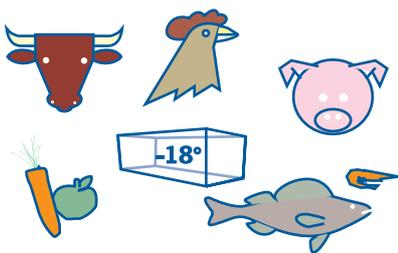


**LUTETIA**

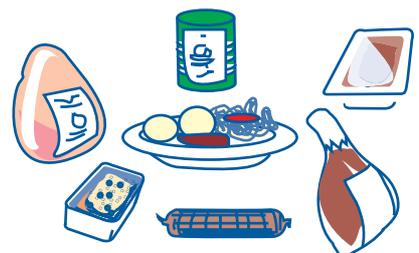
CONTINUOUS VACUUM  
**MASSAGE MACHINES**



OVER 5,000 SOLD THROUGHOUT THE WORLD  
A PROCESS PATENTED BY LUTETIA



**LUTETIA  
TECHNOLOGY**



# THE ASSURANCE OF QUALITY

# LUTETIA

CONTINUOUS VACUUM

## MASSAGING QUALITY

Massaging under Vacuum, a process patented by LUTETIA, has helped thousands of producers, in the world of Food processing, to progress. LUTETIA Massage Machines are characterised by:

- A process of Continuous Vacuum.
- Automatic Control of the Cycle.
- A Helicoidal Baffle, allowing a rotation suitable for all processed products.

Totally Versatile, LUTETIA Massagers can be used for: Salting, Curing, Coating, Marinating and Homogenisation...



This exclusive Baffle massages effectively with complete homogeneity of ingredients...

## THE STRENGTH OF THE MASSAGERS

Our experience has allowed us to optimise on choice of Components. The result is Reliable, Robust and requires minimal maintenance.



## A LUTETIA PATENT RAPID DE-FROSTING BY VACUUM/STEAM

All Models can be adapted for Rapid De-Frosting.

### THE PRINCIPLE

- Progressive Injection of Steam under a Controlled Vacuum.
- Break-up of Blocks.
- Homogenisation.
- Automatic Control of the Process.



## ADVANTAGES OF THE PROCESS

Ready Meals, Cured Pork and Poultry, Meat for Further Processing, Seafood, Canned Foods...

