

Lutetia[®] Tumblers

Consistent quality, productivity and profitability



Integrated Systems

Grinding & Mixing

Separation

Forming

Coating

Cooking

Freezing

Slicing

Autoloading

Defrosting

Marinating



Lutetia® Tumbling Technologies: Enhance yields and productivity while delivering optimum quality results

Our commitment to excellence

Proprietary Lutetia technology marries decades of experience with unique, innovative equipment design to boost yields, speed processing and ensure food safety in a wide variety of product applications. Lutetia Tumblers provide integrated processes that can be efficiently and automatically controlled including: defrosting, marinating, curing and drying – all within a compact footprint.

Performance

Exclusive helicoidal baffle protects your product quality

From pork bellies to squid, the proprietary baffle built into every Lutetia Tumbler ensures a gentle rotation that is advantageous to all frozen and fresh processed products whether you are mixing, massaging, tumbling, or efficiently combining processes. The resulting total penetration of the ingredients helps assure product consistency. Cooking and cooling yields are also optimized.

Optional Double Jacket

A unique double jacket is available to provide temperature control that is more precise. Your defrosting will be 4-8 times faster than when using conventional methods. Ideal technical and microbiological product conditions can also be achieved, even when consolidating operations like defrosting and marinating/curing. A temperature probe in contact with the product can be employed for continuous control and optimization of every processing cycle.

Applications

Beef
Pork
Chicken
Fish
Fruits
Meat alternatives

Control & Supervision

Tumblers are equipped with stainless steel control panel. Gain reliable control and supervision of revolution, temperature, vacuum and process cycles through the ease and convenience of our stainless steel control panels. Select the flexibility of a PLC Touchscreen or pre-program with up to 99 individual program operations. Enhanced supervision is another option you can add, providing integrated control in your plant production system.

Maintenance & reliability

With more than 6,000 tumblers in operation around the globe, Lutetia has earned a worldwide reputation for robust, reliable performance, minimal maintenance and the lowest total cost of ownership.

Sanitation & easy cleaning

Hygienic design and convenient access assure complete, time-saving sanitation. The wide and conveniently operated door provides your crews with total visual inspection, as well as the access needed to protect against microbial latency.

Available Options include: hydraulic tilt, double jacket, steam boiler, load cells, loading/unloading systems.

PROVISUR
TECHNOLOGIES



Patented and innovative technologies for healthier products: Lutetia R&D team has developed large, industrial solutions to efficiently meet the requirements of low salt and clean label products.

A wide range of technologies

Tumbling, Massaging, Mixing

Patented vacuum process earns Lutetia worldwide leadership. The combination of Lutetia's unique baffle design with proprietary technologies like our continuous vacuum results in optimum quality throughout successive phases of tumbling, massaging and mixing

You can rely on new Lutetia innovations to improve your processing efficiency, increase yields and deliver reliable performance. Our food technologists are also available to support and advise you.

Dry cured products

Lutetia's innovative patented process significantly reduces drying time and lowers energy consumption. It enables a perfect and even distribution of salt and an unmatched texture.

Marinating

The unique design of Lutetia's baffle, when combined with our continuous vacuum process, results in greater brine absorption at the surface of the meat and more complete migration of brine components at the product core. Protein extraction, binding capacity and improved "slice-ability" are also positively affected. Best of all, Lutetia's marinating and curing processes are faster, so your throughput and productivity are increased, along with your product quality.

Defrosting

Lutetia's patented vacuum defrosting features innovative low-pressure steam injection that prevents protein loss as juices are reabsorbed. Lutetia defrosting tumblers deliver yield up to 8 percent, faster defrosting times, precise temperature control and make it possible to integrate processes like defrosting with curing and marinating.



Specifications

	TYPE 0	TYPE 1	TYPE 2	TYPE 3	TYPE 4	TYPE 40	TYPE 400	TYPE 5	TYPE 6	TYPE 7
Capacity (Meat & Brine)	120 kg	400 kg	800/ 1,000 kg	1,300/ 1,400 kg	1,600/ 1,700 kg	1,800/ 2,000 kg	2,600/ 2,800 kg	3,400/ 3,800 kg	5,400/ 6,000 kg	6,000/ 6,500 kg
Capacity (Frozen Meat)	N/A	220 kg	450 kg	750 kg	1,000 kg	1,200 kg	1,600 kg	2,300 kg	3,300 kg	3,800 kg
Overall Length (mm)*	1.430	2.150	2.570	2.800	3.800	3.820	3.900	3.950	5.000	5.000
Overall Width (mm)	880	1.230	1.450	1.450	1.450	1.550	1.820	2.040	2.100	2.150
Diameter (with Brands) (mm)	660	975	1.125	1.340	1.340	1.440	1.650	1.950	1.950	2.100
Overall Height (mm)	1.450	1.800	1.860	2.020	2.020	2.060	2.250	2.485	2.550	2.725
Loading Height (mm)	930	1.040	1.025	1.100	1.085	1.085	1.224	1.250	1.350	1.500
Height to Mouth (mm)	890	960	950	1.040	1.020	1.020	1.160	1.180	1.180	1.430
Total weight in kilograms	200	800	1.000	1.100	1.400	1.500	2.000	2.800	4.000	5.000
Power KW	1,6	3	3	5,9	5,9	5,9	5,9	8,5	10,5	10,5

* With a double jacket: length is increased by 450mm except on T40, T400, T5, T6s, T7 Tumblers

Provisur® is your one-stop resource for technology solutions.

At Provisur we are continually innovating to find new ways to help our customers maximize the performance of their lines. New technology is always at the forefront. Our engineering and R&D teams are fully committed to deliver the best value equation. Our expertise is in designing and building advanced equipment and systems that promises operation efficiency, excellent product quality, flexible textures and shapes with higher throughput and uncompromising food safety.

About Provisur® Technologies

Provisur® Technologies, Inc., with a family of proven brands, AM2C®, Beehive®, Cashin®, Formax®, Lutetia®, Multitec™, TST™ and Weiler®, offers a complete platform for food processing equipment including integrated systems, grinding, mixing, separation, forming, coating, cooking, freezing, slicing, defrosting, marinating, massaging and tumbling and autoloading equipment for processing beef, poultry, pork, fish and other food products.



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AM2C® Beehive® BFD Cashin® Formax® Lutetia® multitec™ TST™ Weiler®

Integrated Systems Grinding & Mixing Separation Forming Coating Cooking Freezing Slicing Autoloading Defrosting Marinating

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