

### Mixer Massager



Combines the advantages of a vacuum tumbler and a vacuum mixer

#### MAM MIXER MASSAGER

##### *Construction Advantages:*

- Stable and durable stainless steel construction
- Direct drum cooling
- Active massaging and mixing arms provide delicate processing and exact mixing
- Drum loads from 10% to 65% of its volume
- Supply of brine and other marinades during the cycle
- Integrated automatic loading and unloading for standard 200l Euro bins
- Easy to clean
- Mixing of batches used as a vacuum mixer
- Suitable products include: meat, fish, seafood, fresh & frozen vegetables, cereals, etc
- Massaging of meat batches: application for the whole muscle (loin, ham, shoulder) and small delicate pieces of meat. Excellent absorbing and bonding and excellent final yields



Type Mixer Massager		MAM-300	MAM-600
Drum capacity	dm3	300	600
Dimensions: Length	mm	2110	2280
Width	mm	1320÷2150	1595÷2375
Height	mm	1980÷3080	2150÷3200
Weight	kg	1200	1900

