



# MASSAGE TUMBLER

## Model VT-50 and VT-200

- All stainless steel chassis.
- Polished stainless steel cabinet.
- Removable heavy-duty stainless steel drum (VT-50) for easy loading, unloading and cleaning.
- Increase production. The use of two drums allows for a continuous tumbling cycle with the **VT-50** while one drum is in use, the second drum can be unloaded, cleaned and reloaded.
- Removable lid gasket for easy cleaning.
- Tumble timer...99 hour - 59 minute timer is standard.
- Built-in vacuum pump permits processing under vacuum for shorter cycles and enhanced yield...prevents air pockets from forming in the meat. The vacuum gauge is installed in the control panel. A liquid trap protects the vacuum pump from damage.
- Heavy-duty oil-tight push buttons and selector switches with replaceable electrical contact blocks to provide years of trouble-free service.
- Variable speed control allows the drum speed to be varied between 1-20 RPM to obtain optimum tumbling results. Faster speeds shorten processing time, while slower speeds provide more gentle action for delicate products.
- Optional stainless steel cart simplifies loading and unloading of drums filled with product. This specially designed cart makes it easy to tip the **VT-50** drum onto a standard 34" high table or work counter.



### Capacity Information

	VT-50	VT-200
Gallons:	10	40
Liters:	38	150
Pounds:	50	200
Kilograms	22.7	90.7

### Standard Features

- Stainless Steel Chassis
- 115 Volt Power
- Built-in Vacuum
- Variable Speed
- Tumbler Timer
- Removable Drum for Ease In Handling
- Optional Stainless Steel Cart
- VT-200 has Large Cover Opening
- VT-200 has Photo Eye Safety Shutoff
- Larger Units Available

### Benefits of Marinating and Tumbling

- Increase Profits
- Introduce New Products
- Produce a Larger Variety of Products
- Longer Product Shelf Life
- More Consistent Marinade Distribution
- Improved Eye-Appeal
- Increase Yields

- Add Value to Your Existing Products
- More Uniform Product Consistency
- Increases Binding Characteristics
- More Uniform Color
- Better Flavor



**Giles Foodservice Equipment** A Division of Giles Enterprises, Inc.

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA  
334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: [www.gilesent.com](http://www.gilesent.com) • Email: [info@gilesent.com](mailto:info@gilesent.com)

# Massage Tumbler

## Model VT-50 and VT-200



**Dimensions:**

	<u>VT-50</u>	<u>VT-200</u>
Length:	32" (813 mm)	47" (1194 mm)
Width:	20" (508 mm)	27" (686 mm)
Height:	21" (534 mm)	35" (889 mm)
VT-50 cart:	34" (864 mm)	NA NA

**Electrical:**

115 Volts, 60 cycle single phase

Variable Speed Motor:

<u>VT-50</u>	<u>VT-200</u>
1.8 Amps	5.0 Amps

Vacuum Pump Motor:

<u>VT-50</u>	<u>VT-200</u>
2.0 Amps	3.3 Amps

**Drum Speed:**

Variable Speed Control:

<u>VT-50</u>	<u>VT-200</u>
1-20 RPM	1-9 RPM

**Weight:**

Shipping Weight:

VF-50: 134lbs (60kg)
VF-200: 350lbs (159kg)

Shipping Size:

VF-50 Base: 12" x 24" x 36" = 6 cu ft
305 mm x 610 mm x 915 mm = .2 cu meters
VF-50 Drum: 18" x 18" x 18" = 4 cu ft
457 mm x 457 mm x 457 mm = .4 cu meters
VF-200: 34" x 55" x 52" = 53 cu ft
813 mm x 1397 mm x 1321 mm = 2 cu meters

**Vacuum Pump System:**

Maximum Vacuum (Hg"):	<u>VT-50</u>	<u>VT-200</u>
Liquid Trap: Standard	26"	22"

**Construction:**

All Stainless Steel Chassis  
USDA approval (Both)

**Tumble Timer Control:**

99 hr. 59 min. (Both)

### Bidding Specifications

1. Specify as model VT-50, Part # 70023 or VT-200, Part # 70024
2. Specify additional accessories: VT-50 Stand available, (P#70044).
3. Specify shipping method.
4. Marinades are available through your Giles Distributor, dealer or direct with manufacturer.
5. For export consult factory.

\*Additional charges

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements on previously purchased equipment.



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Web Site: [www.gilesent.com](http://www.gilesent.com) • Email: [info@gilesent.com](mailto:info@gilesent.com)

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