

HENNEKEN
high quality equipment since 1977

Vacuum Tumbler Type-CVM



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North American Distributor

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Compact Tumbler Best Suited for Tumbling/Marinating/Coating/Blending

The "Combi" line vacuum tumblers are primarily used in small butcher shops, commissaries, R&D facilities and small production lines. The clean compact design includes an onboard vacuum pump, motorized tilting drum and a mix arm that rotates in a non-rotating drum. The mix arm is removable for flexible processing and simple sanitation.

Versatility is key to the Combi line. Tilted drum tumbling action creates a gentle, yet effective, massage to ensure improved quality, yield and profit. Interchangeable mix arms are available for gentle and aggressive marinating, mixing, massaging and coating. The internal drum scraper ensures the sides and bottom of the drum keep clean with no sticking.

The motorized tilting drum feature offers an easy way to load and discharge product into a standard 400 lb. Vemag cart or tote. Onboard continuous or interval drum vacuum also produces a higher product yield by eliminating air and unwanted foam that is created during tumbling.

The tumbler is equipped with a Programmable Logic Controller (PLC) for batch automation and recipe management.

STANDARD FEATURES AND BENEFITS

- Fully Polished Machine is standard - No bead blasting
- Motorized tilting drum for easy loading & discharge
- Discharge height is compatible with 400 lb. Vemag Cart
- Busch vacuum pump - up to 28 in/Hg (-950 mbar)
- Continuous or interval vacuum with inline trap
- Industrial grade SEW-Eurodrive system
- Rotating internal drum scraper
- Removable mix arm
- Variable drum speed from 3 to 20 RPM
- Siemens® microprocessor, controls and HMI

AVAILABLE OPTIONS

- Extra polishing available upon request
- Larger drum swivel range
- Chute Extension
- Additional mixing tools for special applications
- Heavy duty sanitary equipment casters
- Integrated load cell weighing system
- Upgrade to full category Allen Bradley® controls



Flexible Scraper with Chute Extension

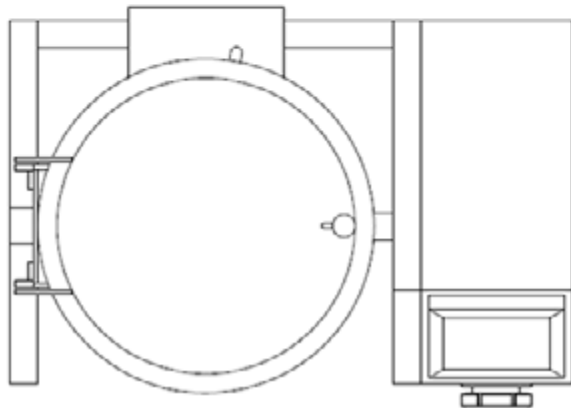
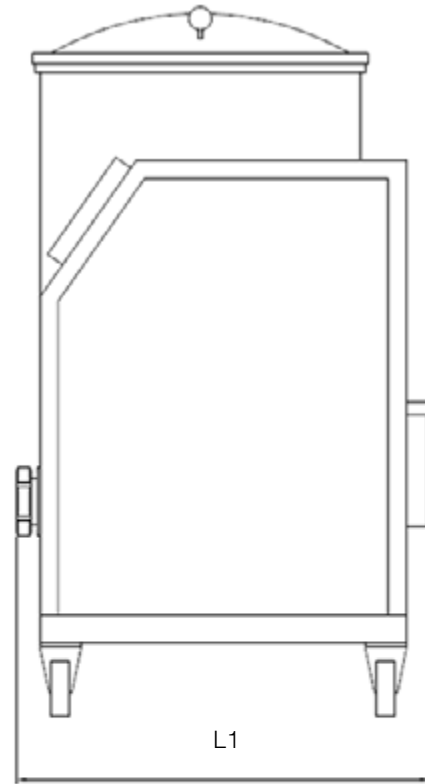
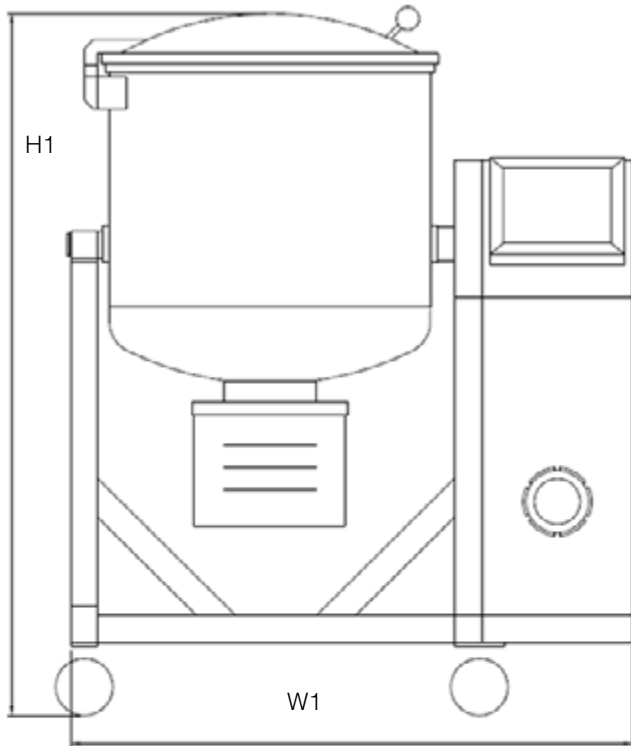


Removable Mixing Arm

Tumbler Type-CVM General Specifications

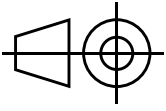
| Tumbler CVM | Volume | Working Capacity (lbs.) | |
|----------------|--------|-------------------------|-----|
| | | Min | Max |
| Model No. | Liters | | |
| CVM 150 | 150 | 50 | 200 |
| CVM 250 | 250 | 80 | 330 |
| CVM 350 | 350 | 115 | 460 |

Tumbler Type-CVM Dimensions and Weights



| Tumbler C | Total Length (L1) | Total Width (W1) | Total Height (H1) | Weight |
|----------------|-------------------|------------------|-------------------|--------|
| Model No. | in. | in. | in. | lb. |
| CVM 150 | 50 | 36 | 55 | 770 |
| CVM 250 | 50 | 36 | 61 | 836 |
| CVM 350 | 55 | 36 | 65 | 946 |

*Glycol Cooling not available on Type-CVM 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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