

HENNEKEN
high quality equipment since 1977

Vacuum Tumbler Type-B



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North American Distributor

Henneken Vacuum Tumbler Type-B



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Horizontal Rotating Drum with Single Front Door Opening

The robust, user friendly design supports gentle, but intensive, massage to consistently ensure the highest product quality. The tumbler has the option to be equipped with or without double jacket cooling. The tumbler cooling can be self-contained or connected to a plant central glycol cooling system.

The fin design found in the Type-B Tumbler produces a movement which delivers a continuous gentle rolling motion to the product. This process ensures all muscle surfaces are touched repeatedly throughout tumbling under continuous deep vacuum for increased water to protein binding and less foaming. The vacuum source can be self-contained or connected to a central vacuum system. The end result is a significant improvement in protein activation. The fin design also offers easy unloading by reversing the drum rotation direction once the tumbling process is complete.

The tumbler is equipped with a Programmable Logic Controller (PLC) for batch automation and recipe management. The PLC controller is available in three different levels to match the user and process needs:

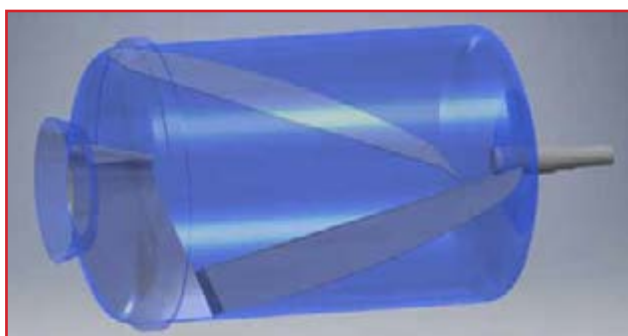
- The standard tumbler is shipped with a process controller that can store a number of recipes in an easy to use Siemens® HMI format.
- The mid-grade microprocessor controller configuration includes an upgrade to Rockwell Automation® controls with the addition of basic batch reporting, increased recipe storage, and an upgraded recipe management structure. Coolant temperature trend screens can be shown on the HMI, if applicable.
- The advanced PLC offers an upgrade to the features mentioned above with the addition of the DRM™ (Dynamic Recipe Management) system. This upgrade delivers the ultimate in process flexibility. The recipe management function is a modular design which allows the tumbler processes to be performed in virtually any order. This upgrade also includes unique features such as in-depth batch reporting and an option to email selected batch data to the production supervisor for process review. Direct recipe prompting ensures a consistent high quality/end product by delivering in-process communication instructions to the operator while the batch is running.

STANDARD FEATURES AND BENEFITS

- Fully polished machine is standard - no bead blasting
- Optimized fin design for superior sanitation & massage
- Sizes available from 650 to 12,000 liter capacity
- Small footprint with on-board vacuum pump minimizes floor space
- High performance busch vacuum pump offers continuous or interval vacuum delivery approaching 28 in/hg (-950 mbar)
- Industrial grade SEW-Eurodrive system
- Single drum opening with efficient load/unload operation
- Variable drum speed from 0.5 To 10 rpm (minimum drum speed is dependent on tumbler size)
- Siemens® PLC with easy to use HMI for recipe development
- Integrated in-line vacuum trap with liquid carryover isolation
- Attention to sanitary design includes sloped surfaces and no structural penetrations, reduces harmful pathogen growth and liquid pooling
- Continuous or interval vacuum to eliminate foam

AVAILABLE OPTIONS

- Custom fin designs and polishing available upon request
- Enlarged and additional cleaning ports
- Enlarged drum opening
- Manual or automated swing arm door support
- "Dosing on the run" ingredient addition
- Various foot designs available
- Load cell weighing system - integral or sub-frame mounted
- CO2 and LN2 injection for cooling and coating applications
- Salt drying option for smoked meats
- Double jacket glycol defrosting
- CIP capable with cleaning ball
- Integral or external drum cooling systems
- Remote online access for trouble shooting assistance
- Controls integration to upstream and downstream equipment available
- Upgrade to full category Allen Bradley® controls
- Custom configurations are available upon request

