



SCHRÖDER

DT 2500 / DT 3700



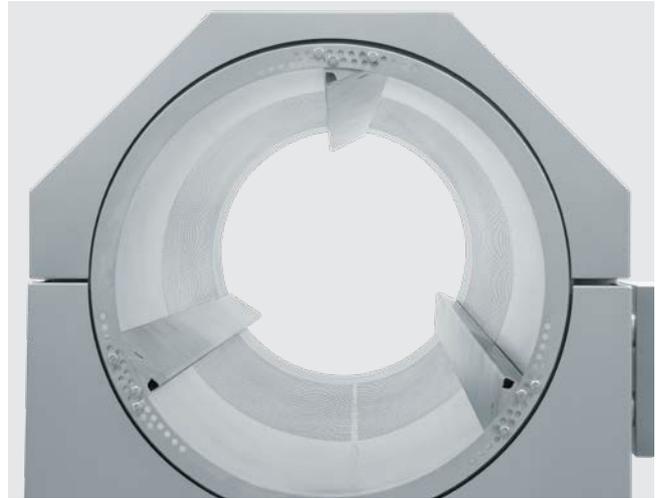
Continuous tumbler

DT 2500 / DT 3700

The massage and drainage drum for fresh meat, entirely made of stainless steel, is used for massaging the products and reducing surface brine. This brine is collected in a basin and can be transported back to the injector's filter unit via a pump.

Features and Benefits

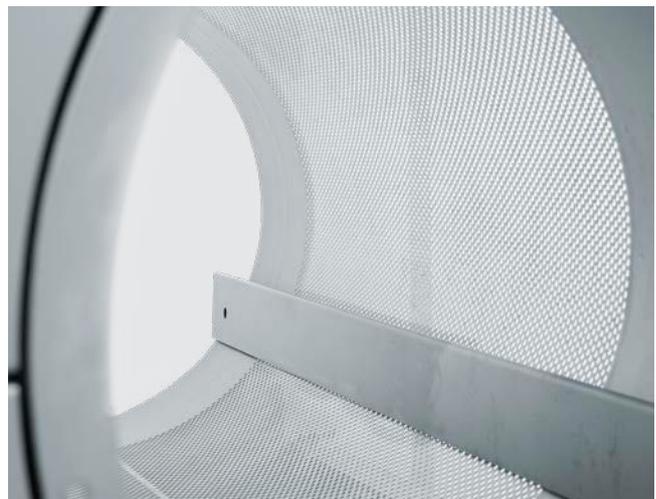
- Machine housing and load-bearing elements are made of stainless steel, and the open design ensures easy accessibility for cleaning.
- Variable speed from 4 to 12 RPM, with selectable rotation direction.
- Drum length of 2500 mm or 3700 mm – excess brine can be effectively drained through the perforations without harming the product's surface.
- Product transportation is achieved through the drum's rotational movement. The adjustable drum slope ensures continuous movement of the product through the system.
- The product's throughput speed is influenced by the adjustable drum slope.
- The basin collects surface brine, and the pump unit transports it back to the injector's filter unit.
- The continuous tumbler can be equipped with casters for easy maneuverability.
- Smooth and residue-free brine supply pipes achieved by welding in a controlled atmosphere – the tumbler meets the highest hygienic demands.



Drum with three baffles



Perforated drum for brine drainage



High-quality stainless steel construction

TECHNICAL DATA	DT 2500	DT 3700
DRUM LENGTH/DRUM DIAMETER	2500 mm / 800 mm	3700 mm / 800 mm
MACHINE LENGTH	approx. 2520 mm	approx. 3720 mm
MACHINE WIDTH	approx. 1245 mm	approx. 1245 mm
MACHINE HEIGHT	approx. 1825 mm	approx. 1880 mm
MINIMUM PRODUCT INLET HEIGHT	approx. 1375 mm	approx. 1430 mm
MINIMUM PRODUCT OUTLET HEIGHT	860 mm	860 mm
ELECTRICAL CONNECTION	3Ph/PE; 400/440V; 50/60 Hz	3Ph/PE; 400/440V; 50/60 Hz



Schröder Maschinenbau GmbH
 Esch 11
 33824 Werther
 Germany
 Phone + 49 5203 9700 0
 info@schroeder-maschinen.de