

Maximum performance with HighTech

* Equipment

- * 100% container insulation
- * Swivel locking lid
- * Swivelling the container
- * Direct cooling system
- * Stainless steel air canal
- * Feed system

- * Sterilisation system 90%
- * Computer control Touch PC
- * Bayonet arm attachment
- * Scraper-pressure attachment
- * CE/GS test certificate

Technical data	MKR 600
Container size	600 litre
Filling capacity max.	410 litre
Machine width	2.140 mm
Machine depth	1.580 mm - 1.950 mm
Machine height	2.140 mm - 3.000 mm
Connected load	400 V/3 kW/16 A
Machine weight	1.400 kg
Undercarriage	suitable for hand forklift
Coolant	R 404
Variable arm drive unit rpm	0 - 25
High vacuum system in %	0 - 95

Subject to technical changes

* Accessories

- * Share plough - mixing arm
- * CIM can be networked
- * Fluid induction system

The capacity of the HighTech-Tumbler MKR 600 equals already in one shift operation the capacity of a traditional 2.200 litre Tumbler because with 70% filling volume and twice the processing speed it's possible to produce many batches a day. A multitude of HighTech systems with a highly flexible computer technology produce the four process functions tumbling, mixing, marinating and salting. Each one of these functions make novel and better product qualities possible.



HighTech-Tumbler MKR 600

Intelligent tumbling, mixing, marinating, salting

Be it ham or warm cut bio ham, Kasseler with bone or Schnitzel with milk, steaks to be marinated or perfect sausage mince, this machine has no limitations because the equipment makes it possible:

PC-Control without keys, simple and comfortable with documentation

A higher range of resolutions from 1-25 rpm, for more creativity and better applications

A greater container diameter, little depth, for more movement and better results

Faster cooling with less energy consumption and very accurate temperatures

Scraping arm with complete-scraper and gentle geometry, for a procon with little abrasion

Quiet drive assemblies for low noise process even under full load

Feeder system, fast, hygienic and comfortable at all times

Strong and fast with 70% filling capacity and only half the processing time





Welded machine construction, cleaning is child's play

High vacuum, cooled, degerminating breathing function in a stainless steel pipe

Bayonet catch for tumbling and mixing arm, the fastest way to change attachments

2 years guarantee, because we know what quality and reliability mean



-  Better quality of results
-  Easier operation control
-  Higher performance
-  Better hygienic comfort

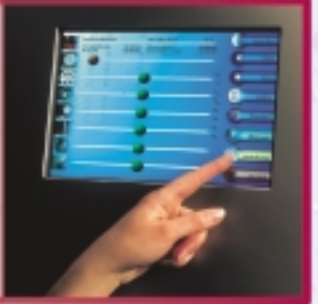
Direct cooling

A very strong cooling unit leads the coolant directly to the container which is perfectly insulates on all sides. These conditions allow for a very fast temperature regulation and a very precise adaptation to all temperature requirements. This and a little bit of HighTech control make new product qualities possible.



The thinking computer

The Touch-PC control is up-to-date computer technology, it's easy to operate and it controls and documents every minute of the aeration, the revolution rate, the degermination and the container position. This flexible intelligence of the MKR 600 leads to the best results and can even be controlled from the office.



Mixing and kneading

The automatic swingable process container with a large diameter, a revolution range up to 30 rpm and a gently kneeding mixing arm. These are the best conditions to solve all mixing tasks with perfect results, from seafood salad to coarse Bratwurst mince and Döner Kebap.



Automatic addition

A multitude of applications lead to better results by adding the brine or marinade step by step during a process program. One fully automatic, computer controlled suction system adds the exact amount at just the right time, up to 15 litres per minute



The scraping arm

The tumbling arm is shoped in a way that guarantees gentle action on the meat and sensitive materials and, with a tange of 1 to 25 rpm, allows all kinds of processes. These properties and the perfect scraping of all container surfaces avoid abrasion and product freezing.



Integrated feeding-system

The container and the lid are moved fully automatic or with the pash of a button and with the integrated feeding system for a 200 litre standard carriage, charping is done in a few seconds and discharping in less then a minute. Varying the container position during the program results in always the right work intensity.

