



EQUIPMENT

## VACUUM TUMBLER MV-25



The MV-25 Vacuum Tumbler offers the standard features of a Vacuum Tumbler and much more. With a fully stainless body, these models are easy to use, clean, and disassemble. Its 25 kg capacity allows for the durable machine to be efficient in both time and mass output. With its small size, this Tumbler is suitable for all restaurant types.

### STANDARD FEATURES

- Marinates all sorts of assorted meat: beef, chicken, seafood
- Stainless steel construction
- Insures uniform flavor with ideal tenderness
- Digital alarm clock
- Easy to use, clean and disassemble
- Removable mixing paddles/gutters
- Valve easy to operate, removes lid and vacuum
- Indicator allows user to track suction/pressure
- Increases performance/marinade up to 25%
- Marinates in less than 20 minutes!



The MV-25 is armed with a digital control pad & a barometer that are easy to use. Control pad has a digital timer and marinating program area. This ensures that you decide when and how long you marinate your meat.



The MV-25 is equipped with a protective valve that is easy to use. This allows for the user to control and monitor marinating with a simple twist and push or pull to release the vacuum!



A specially designed marinating process guarantees high quality output. The smooth and consistent movement via the dual wheel support creates the best results.

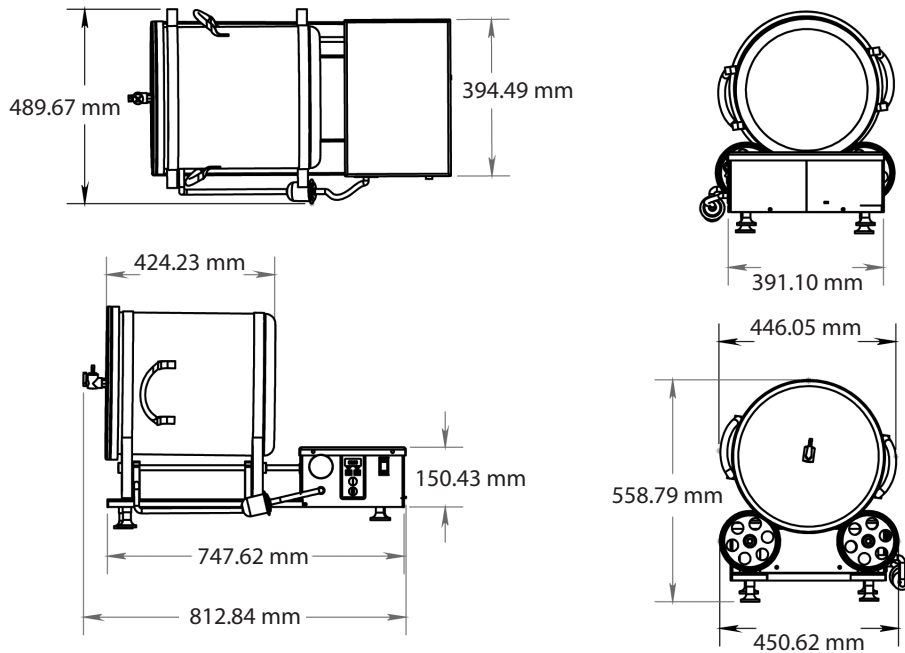
# VACUUM TUMBLER MV-25

## Technical Data

Motor	1/4 HP 0.19 kW
Pump	1/6 HP 0.124 kW
Voltage	127/220
Frequency	50/60 Hz
Tumbler capacity	25 kg (55.12 lbs)
Pump capacity	35L/min
Tumbler speed	6 RPM
Drum dimensions (ØxP)	446.05 mm x 424.23 mm (17.56" x 16.7")
Machine dimensions (L x W x H)	812.84 mm x 489.67 mm x 558.79 mm (32" x 19.28" x 22")
Net weight	20.5 kg (45.19 lbs)
Shipping weight	25 kg (55.12 lbs)

## Detail & Dimensions

**NOM**



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



## POWERLINE EQUIPMENT COMPANY

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