

HENNEKEN
high quality equipment since 1977

Vacuum Tumbler Type-C



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North American Distributor

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Horizontal Rotating Drum with Two Opposing Door Openings

The Type-C tumbler is a classic option for “in-line” production due to the opposing door openings which offer fast loading and unloading. The robust design supports gentle, yet effective, massage to consistently ensure the highest product quality.

The fin design produces a tumbling movement which delivers a continuous gentle rolling of the product. This process ensures all muscle surfaces receive a uniform massage for consistent brine absorption and full protein activation throughout the tumbling process. The end result is a significant improvement in protein activation and binding. The fin design also offers easy unloading by reversing the drum 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 is utilized
- Optimized fin design for superior sanitation & massage.
- Small Footprint with on-board vacuum pump minimizes floor space
- Industrial grade SEW-Eurodrive system
- Two drum openings for in-line loading and unloading
- Variable drum speed from 1 to 10 RPM
- Siemens® PLC with easy to use HMI for recipe development
- High performance Busch vacuum pump designed to offer continuous or interval vacuum delivery approaching 28 in/Hg (-950 mbar)
- 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

AVAILABLE OPTIONS

- Custom fin designs and extra polishing available upon request
- Enlarged and additional cleaning ports
- Enlarged drum openings
- 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 or LN2 Injection
- TCT (Temperature Control Tumbler) for Coating Applications
- Salt drying option for smoked meats
- CIP capable with cleaning ball
- Integral or external drum cooling systems
- Remote online access for troubleshooting assistance
- Control integration to upstream and downstream equipment available
- Upgrade to full category Allen Bradley® controls
- Custom configurations are available upon request

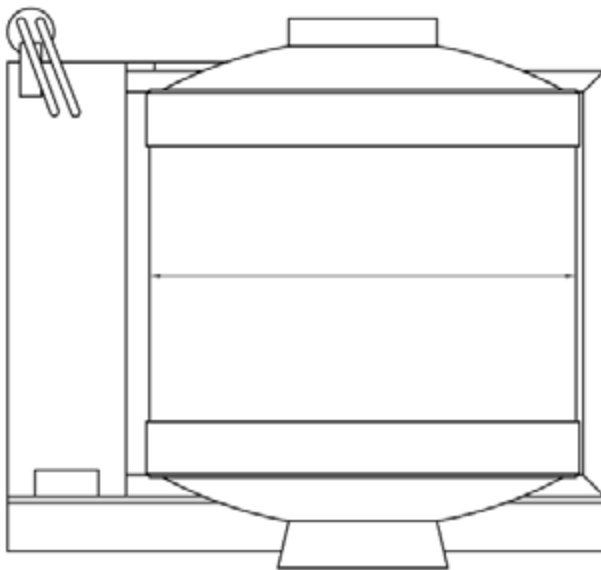
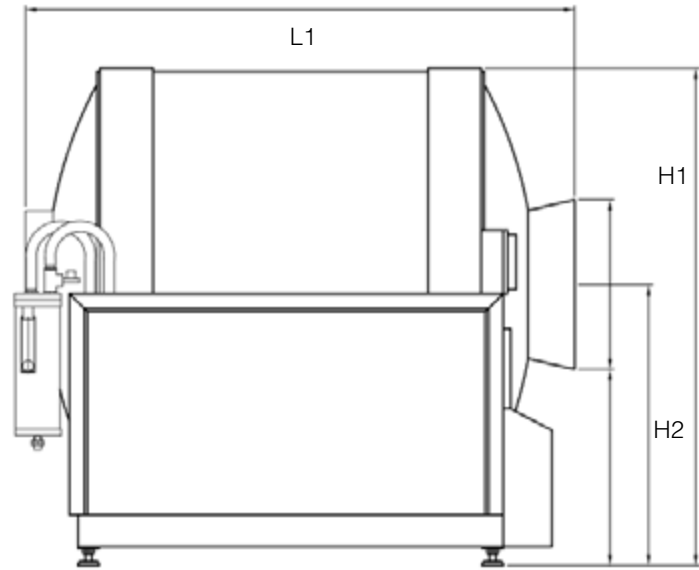
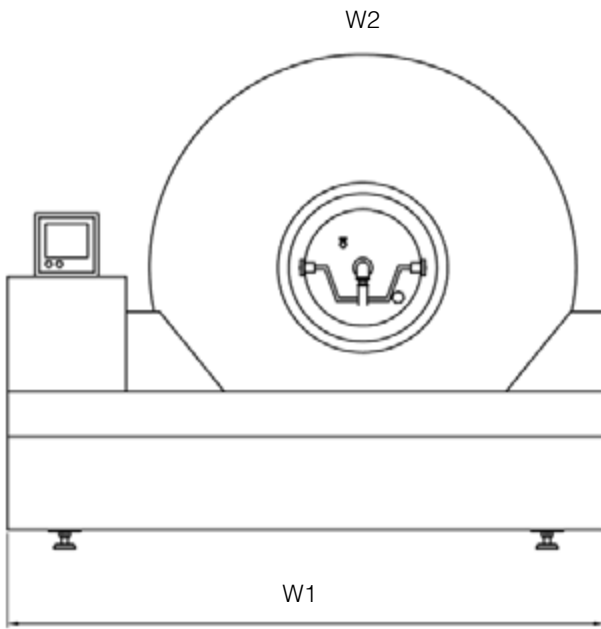


C2 Rear Door Shown

Tumbler Type-C General Specifications

Tumbler C	Volume	Working Capacity (lbs.)			
		Model No.	Liters	Min	Max
C0	1770			435	1750
C1	2800			690	2775
C2	3650			900	3615
C3	4600			1140	4550
C4	6500			1600	6435
C5	8800			2180	8715
C6	11000			2725	10900

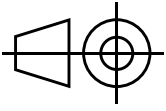
Tumbler Type-C Dimensions and Weights



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Tumbler C	Volume	Total Length (L1)	Total Width (W1)	Drum Width (W2)	Total Height (H1)	Loading Height (H2)	Weight
Model No.	Liters	in.	in.	in.	in.	in.	lb.
C0	1770	70	85	55	75	50	2900
C1	2800	80	95	65	85	55	3300
C2	3650	80	100	70	90	55	3900
C3	4600	85	100	80	95	55	5400
C4	6500	105	115	80	95	55	6800
C5	8800	110	130	95	105	60	9300
C6	11000	130	130	95	105	60	10600

*Glycol Cooling not available on Type-C Tumbler



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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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