



VACUUM TUMBLING MACHINES

GPA Series 150 / 200 / 300 / 600 (for small- to mid-size processors)

Why vacuum tumbling?

Vacuum tumbling is a method of marinating meat, poultry, and seafood and is designed to provide ready-to-cook, value-added products. Without vacuum tumbling, marinating requires 24 to 48 hours of soaking before the product is ready for loading into the smokehouse. Vacuum tumbling opens the cell structure of the product allowing the marinade to penetrate evenly throughout the product, which eliminates flavor “hot spots” and “dead zones.” The vacuum tumbling process takes only 20 minutes on average as compared to 24 hours or more of manual soaking/marinating.

Designed to meet the needs of small- to mid-sized meat and poultry processors, our GPA Series, stainless steel vacuum tumblers deliver **improved product quality (juicier, more tender, and flavorful), enhanced product color, increased profit margins, and increased productivity.**



Standard Features

- Stainless steel construction
- Adjustable drum rotation speed
- Asymmetrical baffle plates allow various massaging techniques
- Built-in vacuum system with rugged vacuum pump, phase separation and all connectors
- Programmable microprocessor control stores up to three machine settings
- Adjustable tumble angle

Optional Features

- Upgraded programmable microprocessor control stores up to 50 product programs
- Integrated cooling system

Model GPA 600K Tiltable Tumbler with Integrated Cooling

**For more information,
call one of our tumbling
specialists today!**



Models GPA 150, 200, and 300 not pictured

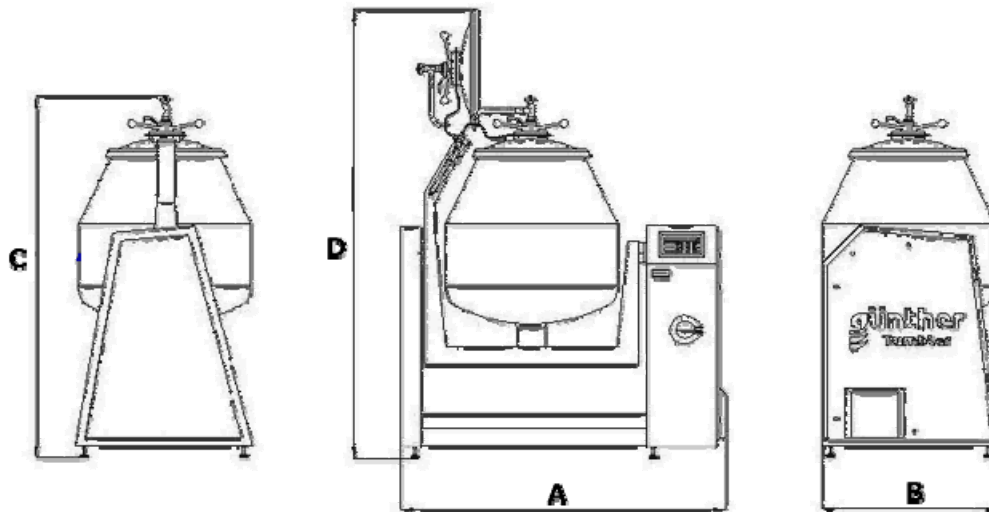
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Specification		GPA 150	GPA 200	GPA 300	GPA 600
Drum filling working capacity		100kg	140kg	200kg	400kg
Machine length	A	1,650mm (5.4-ft.)	1,750mm (5.7-ft.)	1,900mm (6.2-ft.)	2,100mm (6.9-ft.)
Machine width	B	820mm (2.7-ft.)	820mm (2.7-ft.)	950mm (3.1-ft.)	1,150mm (3.8-ft.)
Machine height	C	1,600mm (5.2-ft.)	1,600mm (5.2-ft.)	2,000mm (6.5-ft.)	2,100mm (6.9-ft.)
Maximum tilt height	D	2,050mm (6.7-ft.)	2,050mm (6.7-ft.)	2,300mm (7.5-ft.)	2,400mm (7.8-ft.)
Height with optional GSH 120 power		N/A	N/A	2,200mm (7.2-ft.)	2,200mm (7.2-ft.)
Electrical (connected load)		2.0kW	2.0kW	2.5kW	3.0kW
GSH 120 power (optional)		N/A	N/A	2.6kW	3.1kW



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