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## Nowicki MA-1100 PSCH

Nowicki MA-1000 PSCH vacuum tumbler with a capacity of 1100 liters is designed for plasticising muscles, meat parts, small meats, carcasses and poultry parts in a vacuum. It ensures high quality of manufactured sausage products.

Price: **On request**



## Attributes

Brand:	Nowicki
Type:	MA - 1100 PSCH
Capacity:	1100 litrów

## Description

The Nowicki vacuum tumbler with a capacity of 1100 liters with the cooling option (with the cooling unit included) designed for plasticizing muscles, meat parts, small meats as well as poultry carcasses and parts in a vacuum. It ensures high quality of manufactured sausage products

Design advantages:

acid-resistant design

precisely selected shape of the drum and tumbler blades system

microprocessor controller

smooth regulation of all massage parameters

maintenance-free vacuum regulation system

multi-stage protection system for the vacuum pump

technological hole

brine intake valve

pulsating vacuum

possibility of massaging in a replaceable (gas) environment

computer system for monitoring device operating parameters

Weighing systems (option)

**Specification:**

**Tumbler Nowicki MA-1100 PSCH**

**Capacity: 1100 liters**

**Power: 2.62 kW 400V**

**Length: 2500 mm**

**Width: 1300 mm**

**Height: 1600 mm**

**Bush 021 vacuum pump**

**ZCH-1 cooling unit**

**Power: 0.25 kW 380V**

**Weight: 140 kg**

**Length: 1040 mm**

**Width: 720 mm**

**Height: 760 mm**



# Additional photos of featured item







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