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BAK Food Equipment Offers Tumblers with a Range of Functionalities

Added functionalities ensure a solution for any application.

BURR RIDGE, IL, July 24, 2023 — [BAK Food Equipment](#) is pleased to announce that it offers a variety of [tumblers](#) from Nowicki in North America. The company's portfolio includes several tumbler sizes and functionalities, ensuring a solution for any food processing application.

All tumbling solutions from BAK Food Equipment feature a welded stainless-steel construction that meets the highest hygienic requirements, ensures easy operation, and offers cleanliness and a long machine life. Most units also feature an advanced control system, giving operators full command over all marinating parameters, including the temperature inside the drum, drum vacuum level, rotational rpm of the drum, massage time, and overall interval time.

[Nowicki's MA series horizontal vacuum tumblers](#) can be filled by traditional loading systems or vacuum-based loading systems. Before tumbling begins, an optional mechanized port cover automatically swings closed. The drum vacuum systems include reliable Busch-brand vacuum pumps as standard, along with a multistage vacuum pump protection system.

The [Nowicki MA-P-2500PS](#) horizontal tumbler features front and rear ports with covers. The two-port design allows loading from one end and unloading from the opposite end, which makes this tumbler ideal for incorporation into automatic meat-processing lines. The two-port nature of the Nowicki MA-P-2500PS meat tumbler also makes the machine exceptionally easy to keep clean.

The [Nowicki MA-1200 PT meat tumbler](#) features a pass-through design for especially efficient marination. Controls allow end users to select from 30 different programs via a touchscreen operator panel. MA-1200 PT meat tumblers can process meat and marinade loads as large as 1,322 pounds.

[MA-G and MAH-G series Nowicki food tumblers](#) can perform several processes, including tumbling, brewing, cooking, curing, traditional massaging, and cooling. These tumblers include a heating system complemented by an insulated jacket wrapping the tumbling drum. The system employs a circuit filled with glycol to efficiently distribute heat. In addition, an external box with fittings allows facilities to connect the food tumblers to existing steam installations or an autonomous steam generator. MA-G and MAH-G series tumblers include an insulated cooling jacket around the drum perimeter, a glycol circuit powered by an internal circulating pump, a second drum insulation jacket to minimize thermal losses, and either an external cooling unit or the ability to integrate the tumbler cooling system into existing plant cooling systems. No matter the end product, liquid and solid food elements travel the inside surface of the tumbling drum along spiral blades, which are specially engineered to maximize rubbing while minimizing trauma to solid food pieces.

MA-PSCH horizontal vacuum tumblers can [control the temperature](#) of contents with an integrated cooling system. The cooling system comprises an insulated cooling jacket around the drum perimeter with a glycol circuit powered by an internal circulating pump, an external cooling unit, and a second drum insulation jacket to minimize thermal losses. The cooling function of [MA-PSCH series tumblers](#) also optimizes the binding of meat proteins.

The [Nowicki MA-2800 PSCH](#) combines the simplicity and advantages of traditional horizontal tumblers with the high-loading capacities of tilted tumblers. The vacuum meat tumbler's simple, reliable, and compact design offers ease of use and versatility for processing an array of end products.

[Nowicki MAH PSCH/D](#) series vacuum meat tumblers include a defrosting function to let plants marinate meat from frozen blocks with one machine. For defrosting, MAH PSCH/D series vacuum meat tumblers include a heating system complemented by an insulated jacket wrapping the tumbling drum. In addition, an external box with fittings allows facilities to connect meat tumblers to existing steam installations or an autonomous steam generator. MAH PSCH/D series vacuum meat tumblers also feature an insulated cooling jacket around the drum perimeter and an external cooling unit. These vacuum meat tumblers can also brew, cook, cure, massage, and cool.

Tumblers from BAK Food Equipment can be combined with [loading systems](#), [Supervisory Control and Data Acquisition \(SCADA\)](#), and modern process automation to create a fully [automated continuous processing tumbling line](#). A fully integrated multimachine solution reduces reliance on manual labor by automating the transport, loading, and unloading of meat.

"Whether your application is one tumbler or a full line with additional functionality, we have a solution for any food processing operation," says John Bobak, founder and CEO of BAK Food Equipment. "Our tumblers will maximize the quality and color of your end product, while achieving full marination 30 times faster than with static immersion."

Nowicki tumblers are [now available](#) from BAK Food Equipment with a range of customizations for use in a variety of applications. Whether you run a small-batch facility or a larger commercial operation, [our experts can recommend](#) the right tumbler to fit your unique needs.

BAK Food Equipment will be exhibiting at [Process Expo 2023](#) in Chicago, October 23-25. In Booth 5006, attendees will be able to experience the BAK Food Equipment portfolio of automated food processing solutions firsthand and learn more about the benefits of automation in the food industry. Additionally, BAK Food Equipment will be participating in a live bacon production line demonstration, designed to showcase how automated equipment can help processors achieve more efficient operations. The demonstration will feature BAK's top-of-the-line liquid smoke drenching tunnel, just one part of the Automated Spiral Cooking/Smoking/Freezing System.

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About BAK Food Equipment

BAK Food Equipment, previously known as Equipment Processing Solutions, carries a broad line of food processing equipment, including industrial mixers, grinders, cutters, tumblers and tenderizers, injection systems, and monitoring hardware. With more than 60 years of experience in the food industry, BAK Food Equipment partners with its customers from initial consultation through design and specification to provide the right food processing equipment at the best value. BAK Food Equipment is the exclusive North American distributor of Nowicki, Protech, and N&N Nadratowski food processing solutions. To learn more, visit www.bakfoodequipment.com.

FIGURES AND CAPTIONS:



Figure 1: BAK Food Equipment's portfolio of tumblers includes a variety of sizes and functionalities, ensuring a solution for any food processing application.

Photo Credit: BAK Food Equipment and Nowicki



Figure 2: By combining tumblers with loading systems, Supervisory Control and Data Acquisition (SCADA), and modern process control, BAK Food Equipment can provide food processors with a fully automated, multimachine tumbling solution for any application.

Photo Credit: BAK Food Equipment and Nowicki