



ET-5 Analog shown



ET-3 Analog shown

# TUMBLERS

**Food Processing Equipment Manufacturer**



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## STANDARD FEATURES

- Stainless steel welded construction.
- Formed Tumbling Baffles used for massaging action.
- Analog controls used to set the tumbler speed and time for each product.
- Forward and Reverse “jog” to position for loading and unloading.
- Photo electric beam for Operator Safety.
- Direct drive system (no chains or belt) (ET-3 & ET-5)
- Water separator system.

## ADVANTAGES OF VACUUM TUMBLING

- Excellent water retention.
- Color stability and consistency.
- Higher homogeneity of products.
- Great combination with Sipromac injector.
- Prevents air pockets.
- Improved distribution of brine.
- Considerable increase in weight.
- Time saving.
- Maximum hygiene.



**Analog Controls**  
(shown w/optional intermittent timer)



**Optional MC-40 Microprocessor Controls**

## SPECIFICATIONS

Swivel Casters (ET-3 & ET-5) / Adjustable Legs (ET-10)

Options: MC40 microprocessor control, lift kit (ET-5 & ET-10 only), heavy duty swivel casters(ET-10 only)

MODEL	ET-3	ET-5	ET-10
CAPACITY (Lbs of product and brine)	300	500	1000
Overall dimension (L x W x H) in.	64.3 x 48.5 x 50	83 x 48.5 x 50	85.75 x 53.6 x 57.9
Overall dimension (L x W x H) mm	1633 x 1231 x 1040	2110 x 1231 x 1040	2178 x 1361 x 1470
Vacuum pump	20 m <sup>3</sup> /hr	20 m <sup>3</sup> /hr	20 m <sup>3</sup> /hr

*\*Sipromac reserves the right to make technical changes without notification*



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