

Maschinenfabrik Retus (Erwin Suter AG)

Tumbler for 12 – 120 kg

Models

RVMT-20
RVMT-90
RVMT-200

Ideal for

- For hotels, restaurants and large kitchens, delicatessens, caterers and small butchers
- Massaging of cooked cured products
- Salt impregnation, braising and in depth salting of dry cured products
- Dry salting, seasoning and marinating
- Mixing of salads, dressings and sauces
- Tenderising of fresh meats
- Salting, seasoning and processing of Fish and Seafood



| | | RVMT-20 | RVMT-90 | RVMT-200 |
|---------------------------------|-------------------|------------------------|----------------|------------------------|
| Drum Volume | Lt/litres | 20 | 90 | 200 |
| Max. Capacity | kg | 12 | 50 | 120 |
| Number of Speeds | | 1 | 1 | 2 |
| Turns per Minute | | 23 | 8 | 7 / 12 |
| Number of Openings | | 1 | 1 | 1 |
| Drive | | directly to drum shaft | drive belt | directly to drum shaft |
| Support | | on drum shaft | on drum shaft | on drum shaft |
| Vacuum Unit | m ³ /h | 1.5 | 4.2 | 10 |
| Drum Drive (Motor) | kW | 0.1 | 0.25 | 0.25/0.37 |
| Vacuum Pump | kW | – | 0.25 | 0.37 |
| Tilt Unit * | kW | – | – | man. |
| Voltage | V/Hz | 220/50 | 400/50 | 400/50 |
| Fuses | A/amps | 6 | 6 | 10 |
| Drum Diameter | cm | 32 | 50 | 60 |
| Loading Opening Diameter | cm | 30 | 25 × 33 | 59 |
| Loading Opening Height | cm | 21 | 65–70 | 80–110 |
| Dimensions | cm | 38 × 53 × 53 | 71 × 54 × 92 | 93 × 120 × 150 |
| Net Weight | kg | 20 | 92 | 190 |

* optional