



CATINATOR

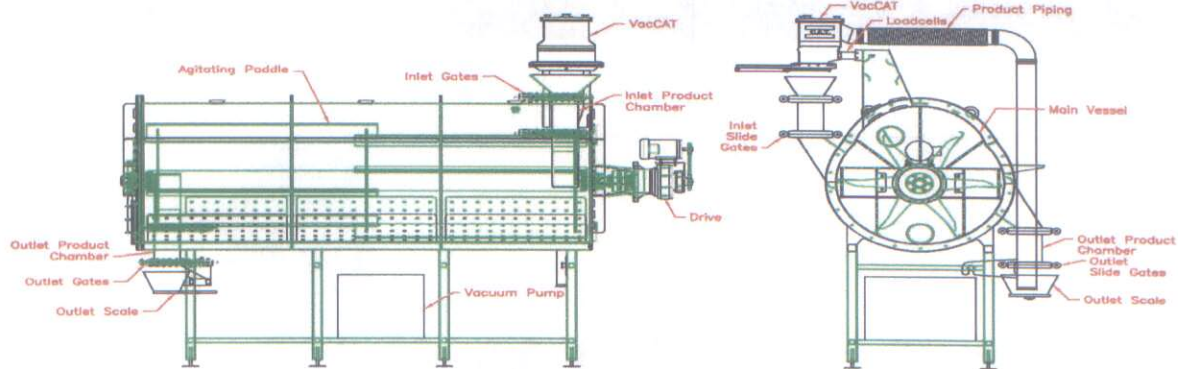


Cooling & Applied Technology, Inc. introduces the *new CATINATOR* continuous vacuum tumbler. This unit was designed from the start with the customer in mind. It offers the processor a continuous flow of vacuum tumbled product with automatic marinade addition.

Input your pounds per hour, percentage of marinade, dwell time, and hit the start button. The CATINATOR automatically weighs in product at your specified weight, adds marinade, leaves product in the unit for a specified time and then starts sending product to the line. All of this without large batches of meat allowing you to regulate product flow. Unit tracks and displays weights all day or for your preset specified time.

CATINATOR capacity is up to 6,000-lbs/hr which will allow you to feed your line with one unit.

CAT, Inc. backs it's systems with the industry's strongest customer support and extended services long after our equipment goes on line.



SPECIFICATIONS:

- Electric: 35A @ 480V
- Air – ½” Supply line. 3 CFM @ 80 psi
- Hot Water (normal operation) – 3/8” push connect fitting connection, 2 GPM, 30 psi recommended, 70 psi maximum
- Hot Water (sanitation) – 2” Sani Ferrule Connection, 45 GPM, 30 psi recommended, 70 psi maximum
- Rated for 6,000 lbs/hr of product @ 30 minute dwell time.
- 3,000 lb. maximum holding capacity.

You Deserve
Value!



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