

HENNEKEN
high quality equipment since 1977

Vacuum Tumbler Type-R



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North American Distributor

Henneken Vacuum Tumbler Type-R



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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.

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



Large Drum Opening & Solid Fins



Drum Unloading Dry or Wet Ingredients



Swivel Lid with "Dosing on the Run" Options

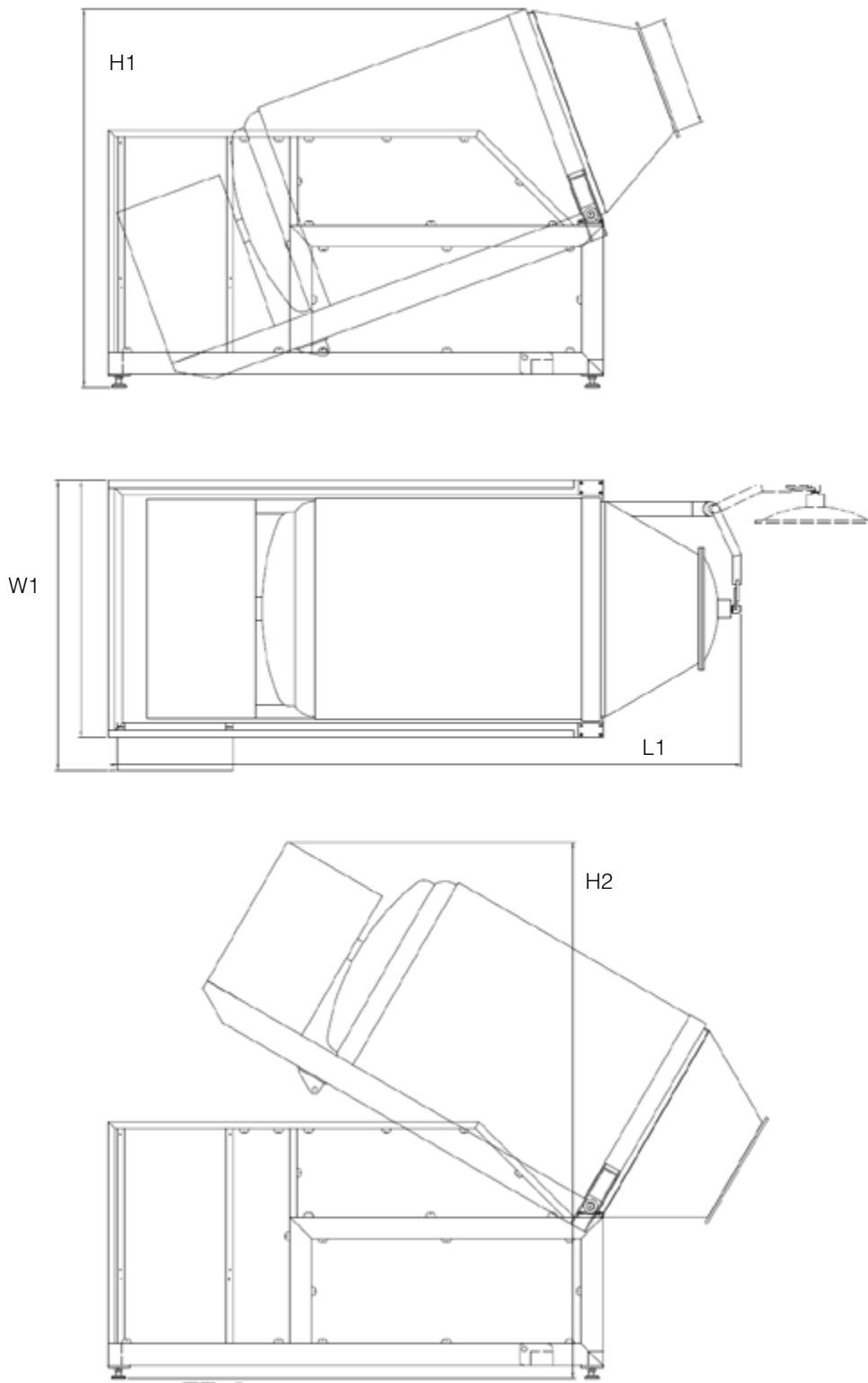


Onboard Hydraulic Power Unit & Vacuum Pump Motor

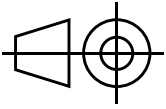
Tumbler Type-R General Specifications

Type R	Volume	Working Capacity (lbs.)			
		Model No.	Liters	Min	Max
R3200	3200			1050	4225
R4400	4400			1450	5800
R6400	6400			2100	8450
R10000	10000			3300	13200

Tumbler Type-R Dimensions and Weights



Tumbler R	Total Length (L1)	Total Width (W1)	Minimum Height (H1)	Maximum Height (H2)	Weight (No double-jacket)	Weight (With Double-Jacket)
Model No.	in.	in.	in.	in.	lb.	lb.
R3200	147	86	104	133	5300	6600
R4400	174	86	104	142	8600	9700
R6400	170	96	115	146	9000	10200
R10000	217	96	138	183	14000	15000



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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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