



FOMACO VACUUM TUMBLER FGT - H SERIES

TECHSHEET

VACUUM TUMBLER FGT - HYDRAULIC SERIES

FOMACO tumblers with capacities ranging from 1600 to 10,000 litres.

The crucial and completely deciding factor in achieving the desired result when tumbling is that the products get kinetic energy/mechanical working. The binding capacity achieved is in direct relation to the movement patterns of the products inside the drum. The more the movement is in as many directions as possible per revolution, the better the effect. But the movement must be combined with a gentleness to keep the structure of the muscles intact. Cooling of the drum is also greatly significant to the end result since it counteracts the heat generated by the kinetic energy supplied and preserves the achieved binding capacity farther along in the process.

The Fomaco FGT-H is available in six different standard models with drum volumes of 1600, 2600, 3900, 5600, 7500 and 10000 litres as well as a load capacity of up to 65% of the volume.



CHARACTERISTICS AND ADVANTAGES



Fomaco FGT-H with Multi Displacement Flights is the tumbler on the market which best answers to the requirements efficiency combined with gentleness. The specially designed drivers/flights create a completely unique 4-way movement.

With the double, incremental position and the symmetrical design, there is significantly more product movement/massaging per revolution. More effective without turning its back on gentleness.

Tumbler characteristics and advantages:

- MDF, Multi Displacement Flight, flights/drivers produce unsurpassed effectiveness
- Hydraulically adjustable drum
- Cooling jacket
- Large capacity
- Advanced process control
- Scale
- Logically designed machine room for simple service, washing and cleaning
- High level of safety
- Load

OPTIONS

- CO2/N2 cooling.
- Defrosting.
- Choice between different flights/drivers.

PRODUCTS BENEFITS

- Red meat
- Poultry
- Gentle product handling
- Durable
- Used world wide

CONTRIBUTION

- Massaging
- Mixing
- Marinating
- Defrosting

DEFROSTING/LOADING FEATURES

In a standard Fomaco FGH-H Tumbler it is possible to add a defrosting feature. This option makes it possible to cut processing time considerably when using frozen product. Today the industry is more and more using frozen product in the beginning of the process. The necessity to defrost in a quick and safe way has become extensively important while frozen product is often much cheaper and easier to come over than fresh product. In order to reach a high quality product starting the process with frozen raw material the need to defrost in a controlled way is high. Using the defrosting feature ensures you not only to reach the best possible result but also of using a very cost efficient method.

The FGT-H Tumblers uses different ways to achieve an efficient and controlled defrosting:

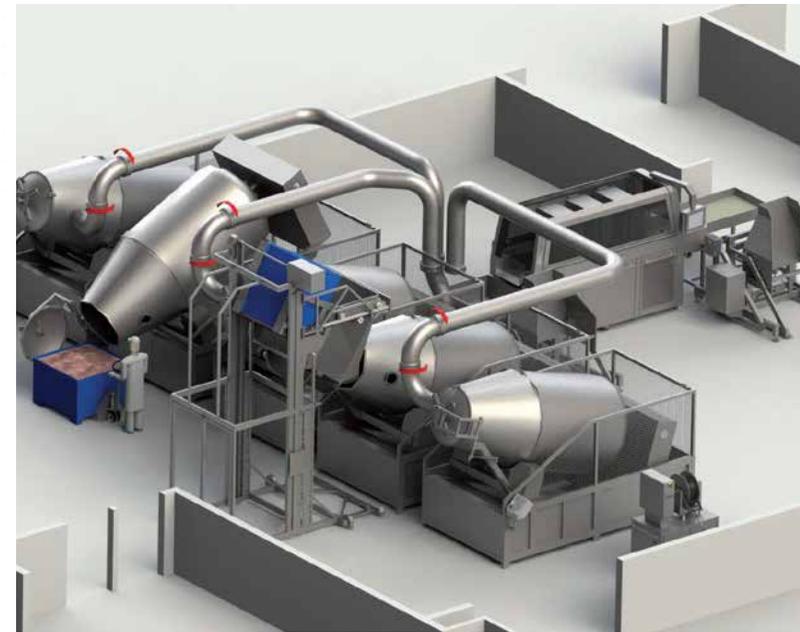
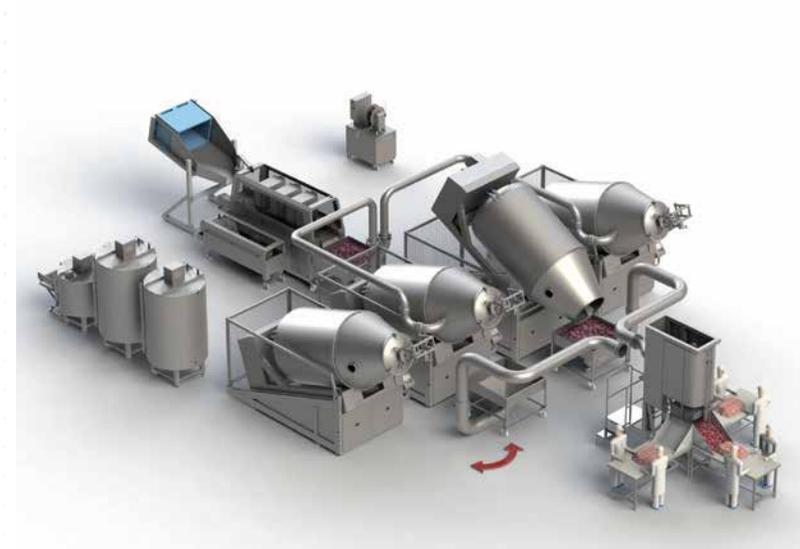
- Heated glycol media in the jacket of the drum.

