

# THE FOMACO AUTOMATIC TUMBLER FG 750

TECHSHEET / FG 750

# FG750 THE FOMACO AUTOMATIC TUMBLER

FOMACO Automatic Tumbler FG 750 has been designed and constructed for standard meat buggies to create a gentle, efficient and rational tumbling process for all kind of meat/poultry/fish products.



When adopting the standard buggies you don't lose any time when reloading the products, which means a more efficient operation with a direct product flow. Due to the special design of the machine, we obtain a gentle but extremely efficient treatment of the product.

With minor adjustments we can handle products such as fish fillets, chickens as well as products such as bone-in hams etc. For blending of salads or spices, we are also achieving astonishing results, turning the industry upside down.

The FOMACO Tumbler can also be used for dry curing and/or rubbing of spices on dry product such as barbecue chickens.

Using the FOMACO Tumbler you will, as many others experience the following:

- A better product
- A better colour
- A more even brine distribution
- Higher yield
- A better binding ability
- Less labour costs



## TECHNICAL SPECIFICATIONS

The machine is built completely of stainless steel.

### Power consumption:

Drive unit	1,5 HP	1,1 kW	3 phase
Vacuum unit	0,5 HP	0,37 kW	3 phase
Vacuum pump	BUSCH Model 010/118		



## MACHINE DIMENSIONS

	FG750/1 (Single station)	FG 750/2 (Double station)
Length	1800 mm	2600 mm
Width	1860 mm	1860 mm
Height	1800 mm	1800 mm
Weight	700 kg	1000 kg