

Biro Vacuum Tumblers/Marinators

Biro Vacuum Tumblers are the tools you need to create value added marinated entrees for your customers. It only takes a few minutes to prepare a ready-to-cook meat or poultry batch by adding product and marinade to the tumbler. During the vacuum process, marinade spice mix is distributed throughout the massaged tenderized product so the customer tastes the juicy and tender full flavor of the penetrated, marinated product.

Color and eye appeal are enhanced & product yield is increased!

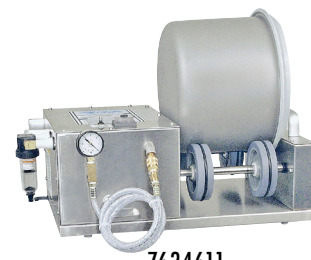
- 7634111 Model VTS-41, 40lb. capacity, external pump, 1/25 HP. 115v, 60hz, 1 phase
- 7637842 Model VTS-42, 40lb. capacity internal pump, 1/25 HP. 115v, 60hz, 1 phase
- 7637843 Model VTS-43, twin 20lb. capacity, external pump, 1/25 HP. 115v, 60hz, 1 phase
- 7637844 Model VTS-44, twin 20lb. capacity, internal pump, 1/25 HP. 115v, 60hz, 1 phase
- 7634511 Model VTS-45, 20lb. capacity, external pump, 1/25 HP. 115v, 60hz, 1 phase
- 7634611 Model VTS-46, 20lb. capacity, internal pump, 1/25 HP. 115v, 60hz, 1 phase
- 7630125 Model VTS-100, 100lb. capacity, 1/25 HP. 115v, 60hz, 1 phase
- 7630350 Model VTS-500, 500lb. capacity, 3/4 HP. 115v, 60hz, 1 phase



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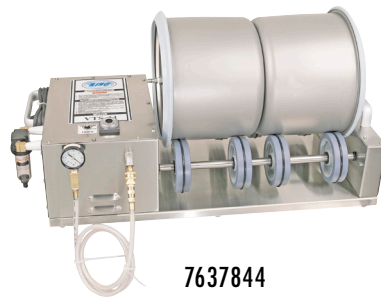
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Let us add flavor to your Meat Department with **Everson Spice** marinades!

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| 100-184 Burgundy Pepper Tumbler Marinade | 800-045 Bourbon Flavored Tumbler Marinade |
| 800-116 Helen's Teriyaki Tumbler Marinade | 800-080 Texas Tumbler Marinade |
| 800-079 Lemon Pepper Tumbler Marinade | 800-153 Hot & Sweet Marinade |
| 800-074 Carne Asada Tumbler Marinade | 800-049 Louisiana Cajun Marinade |

...And more!