

## N&N Vacuum Tumbler MV-300

The N&N MV series vacuum tumblers are unique machines with a tiltable drum, allowing them to tilt 120 degrees. The application of the "tumbler" gives the possibility to gently massage your product and let herbs or marinades be absorbed by the product as efficiently as possible. This results in a more tender and better looking product.

The MV-300 vacuum tumbler are perfect for the intensive treatment of large and small meat products such as spare ribs and hams and for the careful processing of poultry such as wings, legs and fillet of the field. Vacuum tumblers are also suitable for mixing grain, vegetable and fruit products.



### WORKING

Thanks to the adjustable tilt angle and the asymmetrical mixing arm, the MV-300 gently "tilts" the fragile product during rotation (to the left), without lifting your product. When less sensitive products are tumbled (to the right), the asymmetric mixer arm lifts the product to achieve a bolder mixing effect, reducing process time.

### Kenmerken

- HMI touch panel, easy to use, access control, manual and automatic operation, and the storage of up to 1000 programs, with each program consisting of 5 programmable steps.
- The MV- 300 is can be equipped with a mobile loading arm for 200 litre standard trolleys. The compact design saves space and improves ergonomics.
- The sturdy stainless steel construction meets the highest hygienic requirements, ensures easy operation, easy cleaning and a long service life of the machine.
- Ergonomic solutions such as easily placed lid holder ensure a safe and comfortable working environment for your employees.

### Specifications

<b>Brand</b>	N&N	<b>Power</b>	2,3 kW
<b>Drum capacity</b>	300 Liter	<b>Dimensions (LxWxH)</b>	1100 x 1550 x 1600 mm

**Mixing speed**

0-9 RPM

**Weight**

390 kg





**Do you have any questions? Feel free to contact us!**

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