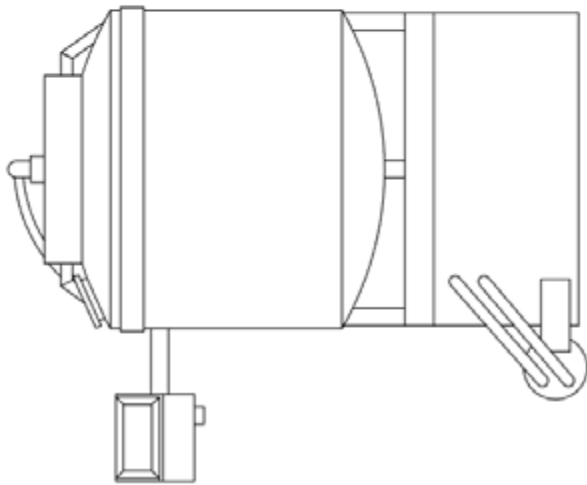
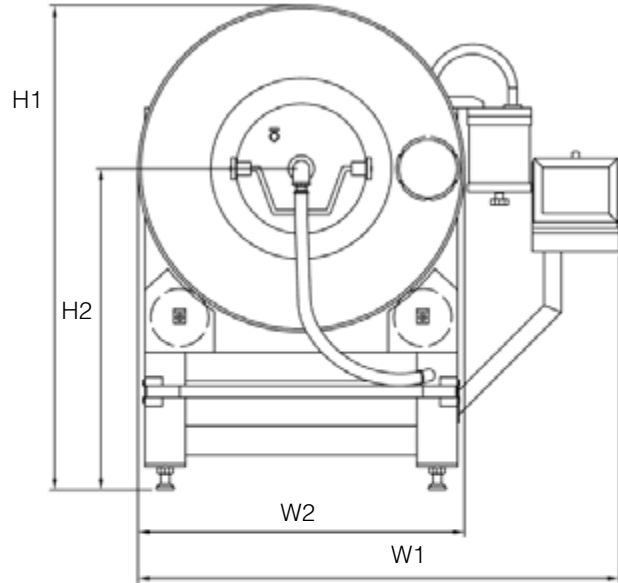
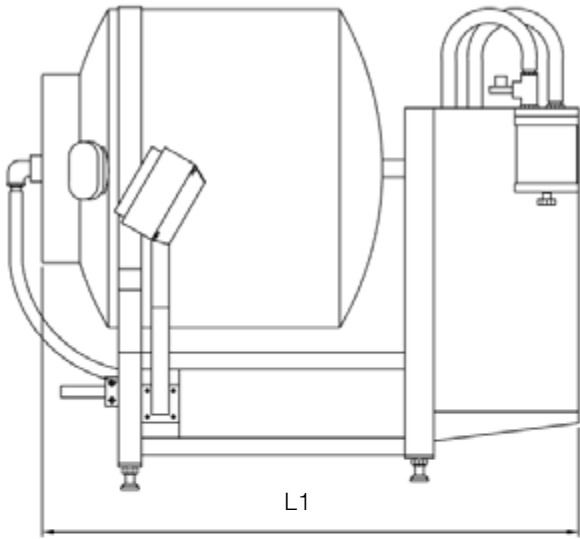


