

# ARCTIC BLAST Vacuum Tumbler



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Custom built to your specifications.



The VT85 Arctic Blast Marination and Chill System applies CO<sub>2</sub> from the top, bottom and all sides to food products while tumbling.

- EXTREMELY EFFICIENT 360° ROTATING CHILLING.
- Homogenous cooling NO HOT and COLD SPOTS!
- Produces superior whole muscle products.
- Does not overwork the product.
- Easy to load and unload.
- CO<sub>2</sub> jets also serve as a spray cleaning system.
- Ideal for fragile products.
- **THE BEST PRODUCT YIELDS IN THE INDUSTRY!**