

A vibrant collage of fresh food items. In the center is a large, thick slice of salmon with its characteristic orange and white marbled pattern. To the top right is a whole yellow lemon and a cross-section of a grapefruit showing its red segments. On the left, there's a bowl of fresh green spinach leaves. Below the salmon, there's a large piece of raw red meat, possibly beef or lamb, garnished with a small sprig of parsley. In the bottom right corner, there's a bowl of bright orange lentils. The background is a mix of these elements, creating a rich, textured look. A dark blue diagonal band runs across the bottom left corner, containing the company's name and product information.

AMFEC

AMERICAN FOOD EQUIPMENT COMPANY

WWW.AMFEC.COM

PROCESSING

TILT TUMBLER

TILT TUMBLER

The new series of Tilt Tumblers has been improved to achieve even higher quality and efficiency standards.

APPLICATIONS AND PERFORMANCES

The particular “spoon shape” of the internal fins and their inclination, together with the vacuum (continuous or pulsed) system activates an osmotic massage that ensures a homogeneous absorption of the ingredients into the meat also with short massaging time. This reduces the stress of the product and its consequent increment of temperature.

The versatility of the massaging system allows to obtain the best results of processing with different kinds of meat, whether they are whole or in pieces, to be treated with injected solutions or dry salt

PROGRAMMING PARAMETERS

The software allows to memorize 32 recipes, each one consisting of 4 processing phases and customizable with the following parameters:

- Rotation speed
- Rotation direction: clockwise/counter-clockwise
- Time of massage
- Time of pause
- Vacuum time
- Pulsating vacuum/ continuous vacuum

Further to this the software manages also:

- Alarm system and self-diagnosis of malfunctions
- Maintenance guide

LOADING AND UNLOADING

The machine can be loaded:

- By tilting-lifter for 200/300l trolleys or for bigger bins
- By conveyor belts

The unloading is obtained by the gradual and controlled tilting of the drum, avoiding sudden fall of product and loss of liquid.

CLEANING AND SANITIZING

- The maximum tilt angle reached by the tumbler permits the liquids to flow away very well, that allows an effective washing avoiding stagnation of residuals.
- The internal surface of the drum is easily and totally accessible from the exterior for inspection, cleaning and microbiological sanitation.
- The quick release protection panels allow the operator to access the machine within a few seconds for clearing and routine maintenance.

TUMBLER 700

- Loading capacity max. **700 Kg**
- Volume of the drum **1200 l**
- Separate utilities cabinet
- Vacuum pump 63 m³/h
- **A** Manual lid opening



TUMBLER 1400

- Loading capacity max. **1400 Kg**
- Volume of the drum **2400 l**
- Electric lid, frontal opening /closing
- Vacuum pump 100 m³/h
- B** Utilities cabinet on board



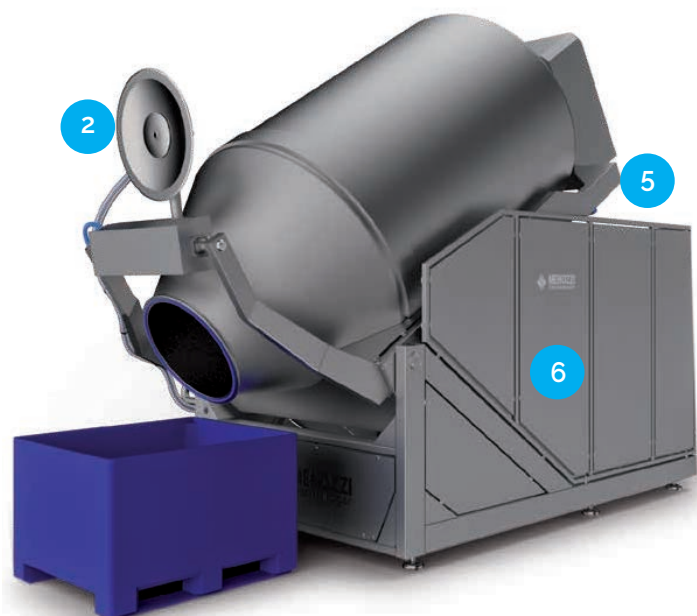
TUMBLER 2400

- Loading capacity max. **2400 Kg**
- Volume of the drum **4000 l**
- Electric lid, frontal opening /closing
- Vacuum pump 100 m³/h
- B** Utilities cabinet on board



