



VACUUM TUMBLER



Get tastier and tender meats in minutes and increase profits!

QUICKLY MARINATE



MEAT



CHICKEN



PORK



FISH

MODEL: KMV-25

- Stainless steel construction
- Marinate all kinds of meats
- Easy to use
- Marinate your meats in less than 20 minutes
- Easy to disassemble and clean

www.pro-cut.us



55 lb TUMBLER CAPACITY

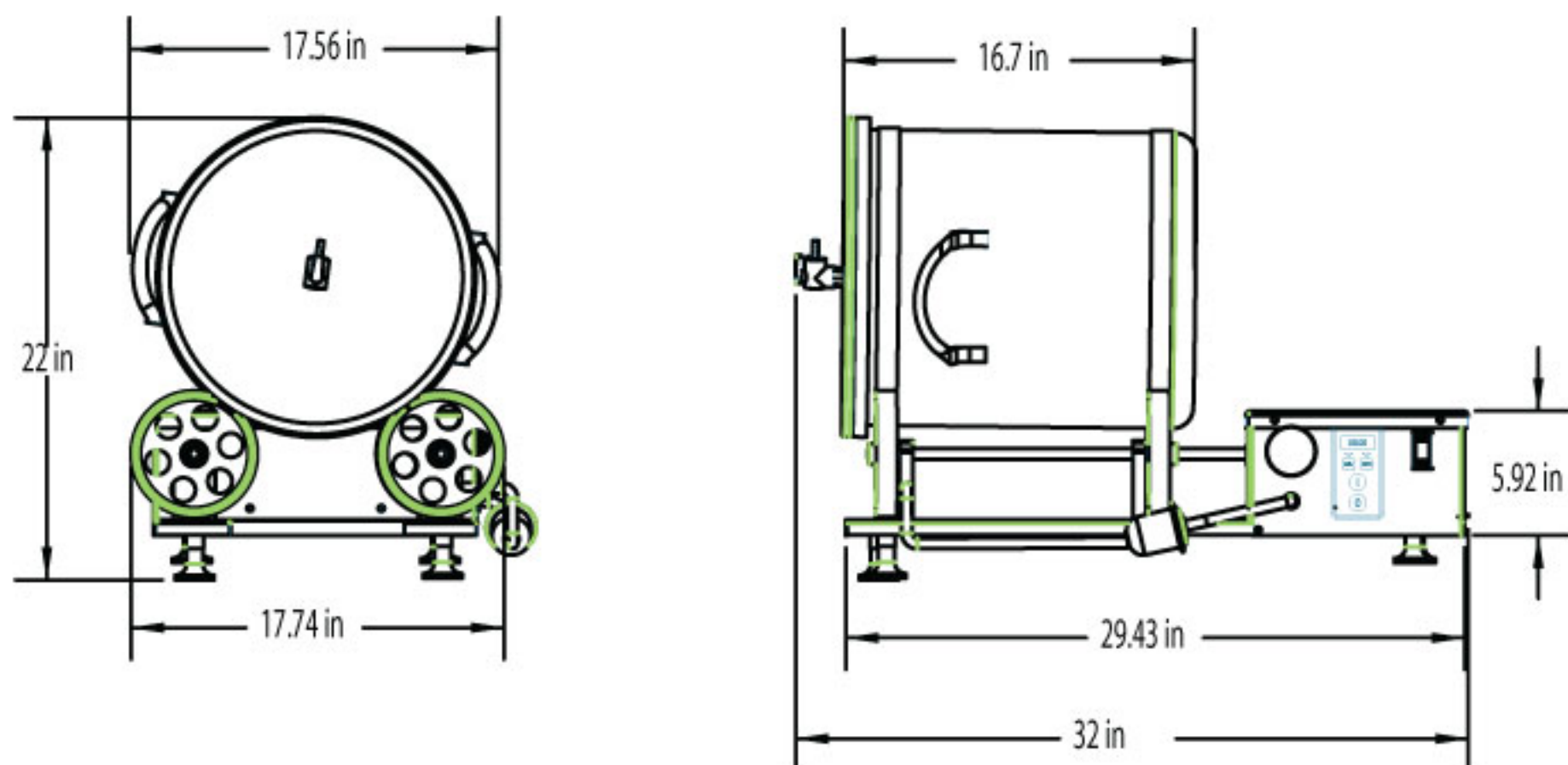
Tumbler marinates batches up to 50 lb.



EASY TO DISASSEMBLE MIXING PADDLES

Mixing paddles can be removed for quick and easy cleaning.

DIMENSIONS



SPECIFICATIONS:

MODEL	KMV-25
MOTOR	0.2 HP
VOLTS	110 v
FREQUENCY	50/60 hz.
PUMP CAPACITY	35 LITERS / MIN.
TUMBLER CAPACITY	25 kg / 55 lb
TUMBLER SPEED	6 RPM
NET WEIGHT	20.5 kg / 45 lb
SHIPPING WEIGHT	25 kg / 55 lb



EASY TO OPERATE VALVE

Open valve to release vacuum pressure and simply remove the lid.



DIGITAL TIMER

Easy to program digital timer. Display the cycle time and program your own operation time.



VACUUM INDICATOR

Easy to read vacuum indicator to control the vacuum pressure.

■ HYGIENIC

Its stainless steel construction makes the equipment hygienic, corrosion resistant, easy to clean, allowing for an excellent presentation.

■ SAVE TIME AND MONEY

Operational parts in this vacuum tumbler are easily disassembled with no tools, reducing the time spent on cleaning and maintenance cost.

■ LONG LIFE WITH MINIMUM MAINTENANCE

Motor and vacuum pump are dependable and require minimum maintenance for years of trouble-free operation.