General benefits:

- Reduces defrosting time considerably.
- Increased yield, no weight loss through purge.
- Cost efficient solution with defrosting and massage in one machine.
- Low cost of ownership.
- High food safety with fast process in controlled environment.
- Hygienic design.

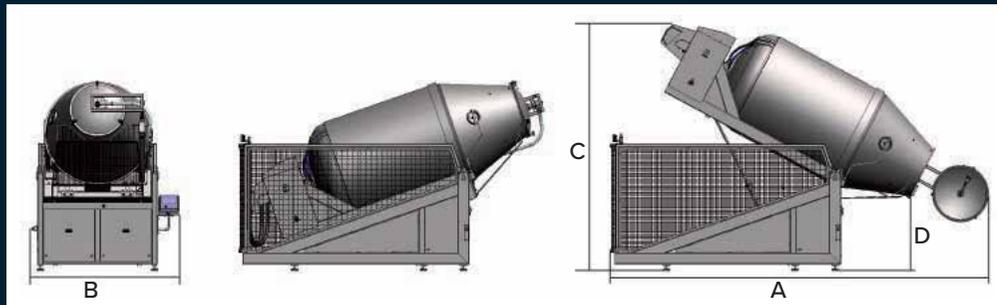
Loading of the Fomaco FGT-H model tumbler can be done in several ways.

- Loading by a vacuum suction bin (used for smaller and medium size meat muscles, chicken fillets etc.)
- Loading by means of vertical loaders for 200 ltr. trolleys up to 750 kg Dolavs
- Loading by a conveyer belt



TECHNICAL SPECIFICATIONS

FGT-H	1600	2600	3900	5600	7500	10.000
Rated voltage	400V	400V	400V	400V	400V	400V
Rated over-voltage	24V	24V	24V	24V	24V	24V
Power drive unit	1,5kW	2,2kW	4kW	5,5kW	15kW	15kW
Power vacuum pump	1,1kW	1,5kW	2,2kW	5,5kW	5,5kW	5,5kW
Capacity vacuum pump	40m ³ /h	63m ³ /h	100m ³ /h	160m ³ /h	250m ³ /h	300m ³ /h
Power hydraulic pump	2,2kW	2,2kW	2,2kW	2,2kW	3kW	5,5kW
Max load capacity	1.100kg	1.680kg	2500kg	3.500kg	4.875kg	6.500kg
Rotation speed drum	1,8-8rpm	1,8-8rpm	1,8-8rpm	1,8-8rpm	1,8-8rpm	4-8rpm
Internal drum diameter	1100mm	1.250mm	1.390mm	1.600mm	1.780mm	1.980mm
No. of chicanes/carrier	3+3	3+3	3+3	3+3	4+4	4+4
Diameter drum opening	500mm	500mm	900mm	900mm	900mm	900mm
Cooling capacity	4,3kW	5,1kW	6kW	7,2kW	10kW	12kW
Volume, cooling jacket	40l	55l	66l	78l	110l	125l



We also offer a range of basic "step-in" models. The Fomaco FGT-E is a step-in solution of tumblers. Read out, FOMACO Tumbler Basic, meets a demand of low cost tumblers often used at small and medium sized process facilities.

We offer a range from 1.600 litres up to 10.000 litres volume, controlled by an advanced microprocessor.

For more information, please see our FGT-E Tumbler brochure.

MEASUREMENTS IN MM	A	B	C	D	WEIGHT IN KG
1600	3.690	1.880	2.685	900	1.650
2600	4.740	2.115	3.140	1.070	2.400
3900	5.680	2.360	3.120	1.075	3.400
5600	6.080	2.580	3.440	990	3.570
7500	6.535	2.565	4.220	1.250	5.800
10000	6.220	3.109	4.350	1.115	7.300

FOMACO reserves the right to make technical modifications in measures or design at any time.

fomaco
CURING AND MARINATING SYSTEMS