

Metalbud Nowicki Vacuum Tumblers & Meat Massagers

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Total Food Machines supplies a comprehensive range of Metalbud Nowicki vacuum tumblers, meat massagers and brine processing systems for food manufacturers of every size.

The range covers compact 300-litre mixer-massagers through to heavy-industrial vacuum tumblers with capacities up to 10,000 litres.

These machines are designed for marinating, massaging, tenderising and brine tumbling meat, poultry, fish, seafood and vegetable products.

Processing under vacuum helps distribute marinades, seasoning and moisture evenly throughout the product.

This can improve flavour, tenderness, product consistency and brine absorption while reducing marination times.

Models are available with microprocessor-controlled processing, adjustable drum speeds, pulsating vacuum and automatic vacuum control.

Special PSCH models incorporate insulated cooling systems to maintain the required product temperature throughout the massaging process.

Heating and cooling versions can combine cooking, boiling, curing, marinating and massaging within one controlled processing system.

The MAM mixer-massager range combines active mixing arms with vacuum processing for gentle and effective handling of delicate products.

Automatic loading, unloading, tote-bin handling, gas injection and computer monitoring options are available across selected models.

Metalbud Nowicki also manufactures brine mixing and injection equipment for complete meat, poultry and fish marination lines.

Whether you require a compact batch-processing machine or a high-capacity industrial system, our experienced sales team can help specify the correct solution.

Contact Total Food Machines today for advice, specifications



and information on our complete Metalbud Nowicki food-processing machinery range.

Direct Web Link <https://totalfoodmachines.com/machine/7954/metalbud-nowicki-vacuum-tumblers-meat-massagers>

More Images





**N&N NADRATOWSKI
MIXER GRINDERS**
GENTLE TWIN-SHAFT MIXING WITH POWERFUL GRINDING
450 TO 1,500 LITRE PROCESSING SOLUTIONS



MD-250 - UP TO 2 Tm

MD-500/100 - 500 LITRES

MD-1000 - UP TO 1 Tm

MD-1500/200 - HEAVY INDUSTRIAL

● GENTLE TWIN-SHAFT MIXING

● STAINLESS STEEL CONSTRUCTION

● FRESH & FROZEN PROCESSING

● CONSISTENT MIXING & GRINDING

● RANGE OF CAPACITIES

● IMPROVED, EASY-TO-USE DESIGN

OPTIONS: PLC CONTROL • TOTE LIFTERS • WATER DOSING • WEIGH CELLS • VACUUM



CONTACT OUR
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✓ CONSISTENT
RESULTS

● FLEXIBLE
CAPACITIES

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MIX. GRIND. PERFORM.

ENGINEERED FOR RESULTS.

The logo for Total Food Machines, featuring the word "TOTAL" in large, bold, white letters with a green and blue globe icon inside the "O", and "FOOD MACHINES" in smaller white letters below it, all on a dark blue background.

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