

THE FOMACO AUTOMATIC TUMBLER FG 750

TECHSHEET / FG 750

FG 750

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FOMACO Automatic Tumbler FG 750 has been designed and constructed for standard meat buggies to create a gentle, efficient and rational tumbling process for all kinds of meat and poultry products.



When adopting the standard buggies you don't lose any time when reloading the products, which means a more efficient operation with a direct product flow. Due to the special design of the machine, we obtain a gentle but extremely efficient treatment of the product.

The FG 750 can handle red meat and chicken products with and without bones. For blending of salads or spices, we are also achieving astonishing results, turning the industry upside down.

The FOMACO Tumbler can also be used for dry curing and/or rubbing of spices on dry product such as barbecue chickens.

Using the FOMACO Tumbler you will, as many others experience the following:

- A better product
- A better colour
- A more even brine distribution
- Higher yield
- A better binding ability
- Less labour costs



TECHNICAL SPECIFICATIONS

The machine is built completely of stainless steel.

Power consumption:

Drive unit	1,5 HP	1,1 kW	3 phase
Vacuum unit	0,5 HP	0,37 kW	3 phase
Vacuum pump	BUSCH Model 010/118		



MACHINE DIMENSIONS

	FG750/1 (Single station)	FG 750/2 (Double station)
Length	1800 mm	2600 mm
Width	1860 mm	1860 mm
Height	1800 mm	1800 mm
Weight	700 kg	1000 kg