

TUMBLING AND MASSAGING MACHINES



Tumbling and massaging machines are industrial equipment used to process food products, particularly meat products. Tumbling machines typically consist of a rotating drum or cylinder, which is filled with meat products, marinades, and other ingredients. Some tumbling machines also incorporate vacuum technology, which helps increase the marinade penetration into the heart and reduce processing time.

Uses

1. Meat

Used to marinate and tenderize cuts of meat, such as chicken, beef, and pork.

2. Seafood

Used to marinate and tenderize seafood products, such as shrimp and fish fillets.

3. Vegetables

Can also mix and marinate vegetables, such as potatoes and carrots, in various seasonings and sauces.



Working Principle

- Based on the mechanical action of the equipment on the meat products being processed and used to tenderize and flavor meat products
- They work by placing the meat products into a rotating drum or cylinder filled with a marinade or other seasoning mixture.
- Massaging machines work by using mechanical pressure to tenderize the meat products.



- **Key players in the tumbling and massaging machine market include companies such as GEA Group, Kiremko BV, Marlen International, Talsa, and Alco Food Machines.**