TUMBLER 3500

- Loading capacity max. **3500 Kg**
- Volume of the drum **5800 l**
- Electric lid, frontal opening /closing
- Vacuum pump 150 m³/h
- B** Utilities cabinet on board

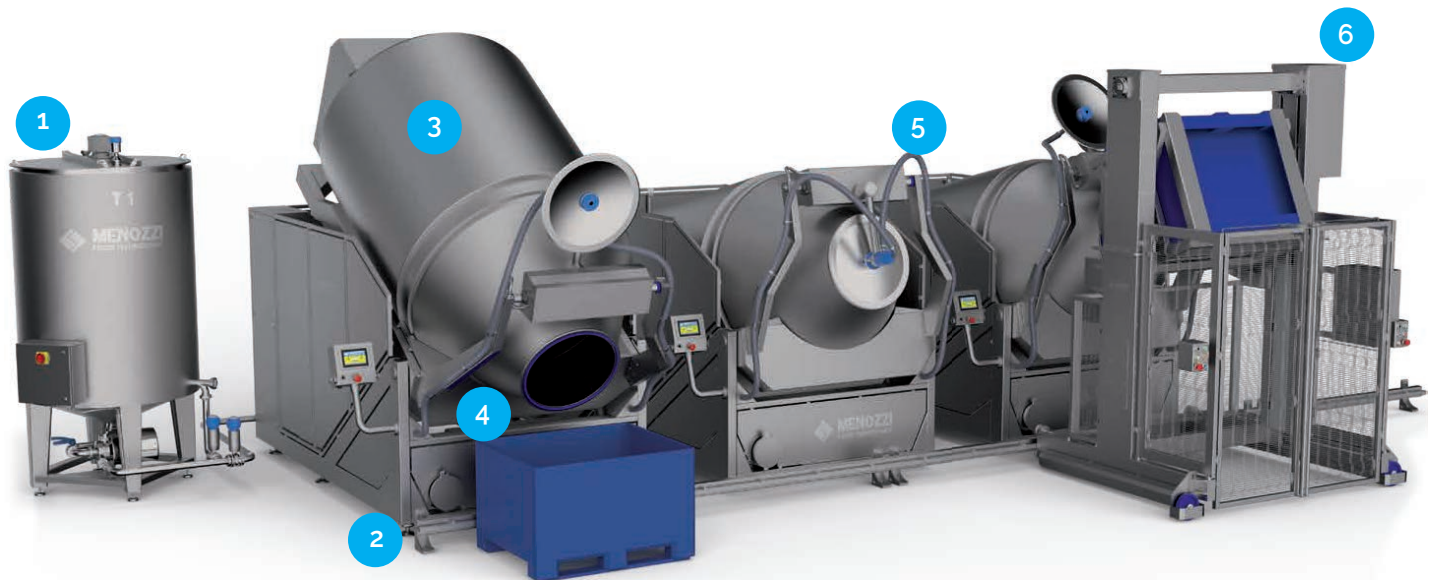


STANDARD ACCESSORIES FOR ALL MACHINES

- 1** IP69K touch screen control panel equipped with two-hand control
- 2** Electric lid, frontal opening/closing with finger protection system
- 3** Vacuum system
- 4** Vacuum tank
- 5** Hydraulic tilting system
- 6** Quick release protection panels

TILT TUMBLER

Complete massaging system with brine storage tank and automatic brine transfer to the tumblers. Our technical staff is at your disposal to develop customized systems.



