



# CONTINUOUS TUMBLERS

CT 250 / CT 375 - CONSISTENCY / ACCURACY / DELIVERED

# THE FOMACO CT 250/CT 375 CONTINUOUS TUMBLERS

Add the important finishing touches to your products! By in-line tumbling after injection, driploss in the final packaging is greatly reduced including improved retention and binding providing you with the perfect presentation of your end products.

Constructed completely of stainless steel the Fomaco continuous tumblers gently tumble everything from fresh meat and bacon products to marinated poultry. The tumblers both remove the brine from the surface and seal needle marks in the product and skin, which helps bind the injected brine/marinade.

This provides you with the most appealing end product and the option to reuse excess marinade if desired.



Serving the  
food industry  
for 40 years



### THE CT 250

Available for our range of small to medium sized injectors is the compact continuous tumbler model CT 250.



### THE CT 375

For our M3 injector series the tumbler model CT 375 handles a much larger capacity.



### THE FOMACO BRINE COLLECTING BUFFER TANK PFS 90

Designed for collecting, filtering and reusing the return brine from the tumblers, the PFS 90 buffer tank fully optimizes your production. The brine is transferred back to the filter tank by means of the integrated transport pump.

The unit is manufactured completely of stainless steel and mounted on four wheels for easy maneuvering during the cleaning process.



### MANUAL HEIGHT ADJUSTMENT

CT 375 can as an option be  
supplied with a motor.



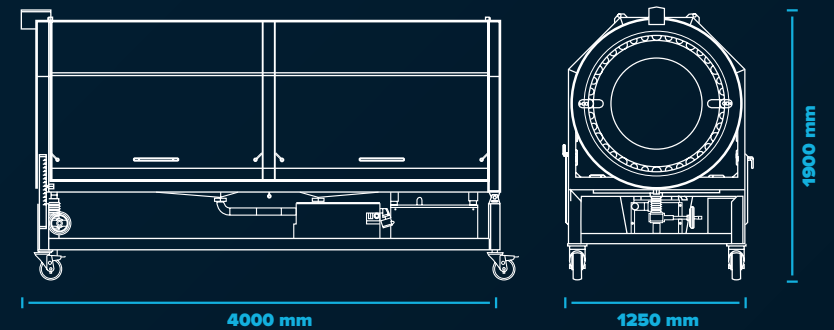
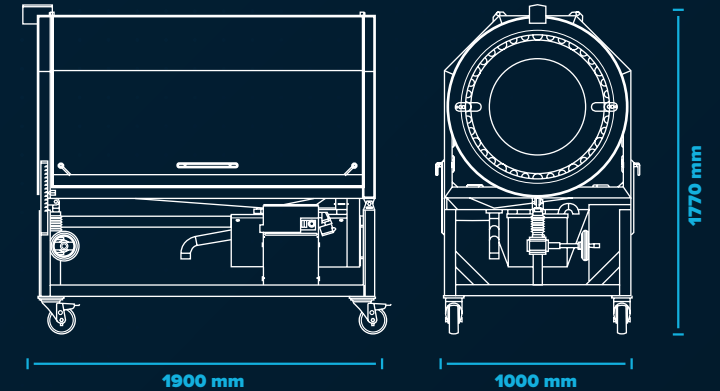
### ADJUSTMENT CONTROLS

### PFS 90 WITH LEVEL SWITCH AND TRANSPORT PUMP

# TECHNICAL SPECIFICATIONS

	CT 250	CT 375
Speed adjustable	For 3-10 rpm	For 3-10 rpm
Adjustable tilting angle	Manual	Manual / motor (option)
Motor for tilting	-	0,37 kW
Motor	1,1 kW	2,2 kW
Conveyor belt width	Ø 750	Ø 980
Voltage	400 V	400 V
Weight	675 kg	980 kg

Represented by



**fomaco**  
CURING AND MARINATING SYSTEMS