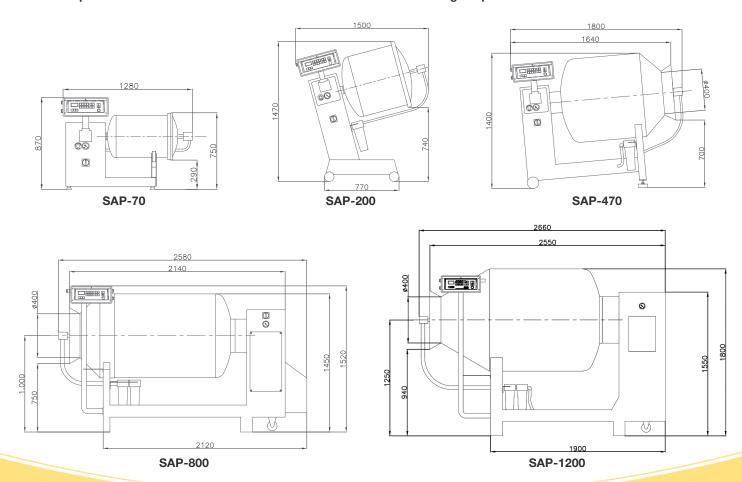




# We design, manufacture and market.

Seriousness, commitment, quality and service... loyalty to our customers.

The high level of vacuum, combined with interval massage, causes a thorough exudation of proteins, an opening of tissue cells, and prevents foaming, eliminating coocking waste process of massaging by the friction of the meat against the meat, allows the preservation of the solid texture of the muscle without deteriorating the products.



### **Features**

Easy maintenance and cleaning Manufacture according to CE standard Massage shovel

Top with airtight closure

### **Equipment**

Digital programmer: CD system Speed regulator

### **Technical data**

Model:	SAP-70	SAP-200	SAP-470	SAP-800	SAP-1200
Exterior dimensions/mm:	1280x600x870	1500x700x1470	1800x800x1400	2580x880x1520	2660x1120x1800
Drum volume/Lts:	70	200	470	800	1200
Power/Kw:	0,5	0,75	0,75	2	4
Electrical connection:	220/380V 50/60Hz 3ph				
Pump:	8 m³/h	21 m³/h	21 m³/h	40 m <sup>3</sup> /h	63 m³/h
Weight/kg:	97	180	273	425	610

## Information about the digital programmer

Cycle programmer:

Rotation with and without vacuum

Continuous rotation with and without vacuum

Emergency stop

Vacuum activation, at will

Automatic download of the product by reversal of spin, according to model

\*see descriptions on the web