Trolley Tumbler
TT 200 / TT 300 and VTT 200 / VTT 300

Trolley Tumbler TT 200

Gentle mixing, tumbling and refining

With the **Trolley Tumbler TT 200 / TT 300 and VTT 200 / VTT 300** a gentle but intensive processing of products is possible.

Due to the **horizontal rotation** of the mixing container, the product is processed without being crushed, like it is the case with paddle axles or mixing arms.

In addition, a bidirectional rotation takes place, whereby the trolley moves in both directions. This mixing process enables very gentle, fast processing results. Since the trolley also remains a product container in the process, loading and unloading of the machine is not necessary. Process times within the batch, as well as batch changes are particularly fast and product residues in the machine are minimal. This leads to enormous time savings, a simplification in the operational process and an increase in productivity compared to mixers and tumblers.

The following examples show the many possible applications of this machine:

- Marinating pieces of meat in the process of making marinated steaks
- Tumbling of products in the kebab production
- Mixing of liquid and/or dry products in the production of sauces or marinades
- Separation of dried or frozen fruit blocks for processing in the baking industry
- Hydrogenation and dosing of raw materials in the production of vegan or vegetarian products

With the VTT 200 / VTT 300 model series, processing under a capsule vacuum is optionally possible. In general, the vacuum causes a volume reduction while keeping the weight constant. Products without atmospheric oxygen also have better colour stability and a longer shelf life.

The Command 700 control system allows for recipe-dependent, automatic operation.

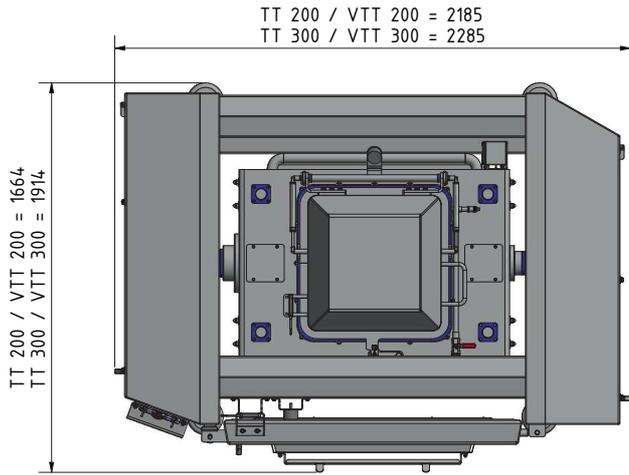| ⊕	High flexibility with frequent product changes
A D V A N T A G E S	Minimal product damage, due to gentle mixing without paddles (axes) or mixing arms
	No product losses
	Constant quality mixes
	Increase in productivity
	Raised mixing lid serves as additional mixing space
	Significantly shorter mixing times
	Savings in personnel costs
	Easy and fast cleaning

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Cutters · Mixers · Grinders
Emulsifiers · Production Lines

TT 200 / VTT 200 = 2185
TT 300 / VTT 300 = 2285

TT 200 / VTT 200 = 1664
TT 300 / VTT 300 = 1914

1591

2010

90

The following processes are possible with the Trolley Tumbler:

- Mixing
- Tumbling
- Dry-Marinating
- Wet-Marinating
- Hydrating
- Refining
- Massaging
- Separating
- Breaking frozen products
- Evacuating
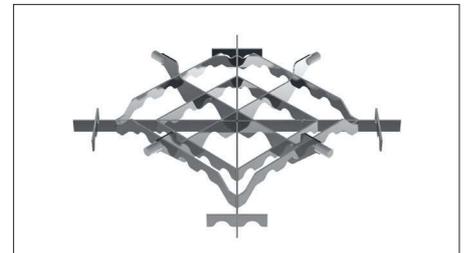- Dry salting
- Coating

Mixing crosses

Each Trolley Tumbler is also equipped with a mixing cross quick-change system. The mixing crosses are specially adapted to product requirements and, in addition to the six standard variants, customer-specific solutions for special applications can be offered. The mixing crosses can be changed or removed quickly and easily without the use of any tools.

The following examples show the possible applications of the various mixing crosses:

- Marinating meat; the mixing crosses massage the muscle fibres
- Separation of frozen blocks; the mixing crosses ensure fast and gentle separation

Mixing Cross Standard: for a gentle but complete mixing of fine salads

Mixing cross serrated: for a very intensive mixing and breaking up of product blocks

Machine design

- TT 200 / VTT 200 suitable for 200 l trolleys
- TT 300 / VTT 300 suitable for 300 l trolleys
- Command 700: easily comprehensive graphic control with up to 99 programs
- Hygienic Design: Machine frame and contact areas in stainless steel 1.4301
- Stepless frequency controlled drive: 1 – 20 rotations per minute
- Mix/pause interval
- Capsule vacuum up to max. 70 % before program start for the VTT 200 / VTT 300 series

Control Command 700