Henneken Vacuum Tumbler Type-R
Tilting Tumbler for High Capacity & Rapid Loading/Unloading

The Henneken Type-R tumbler features a total tilt range of 50° via the hydraulic tilting drum which provides a large working capacity as well as a large drum opening for fast loading and unloading.

The Type-R comes standard with solid stainless steel drum fins for superior sanitation that create an effective massage under vacuum. This ensures all muscle surfaces receive uniform contact with liquid ingredients and no foam is produced with superior protein activation and binding.

Options include double jacketed drum-glycol cooling. The tumbler cooling can be connected to a plant central cooling system to manage product temperature. To reduce overall tumbling time and increased yield, “Dosing on the Run” is available. Dosing on the run allows continuous ingredient addition without opening the door and interrupting the tumbling process. This allows the operator to add ingredients to the batch in small quantities, creating a superior tumbling and product quality.

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.
**Henneken Vacuum Tumbler Type-R**

**Large Drum Opening & Solid Fins**

**Tumbler Type-R General Specifications**

<table>
<thead>
<tr>
<th>Type R</th>
<th>Volume</th>
<th>Working Capacity (lbs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model No.</td>
<td>Liters</td>
<td>Min</td>
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<tr>
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<tr>
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**STANDARD FEATURES AND BENEFITS**

- Siemens® PLC with easy to use HMI for recipe development
- Four solid drum fins for superior sanitation
- Large 750mm (30 in.) door opening with swing arm for easy loading
- Compact design minimizes the required floor space
- Onboard Busch vacuum pump offers continuous or interval vacuum approaching 28 in/Hg (-950 mbar)
- Integrated inline vacuum trap with sight glass to protect vacuum pump
- Industrial grade SEW-Eurodrive system
- Onboard hydraulic power unit for drum tilting
- Variable drum speed from 0.5 to 10 RPM
- 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
- 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
- Salt Drying option for smoked meats
- Double Jacket Glycol Defrosting
- CIP Capable with Cleaning Ball
- 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

**Swivel Lid with “Dosing on the Run” Options**

**Drum Unloading Dry or Wet Ingredients**

**Onboard Hydraulic Power Unit & Vacuum Pump Motor**
## Tumbler Type-R Dimensions and Weights

<table>
<thead>
<tr>
<th>Tumbler R</th>
<th>Total Length (L1) (in.)</th>
<th>Total Width (W1) (in.)</th>
<th>Minimum Height (H1) (in.)</th>
<th>Maximum Height (H2) (in.)</th>
<th>Weight (No double-jacket) (lb.)</th>
<th>Weight (With Double-Jacket) (lb.)</th>
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<tr>
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<td>183</td>
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</table>
**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