1 Brine storage tank

2 Load cells

3 Jacketing for cooling and temperature control

4 Automatic unloading system

5 Automatic brine loading system

6 Electric loader with motorized axial movement on rail

TYPES OF LOADER



ROUND BINS



BINS



TROLLEY 200/300 LT

OPTIONAL ACCESSORIES



Refrigerated-heated jacketing with automatic thermal control



Load cells with integrated weight display



Automatic brine loading system



Automatic discharging program, 8 discharging steps



Pneumatic lid, side opening



Thermal probe for product temperature control

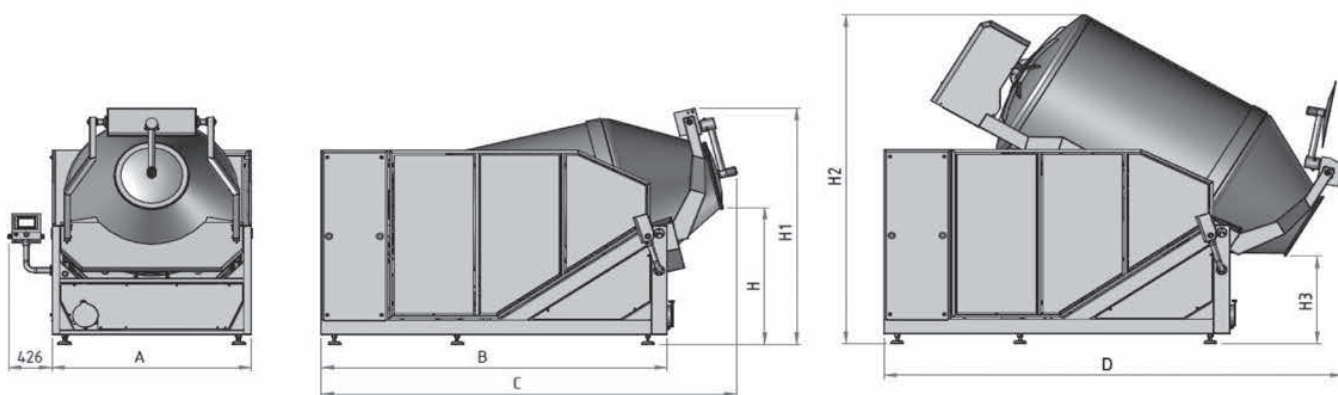
OPTIONAL FINISHES



Mirror-polishing of the internal surface of the drum



AISI 316 steel



Model	700	1400	2400	3500
Max Load capacity	700 Kg	1400 Kg	2400 Kg	3500 Kg
Total volume	1200 Lt	2400 Lt	4000 Lt	5800 Lt

Dimension

A	1160 mm	1500 mm	1700 mm	1970 mm
B	2120 mm	2450 mm	2910 mm	3400 mm
C	2675 mm	3166 mm	3800 mm	4080 mm
D	2840 mm	3991 mm	4250 mm	4500 mm
H	1100 mm	1381 mm	1470 mm	1450 mm
H1	2100 mm	2347 mm	2430 mm	2510 mm
H2	2300 mm	2807 mm	3100 mm	3490 mm
H3	690 mm	672 mm	750mm	920mm
Dimensions mouth load	Ø 530 mm	Ø 530 mm	Ø 530 mm	Ø 650 mm
Utility panel Dimension	1500 x 450 H=1250 mm	on Board	on Board	on Board
Weight	1400 Kg	1850 Kg	2750 Kg	3100 Kg

Utilities specifications

Tension	480 V/60 Hz	480 V/60 Hz	480 V/60 Hz	480 V/60 Hz
Power installed	5,5 Kw	7,5 Kw	8 Kw	15,5 Kw
Vacuum pump	63 m³/h	100 m³/h	100 m³/h	150 m³/h

Valid parameter for all models

Rotational speed	Standard	1 - 11 rpm
Program-Phases	Standard	32 Prorgrams 4 Pahases each

NOTES

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COMMITTED TO ENGINEERING & MANUFACTURING EXCELLENCE



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