

AMFEC MODEL 175 VACUUM TUMBLER



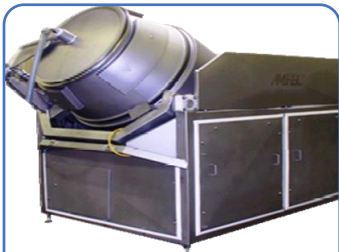
Standard Features:

- Variable speed electric drive (2-12rpm)
- Drive & Vacuum system enclosed in Stainless Steel Cabinet
- Programmable control panel with manual & automatic settings
- 10" diameter inspection port
- Glass Bead blasted to satin finish
- Standard Capacities 500lbs - 10,000lbs

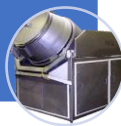


Designed to vacuum tumble meat muscles - Perfect for ham, turkey, chicken breasts, wings, roast beef, & seafood.

Model Options:



Tilt Discharge



Single Door



Double Door



Additional Options:

- Glycol cooling jackets
- CO2 injection
- Vacuum loading
- Polished interior

AMERICAN FOOD EQUIPMENT COMPANY

4923 E. Linden St. Caldwell, Idaho 83605 ◦ PH: (208) 614-6030 ◦ www.amfec.com