

VACUUM TUMBLER

ROBUST CONSTRUCTION
YIELDING QUALITY
MARINATED PRODUCTS



MARINATED MEATS



SEAFOOD



PORK



TRI TIP



FORMED MEAT



Blentech designed our Vacuum Tumblers to pull a deeper vacuum, faster, reducing your processing times. Tumble with vacuum effectively to produce value added, high quality products. Choose our patented Wave-Vane technology or our Straight Vane design depending on your particular application to marinate evenly throughout your product. Its unique pressure waves massage product efficiently in a spiral motion for complete end-to-end mixing. This machine is created with detailed design for marination based on food science. Achieve the liquid retention numbers you are looking for in the time you need, without using injections, by marinating and discharging faster in our Blentech Vacuum Tumbler.



STANDARD VANE OPTIONS

- Wave-Vane is gentle on delicate and fragile products preserving particulate integrity.
- Straight-Vane marinates larger products effectively.



AUTOMATION

- Programming for precise control to obtain consistent, scalable results.
- Automatically adjusts to vacuum parameters.



VARIABLE SPEED DRIVE

- Programming dependent on your need.
- Speed adjustable for small and large muscles for **40% greater uptake**.



VACUUM LOADING

- Reduce product loss with well contained product marinade.
- Load faster with precise control over ingredient additions.



COMPLETE DISCHARGE

- Reverse tumbler for efficient empty without the need to tilt.
- Wave-vane design enables controlled and easy discharge of tacky products at low temperature.



VACUUM

- Greater uptake of liquids for higher yield.
- Engineered faster pull down time.
- Easily cleanable vacuum separator.

COMMON UPGRADES

- Glycol chilling jacket for lower temperature production.
- Blentech's cloud technology for batch record keeping.
- Recipe management for ease of access and batch consistency.
- Vacuum pump options to fit your needs.
- Vacuum loading with integrated load cells for precision batch control or flow meter control.

“We have enjoyed working with the Blentech representatives throughout the years on many projects and occasions. Blentech has always shown professionalism and have always delivered the quality of drums needed to achieve our standards. The Blentech drums that we currently are using have been operating for 20 plus years. They are easily PM'd by our Maintenance Team and are also easy to disassemble for sanitation and cleaning purposes. The cost to replace parts throughout the years have also been minimal and delivered in a timely manner. We are proud to say that due to the quality of Blentech drums and easy operating control we will continue to use Blentech for many years to come.”

- SAM CHIAMSACHANG, PLANT MANAGER
OK FOODS

Marinating capacity varies from 360 to 10,000 lb (150kg to 4500kg) based on 65 lb per cubic ft.



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For full product details please visit us online:
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