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PROCESSING

VACUUM MASSAGER

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The Vacuum Massager is a specialized piece of equipment designed primarily for the food processing industry. Its main function is to remove air from products before they are stuffed, a critical step in ensuring product quality and consistency. This process is particularly important in the preparation of sectioned and formed products, such as hams, turkey breasts, roast beef, and various poultry items. By effectively eliminating air pockets, the massager helps in creating a uniform texture and appearance, which is essential for both consumer satisfaction and compliance with food industry standards.

KEY FEATURE

One of the key benefits of the Vacuum Massager is its versatility. It is suitable for a wide range of applications beyond traditional meats. For example, it can be used in the processing of pet food, where consistent texture and density are crucial for both the appeal and nutritional content of the final product. Additionally, the massager is effective for emulsions, which are mixtures of fat and water-based ingredients that require thorough blending to maintain stability and prevent separation.

COMPATIBILITY

The process of vacuum massaging not only enhances the visual and textural qualities of food products but also plays a role in improving shelf life. By removing air, the massager reduces the likelihood of oxidation, which can lead to spoilage and rancidity. This is particularly beneficial for products with a longer shelf life, as it helps maintain freshness and quality over time.

Overall, the Vacuum Massager is an essential tool for food processors aiming to produce high-quality, consistent, and safe food products.

STANDARD OPTIONS

- Standard capacities from 500lbs–15,000lb
- Quick release SPLIT shaft seals
- Mechanical “toggle lock” discharge doors
- SOLID agitator shafts
- Drip pans under discharge bearings
- Timer in control panel
- Electrical disconnect
- Two hand “no-tie down” on controls
- Complete vacuum system mounted beneath unit
- All interior welds ground smooth

ADDITIONAL OPTIONS

- PLC controls
- Custom agitators
- Internal safety grate with switch
- Glycol cooling
- Variable electric speed drive

NOTES

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COMMITTED TO ENGINEERING & MANUFACTURING EXCELLENCE



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