Helical Fin Design

Tumbler Type-B General Specifications

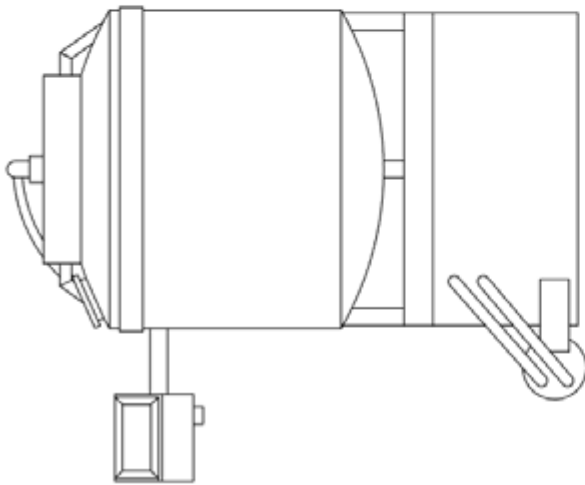
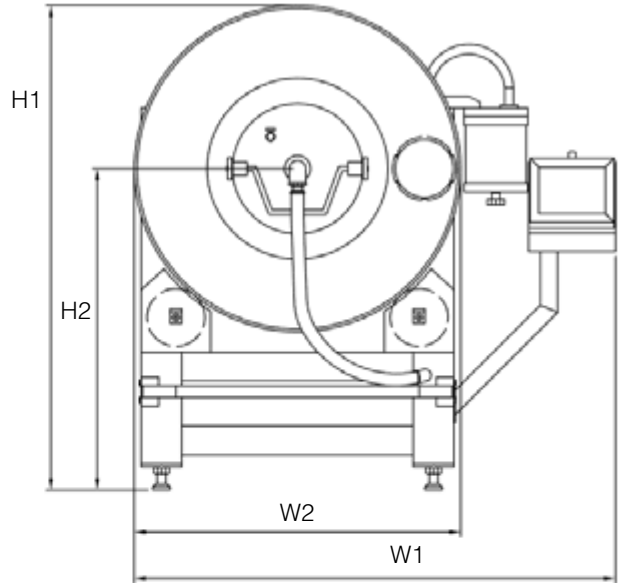
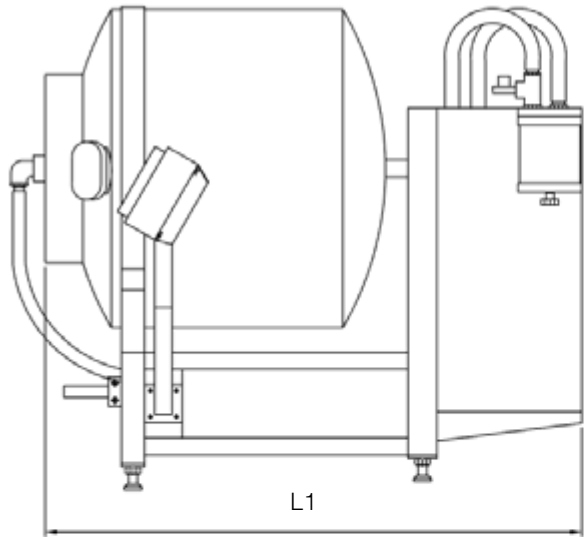
Model No.	Volume Liters	Working Capacity (lbs.)	
		Min	Max
B1	650	160	650
B2	900	220	880
B3	1200	300	1190
B4	1400	350	1390
B5	2100	525	2100
B6	3000	740	2980
B4000	4000	990	3970
B7	4500	1075	4300
B8	5500	1380	5500
B6000	6000	1490	5950
B7000	7000	1735	6950
B10	8400	2095	8380
B11	10000	2480	9920
B12	12000	2975	12000

Tumbler Type-B Dimensions and Weights (Without Cooling)

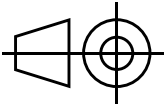


Tumbler B	Total Length (L1)	Total Width (W1)	Drum Width (W2)	Total Height (H1)	Loading Height (H2)	Weight
Model No.	in.	in.	in.	in.	in.	lb.
B1	70	60	40	65	45	1200
B2	75	65	45	70	45	1400
B3	85	70	45	70	45	1500
B4	90	70	50	70	45	1800
B5	115	75	55	70	45	2800
B6	120	90	65	85	55	4000
B4000	145	90	65	85	55	4700
B7	175	95	75	90	45	4700
B8	155	95	70	95	60	6600
B6000	160	100	75	95	60	6000
B7000	175	100	75	95	60	7300
B10	190	105	80	105	60	10400
B11	190	105	90	105	60	13000
B12	220	115	90	115	70	14000

Tumbler Type-B Dimensions and Weights (With Cooling)



Tumbler B	Total Length (L1)	Total Width (W1)	Drum Width (W2)	Total Height (H1)	Loading Height (H2)	Weight
Model No.	in.	in.	in.	in.	in.	lb.
B1	80	65	40	65	45	1700
B2	85	70	45	70	45	1800
B3	95	70	45	70	45	2400
B4	95	75	50	70	45	2600
B5	115	75	55	75	50	3100
B6	120	90	65	85	50	5300
B4000	145	90	65	85	50	5300
B7	175	95	75	90	45	6000
B8	160	95	70	95	60	8400
B6000	160	95	75	95	60	8400
B7000	180	95	75	95	60	8800
B10	190	105	80	105	65	13000
B11	190	105	90	105	60	14000
B12	220	115	90	115	70	16000



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Other Henneken Offerings



Brine Mixers

Versatile solution for liquid-based food products



Injectors

Uniform brine injection of boneless and bone-in meat products



Macerators

Industrial-scale meat tenderizing



Loaders/Dumpers

400 lb. and 600 lb. capacity, dripless pivot dump after full lift



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