



LARGE CAPACITY VACUUM TUMBLERS

GPS SERIES 1250 / 2500 / 5000 / 7500 / 10000

Why vacuum tumbling?

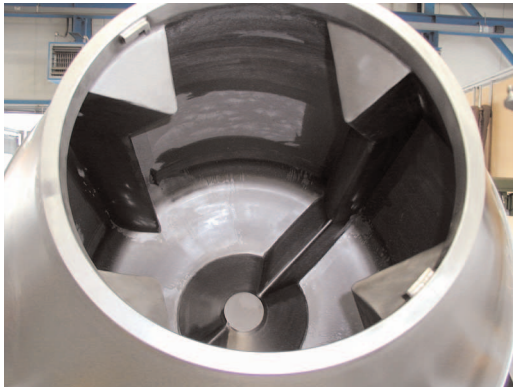
Vacuum tumbling is a method of marinating meat, poultry and seafood and is designed to provide ready-to-cook, value-added products. Without vacuum tumbling, marinating requires

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 large-sized meat and poultry processors, our GPS Series industrial capacity, stainless steel vacuum tumblers deliver improved product quality (juicier, more tender and flavorful), increased profit margins and increased productivity.



KOCH GPS 1250 Tilttable Tumbler

KOCH GPS 5000 Tilttable Tumbler



KOCH GPS 10000 Tilttable Tumbler

Not pictured GPS 2500 and GPS 7000

KOCH
EQUIPMENT



LARGE CAPACITY VACUUM TUMBLERS

Standard Features

- **Stainless steel construction**
- **Three-point supported drum** with large opening for loading and unloading
- **Hydraulic powered tiltable drum** increases filling capacity and simplifies loading
- **Baffle plate cooling system**
- **Adjustable drum rotation speed** (from 1-10 rpm; right and left rotation)
- **Asymmetrical baffle plates** allow various massaging techniques

- **Built-in vacuum system** with rugged vacuum pump, phase separation and all connectors
- **MC₂R touch-screen microprocessor control** enables administration and programming of all machine settings, including:
 - Total tumbling time (operation start/stop)
 - Resting time
 - Vacuum time
 - Speed and direction/angle of rotation (with regard to unloading)

- Vacuum height (including failure indication)
- Temperature in connection with cooling system

Optional Features

- Automatic cover-opening/closing system
- Drum with jacket cooling
- Drum insulation
- Printing interface records, production dates and other production data



Specification	GPS 1250	GPS 2500	GPS 5000	GPS 7500	GPS 10000
Drum filling capacity	1,250 l (875kg)	2,500 l (1,750kg)	5,000 l (3,500kg)	7,500 l (4,500kg)	10,000 l (7,000kg)
Machine length	2,700mm (8.8-ft.)	3,600mm (11.8-ft.)	3,800mm (12.5-ft.)	4,500mm (14.7-ft.)	5,300mm (17.4-ft.)
Machine width	1,700mm (5.5-ft.)	1,900mm (6.2-ft.)	2,500mm (8.2-ft.)	2,700mm (8.8-ft.)	2,700mm (8.8-ft.)
Machine height	2,200mm (7.2-ft.)	2,400mm (7.8-ft.)	3,000mm (9.8-ft.)	3,300mm (10.8-ft.)	3,300mm (10.8-ft.)
Maximum tilt height	2,650mm (8.7-ft.)	2,950mm (9.7-ft.)	3,900mm (12.8-ft.)	3,900mm (12.8-ft.)	4,500mm (14.7-ft.)
Loading height	1,520mm (5-ft.)	1,620mm (5.3-ft.)	1,950mm (6.4-ft.)	2,230mm (7.3-ft.)	2,230mm (7.3-ft.)
Drum door diameter	590mm (1.9-ft.)	590mm (1.9-ft.)	800mm (2.6-ft.)	800mm (2.6-ft.)	800mm (2.6-ft.)
Unloading height	850mm (2.8-ft.)	800mm (2.6-ft.)	920mm (3-ft.)	1,100mm (3.6-ft.)	1,100mm (3.6-ft.)
Electrical	7.0kW	8.0kW	12.5kW	17.5kW	24.0kW
Cooling power (optional)	2.5kW	3.5kW	6.0kW	8.0kW	12.0kW

Note: l = liters