



GR Series Industrial Vacuum Tumblers (Featured Model: GR-1000)

Our **GR Series industrial vacuum tumblers** dramatically improve product quality and vividness for whole muscles, small meat elements, and poultry cuts under a controlled vacuum environment. By replacing traditional 24-to-48-hour marinating soak times with a rapid, 20-minute vacuum tumbling cycle, this system significantly fast-tracks your production line before items head to the smokehouse or packaging.

Key Performance Advantages

Customisable Internal Paddles: Internal tumbling paddles can be tailored specifically to different meat types and portion sizes to achieve the ideal massaging effect without degrading the product.

Heavy-Duty Construction: The tumbler cylinder features a robust, 5mm thick SUS304 stainless steel body engineered for continuous, high-volume operations.

Premium Controls & Components: Features a high-resolution touch screen control panel and frequency inverter driven by top-tier Inovance automation

technology. Safety systems and circuit breakers are premium Schneider electric components, complemented by an ABB button interface and a highly dependable industrial vacuum pump.

Flexible Operational Adaptability: Custom configurations and technical adjustments can be engineered to match your facility's precise requirements.

GR Series Technical Specifications

Model	Batch capacity (kg/time)	Cylinder volume (L)	Motor power (kW)	Cylinder speed (r/min)	Vacuum level (MPa)	Unit weight (kg)	Dimensions (L X W X H) (mm)
GR-500	250	500	1.65	7	-0.085	380	1710 X 1152 X 1214
GR-1000	500	1000	3.3	7	-0.085	788	1975 X 1515 X 1810
GR-1600	800	1600	4.5	8.9/18	-0.085	833	2080 X 1620 X 1880
GR-2000	1000	2000	6.4	6	-0.085	1294	2110 X 1770 X 2010
GR-3000	1500	3000	7.7	3	-0.085	Contact us	2350 X 1910 X 2210
GR-4000	2000	4000	9.0	2	-0.085	Contact us	Contact us