



THE FOMACO CT 250/CT 375 CONTINUOUS TUMBLERS

Add the important finishing touches to your products! By in-line tumbling after injection, driploss in the final packaging is greatly reduced including improved retention and binding providing you with the perfect presentation of your end products.

Constructed completely of stainless steel the Fomaco continuous tumblers gently tumble everything from fresh meat and bacon products to marinated poultry. The tumblers both remove the brine from the surface and seal needle marks in the product and skin, which helps bind the injected brine/marinade.

This provides you with the most appealing end product and the option to reuse excess marinade if desired





THE CT 250

Available for our range of small to medium sized injectors is the compact continuous tumbler model CT 250.



THE FOMACO BRINE COLLECTING BUFFER TANK PFS 90

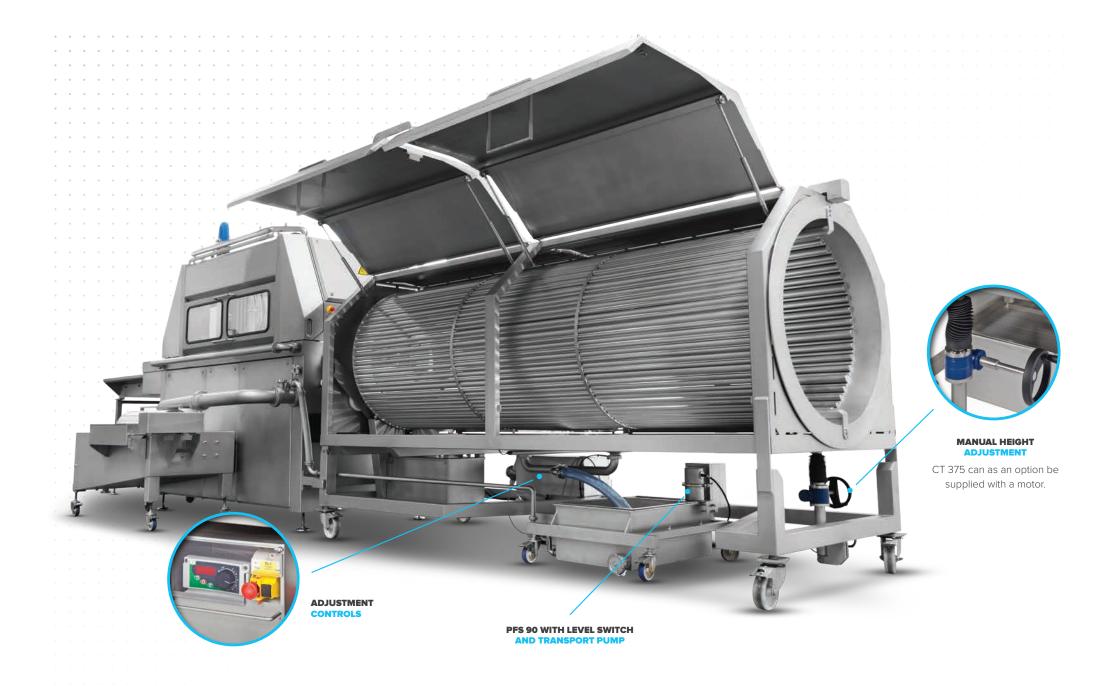
Designed for collecting, filtering and reusing the return brine from the tumblers, the PFS 90 buffer tank fully optimizes your production. The brine is transferred back to the filter tank by means of the integrated transport pump.

The unit is manufactured completely of stainless steel and mounted on four wheels for easy maneuvering during the cleaning process.



THE CT 375

For our M3 injector series the tumbler model CT 375 handles a much larger capacity.

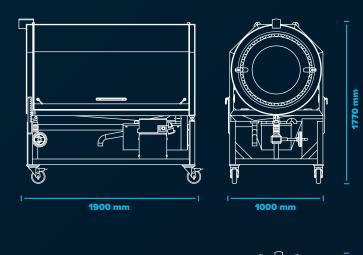


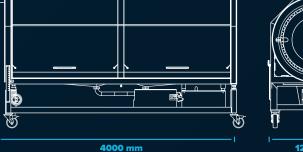


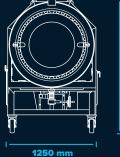
TECHNICAL SPECIFICATIONS

	CT 250	CT 375
Speed adjustable	For 3-10 rpm	For 3-10 rpm
Adjustable tilting angle	Manual	Manual / motor (option)
Motor for tilting	· · · · · · · · · · · · · · · ·	0,37 kW
Motor	1,1 kW	2,2 kW
Conveyor belt width	Ø 750	Ø 980
Voltage	400 V	400 V
Weight	675 kg	980 kg









fomaco

Sandvadsvej 9 4600 Køge Denmark T (45) 5663 2000 F (45) 5663 2030 E sales@fomaco.com www.fomaco.com