

MASSAGERS

Models | VT-500 | VT-1000 | VT-2000 | VT-4000 | VT-6000 | VT-8000 | VT-10 000

HEAVY-DUTY

This stainless steel massager includes high quality components such as a Busch pump, which make it highly reliable.

USER-FRIENDLY

Vacuum loading door (optional)*. Unloading is made easy by reversing the step-by-step motor.

EFFICIENCY

The continuous vacuum and smooth motion make the process even more efficient than a conventional tumbler.

CREATIVE DESIGN

The blades helicoidal design provides smooth and massaging action of food products, all while keeping delicate foods such as chicken and seafood intact.

EASY MAINTENANCE

All components have smooth and accessible surfaces and may be cleaned in accordance with FDA and CFIA standards.

Is not available on model VT-500.

WHY SHOULD YOU USE A MASSAGER ?

- 1 To marinate, coat, mix food products such as beef, pork, chicken and seafood;
- 2 To tenderize, enhance flavor and keep food juicier with better cure color.



MODEL VT-500

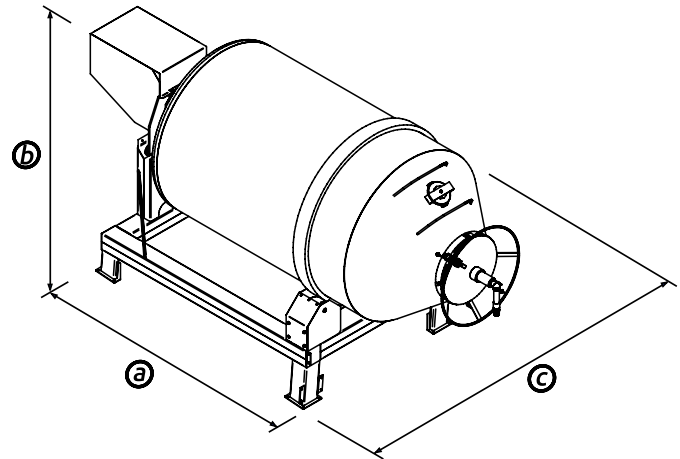
CAPACITY		500 lbs. (227 kg)
MACHINE DIMENSIONS	Depth	A 92.31" / 2,345 mm
	Height	B 55.625" / 1,413 mm
	Width	C 37.19" / 944 mm
POWER SUPPLY		120 Vac / 1 pH / 60 Hz
PUMP CAPACITY (STD)		20 m ³ 0.9 kW
MICROPROCESSOR		MC-40

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MACHINE DIMENSIONS



MODELS VT-1000 AT 10 000

		VT-1000	VT-2000	VT-4000	VT-6000	VT-8000	VT-10 000
CAPACITY		1,000 lbs. (454 kg)	2,000 lbs. (907 kg)	4,000 lbs. (1,814 kg)	6,000 lbs. (2,724 kg)	8,000 lbs. (3,632 kg)	10,000 lbs. (4,540 kg)
MACHINE DIMENSIONS	Depth	A 105.5" / 2,680 mm	153.5" / 3,894 mm	165" / 4,200 mm	180.6" / 4,587 mm	206" / 5,233mm	202.5" / 5,146 mm
	Height	B 75.25" / 1,908 mm	74.75" / 1,900 mm	83" / 2,099 mm	86.5" / 2,195 mm	86.5" / 2,195 mm	90.875" / 2,308 mm
	Width	C 72.5" / 1,834 m m	74.25" / 1,885 mm	85" / 2,160 mm	89.25" / 2,264 mm	89.25" / 2,264 mm	94" / 2,387 mm
POWER SUPPLY	Std.	208-220 Vac / 3 pH / 60 Hz	208-220 Vac / 3 pH / 60 Hz	208-220 Vac / 3 pH / 60 Hz	208-220 Vac / 3 pH / 60 Hz	208-220 Vac / 3 pH / 60 Hz	208-220 Vac / 3 pH / 60 Hz
PUMP CAPACITY (STD)		20 m ³ 0.9 kW	40 m ³ 2.0 HP	63 m ³ 3.0 HP	100 m ³ 5.0 HP	100 m ³ 5.0 HP	165 m ³ 7.5 HP
MICROPROCESSOR		Touch Screen	Touch Screen	Touch Screen	Touch Screen	Touch Screen	Touch Screen

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, 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
- Front sanitation door (except VT-500)
- Stainless steel legs (4 adjustable)
- Water separator for pump protection
- Easy cleaning
- Crate
- Certification CSA

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

All features are subject to change without notice.

MC-40

