

# MODEL HVT 30 VACUUM TUMBLER



Marinated meat, fish and poultry add creative variety to your menu, increasing sales and profits for your operation.

## MARINATING MADE EASY!

Vacuum tumbling is the best way to marinate products because it creates higher profits for you and better products for your customers in a short period of time.

A Hollymatic HVT-30 Vacuum Tumbler adds consistent quality to your marinated menu items. The tumbling process increases your yield, tenderizes your product, reduces your cooking time and evenly distributes the flavor profile throughout your product. Higher yields, better flavor and tenderization equal customer satisfaction and higher profits.

The Hollymatic HVT-30 Vacuum Tumbler offers economy and reliability with many features. Including: ■ Built-In Vacuum Pump ■ Programmable Timer (10-6 minute increments) ■ 25 lb. Maximum Working Capacity ■ Variable Speed From 1-18 RPM ■ Compact Size-Overall Dimensions 22"L x 21"W x 17"H-Net Weight 42 lbs. ■ 110/220 V, 50/60 Cycle, 1 Phase ■ See-Through Processing Lid ■ Removable Stainless Steel Tank with Baffles

Please call Hollymatic or your local authorized Hollymatic Dealer for more information and a demonstration.



**HOLLYMATIC WARRANTY**  
Six (6) months from date of purchase. Refer to warranty certificate for terms and conditions.



FOOD PROCESSING EQUIPMENT SINCE 1937

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