



QUALITY WITHOUT
COMPROMISE



**FOOD PACKAGING
AND FOOD PROCESSING**

| VACUUM PACKAGING CHAMBERS

| TUMBLERS AND MASSAGERS

TUMBLERS AND MASSAGERS

TUMBLERS AND MASSAGERS

Models | ET-3 | ET-5 | ET-10 | VT-500

HEAVY-DUTY

Made of stainless steel with high quality components such as a Busch pump, which make it highly reliable, they are designed to fit your needs.

COST EFFECTIVENESS

These tumblers and massagers are ideal for all users and constitute a worthwhile investment.

EFFICIENCY

Products can be marinated in minutes, rather than our, by combining the product and the marinade in the vacuum tumbler or massager.

WHY SHOULD YOU USE A TUMBLER OR A MASSAGER ?

- 1 To marinate, coat and mix food products such as beef, pork, chicken and seafood;
- 2 To produce a more tender, juicier, flavorful product with better cure color.



TUMBLER ET-3

MARINATING CAPACITY		300 lbs. (136 kg)
MACHINE DIMENSIONS	Width	A 64.25" (1,632 mm)
	Height	B 41" (1,040 mm)
	Height (including lifting device)	C 52.25" (1,332 mm)
	Depth	D 40.75" (1,037 mm)
	Cylinder diameter	E 23.5" (595 mm)
	Cylinder width	F 28.75" (730 mm)
POWER SUPPLY	Std. / Option	110-120 V / 1 pH / 60 Hz
PUMP CAPACITY		20 m ³ /h
MICROPROCESSOR		MC-40

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TUMBLERS ET-5 AND ET-10

	ET-5	ET-10
MARINATING CAPACITY	500 lbs. (227 kg)	1,000 lbs. (454 kg)
Width	A 83" (2,108 mm)	85.75" (2,176 mm)
Height	B 41" (1,040 mm)	57.5" (1,459 mm)
Height (including lifting device)	C 52.25" (1,332 mm)	65.5" (1,243 mm)
Depth	D 40.75" (1,037 mm)	55.5" (1,412 mm)
Cylinder diameter	E 23.5" (595 mm)	33.75" (858 mm)
Cylinder width	F 47.5" (1,210 mm)	47.5" (1,210 mm)
POWER SUPPLY	Std. / Option 110-120 V / 1 pH / 60 Hz	110-120 V / 1 pH / 60 Hz
PUMP CAPACITY	20 m ³ /h	20 m ³ /h
MICROPROCESSOR	MC-40	MC-40

TUMBLERS BASIC FEATURES

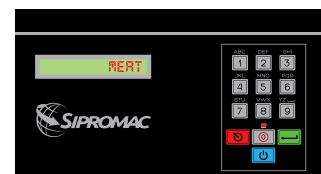
- Stainless-steel welded construction: frame, drum, accessories, etc.
- Standard drain for sanitation
- Units mounted on 4" (102 mm) wheels for ET-3, ET-5 and adjustable legs for the ET-10
- Bolted frame assembly
- Direct drive for ET-3, ET-5 and chains or gears for the ET-10
- 1/2 Hp motor for driving system for ET-3, ET-5 and 1 Hp for the ET-10
- Forward and Reverse jog for easy loading and unloading
- Quick release fitting for vacuum connection
- Water separator for pump protection
- Easy cleaning
- Photo electric safety switch in front of machine
- Crate

