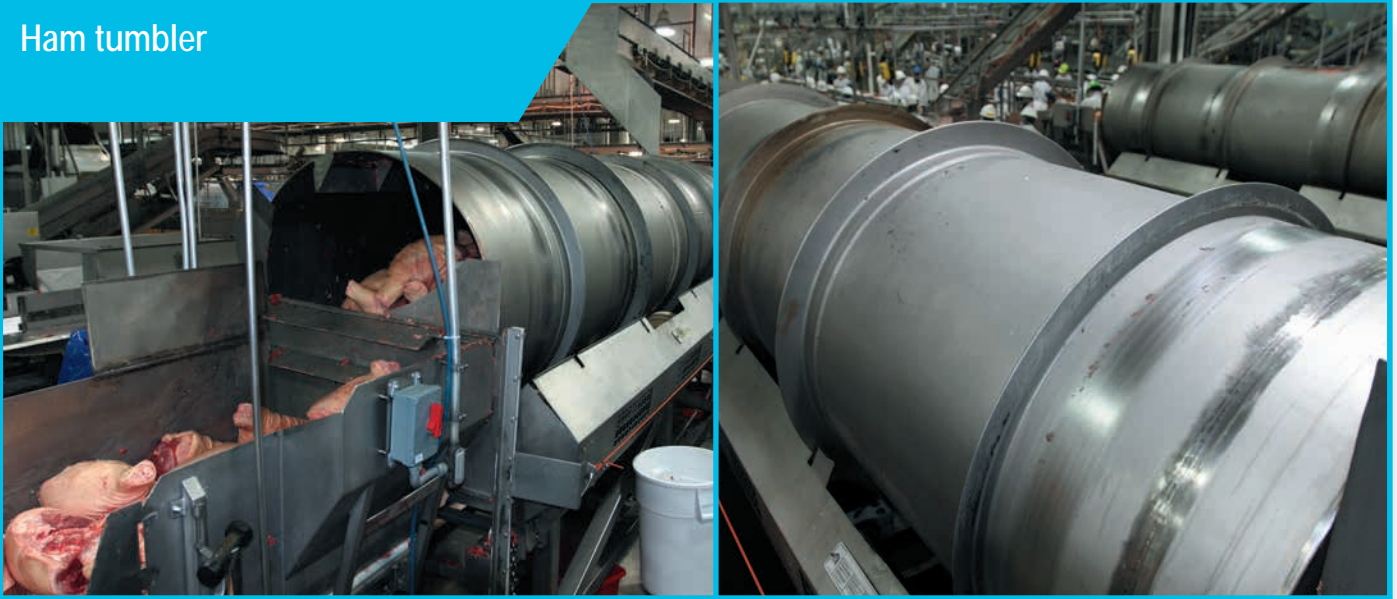


## Ham tumbler



## Improving yields with little effort

The ham tumbler is designed to massage and loosen the meat around the bone, reducing the amount of labor and effort during deboning, while improving yields.

### Options

The ham tumbler can be ordered as a stand alone piece of equipment, or sold as a complete ham deboning package.

### Hygiene

The ham tumbler is approved for the food processing industry.

### Safety and legal requirements

The ham tumbler is CE approved and designed in accordance with the EU and USDA regulations to meet the strictest demand on health and safety.

### Technical data

Capacity	2,268 kg/5,000 lbs
Dimensions	
Length	Nominal 3.7 or 6 m/12 or 20 feet
Width	183 cm/72"
Height	279 cm/110" adjustable
Weight	3,720 kg/8,000 lbs
Power supply	460V
Pneumatic	Minimal pressure of 100 psi
Hydraulic	3 gpm max at 1000 psi
Air	Dry air only
Dew point	-40°C or -40°F

Technical data may be subject to changes

### Why the ham tumbler!

- Inline tumbler or combo load
- Robustness
- Improved yields
- Stainless steel construction
- Reduces injury and fatigue for operators

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