TUMBLERS OPTIONAL FEATURES

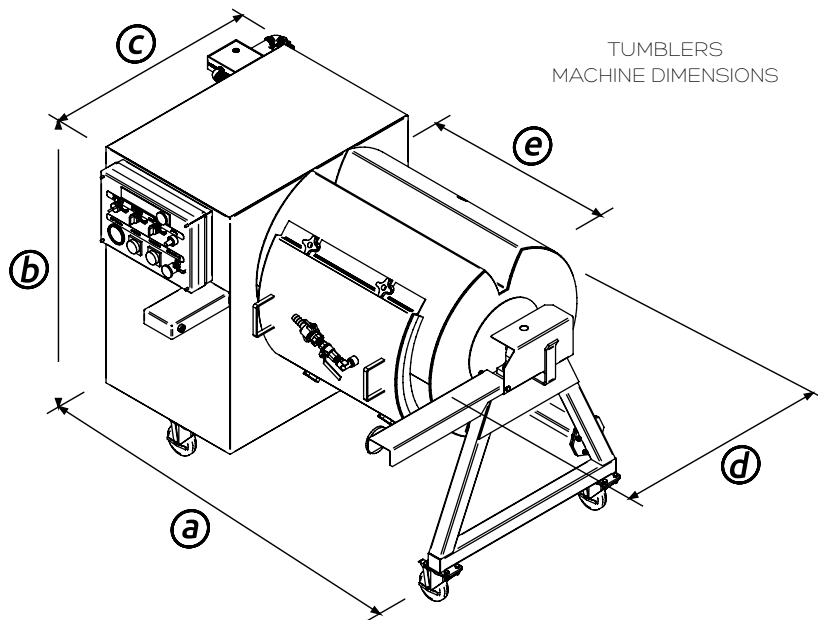
- Lift kit
- Other voltages available
- Wheels for ET-10
- Heated control box for microprocessor
- CSA Certification
- Service kit for standard maintenance

All features are subject to change without notice.

MC-40



TUMBLERS MACHINE DIMENSIONS

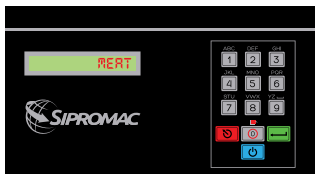


TUMBLERS AND MASSAGERS

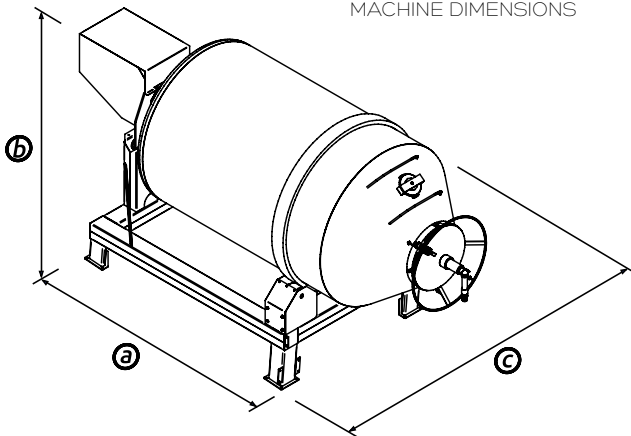
Models | ET-3 | ET-5 | ET-10 | VT-500



MC-40



MASSAGER
MACHINE DIMENSIONS



MASSAGER VT-500

CAPACITY	500 lbs. (227 kg)	
MACHINE DIMENSIONS	Depth	A 92.31" (2,345 mm)
	Height	B 55.625" (1,413 mm)
	Width	C 37.19" (944 mm)
POWER SUPPLY	120 V / 1 pH / 60 Hz	
PUMP CAPACITY (STD)	21 m ³ /h	
MICROPROCESSOR	MC-40	

MASSAGER BASIC FEATURES

- Stainless-steel fabrication: frame, drum, control box, etc.
- Reinforced drum wedged stainless-steel ring
- Direct drive system on a stainless-steel shaft by the rear of the drum (no chains or no belts are used)
- Standard back drain for easy cleaning
- Stainless-steel helical paddle is used for perfect massaging
- Unloading by reverse rotation with front controls
- Continuous vacuum massaging
- Water separator
- Stainless steel legs (4 adjustable)
- Water separator for pump protection
- Easy cleaning
- Crate
- CSA Certification

MASSAGER OPTIONAL FEATURES

- Vacuum loading
- Back sanitation door
- Load cells kit (stainless steel) and legs
- Front loading door support
- Front loading door support and discharge chute
- Front remote controls
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

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FOOD PACKAGING

- VACUUM TABLE TOP
- VACUUM SINGLE CHAMBER
- VACUUM DOUBLE CHAMBER

FOOD PROCESSING

- TUMBLERS AND MASSAGERS

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