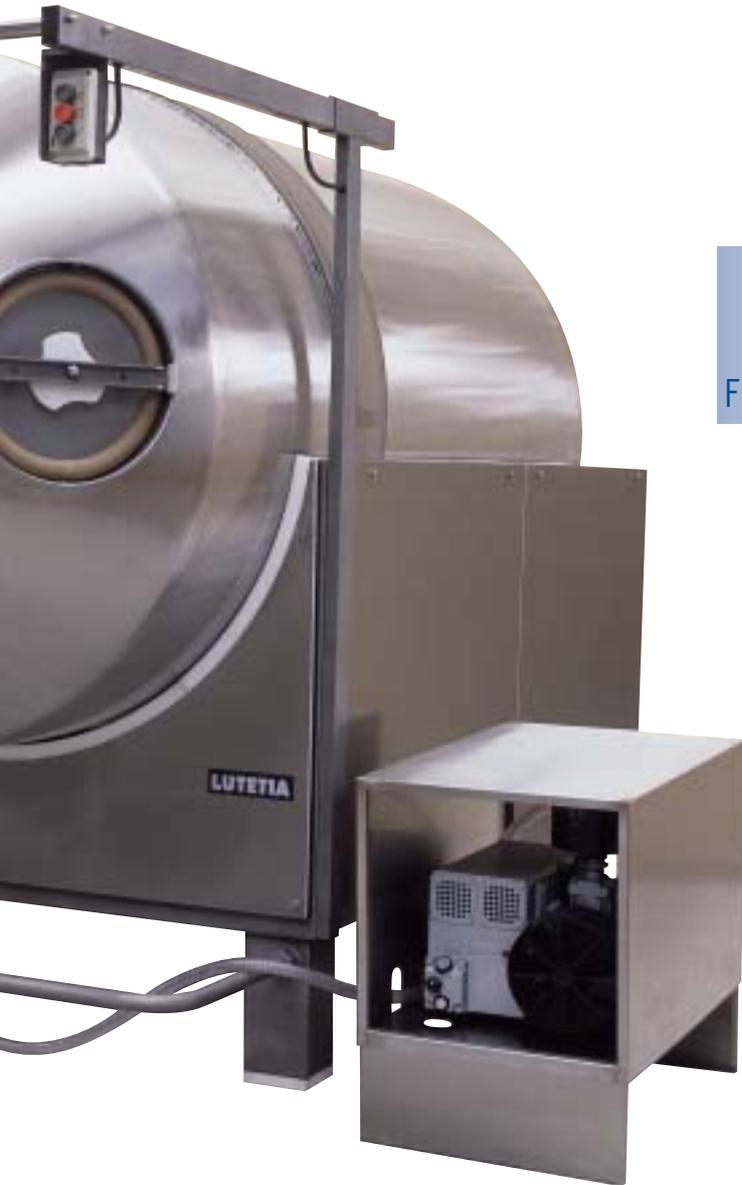


## COMBINATION OF STAGES

De-Frosting, Massaging, Cooking improve the overall Manufacturing Process, giving appreciable savings.

## INNOVATION THROUGH MASSAGING

Massaging, under Vacuum, developed by LUTETIA improves the Quality and Yield of the finished product whilst reducing Costs and Processing Time.



**YIELD  
 IMPROVEMENTS  
 FROM 5 TO 20%**

FOR CONSISTENT,  
 QUALITY PRODUCTION.

- Consistency of products.
- Perfect Homogenisation.
- Total Penetration of Ingredients.
- Compact and Well Bound products.
- Reduced Maintenance costs.

THE LUTETIA KNOW-HOW:  
 INNOVATION AND EFFICIENCY.

Your technical adviser will allow you to benefit from LUTETIA's in-depth knowledge and Experience, by creating, with you, processes adapted to your products.

### CLEANING/HYGIENE

LUTETIA Massage Machines correspond to CE and USDA Hygiene Regulations. An Access Hatch facilitates the Cleaning Process. Automatic Jet Cleaning System available as an option.

## AUTOMATIC CYCLE CONTROL

Varying degrees of Automation - Depending on process Requirements.

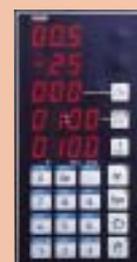
### PROGRAMME FOR PRODUCTION AND CONTROL

- Rotation Time
- Speed of Rotation
- Rest Time
- Overall Cycle Time
- Number of Revolutions
- Temperatures
- Level of Vacuum
- Control of Peripheries:  
 cleaning  
 de-frosting  
 cooking  
 injection of Gases...

Control of Alarms, Batch Control - Consult us.



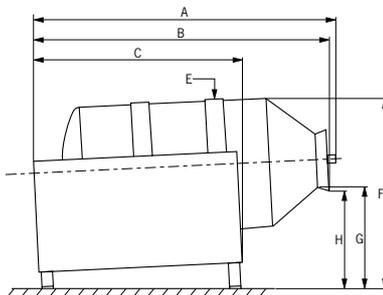
Microprocessor 99 Programmes.



Microprocessor 20 Programmes/10 Segments.

# A WIDE RANGE OF MODELS

With Capacities from 150 to 6,000 kg



	T 0	T 1	T 2	T 3	T 4	T 40	T 400	T 5	T 6
<b>Capacity</b> Meat and Brine	150 kg	400 kg	800/ 1,000 kg	1,400/ 1,500 kg	1,600/ 2,000 kg	2,000/ 2,200 kg	2,600/ 2,800 kg	3,800/ 4,000 kg	5,800/ 6,000 kg
Ref. Description									
A Overall Length	1,430	2,150	2,570	2,800	3,285	3,250	3,250	3,340	4,400
B Length Without Lid	1,260	1,990	2,400	2,650	3,130	3,150	3,150	3,240	4,300
C Length of Chassis	770	1,440	1,840	1,870	2,200	2,200	2,200	2,610	3,475
D Overall Width	880	1,230	1,450	1,450	1,450	1,550	1,800	2,040	2,060
E Diameter, with Bands	660	975	1,125	1,340	1,340	1,440	1,660	1,950	1,950
F Overall Height	1,450	1,800	1,860	2,020	2,020	2,060	2,150	2,485	2,550
G Loading Height	930	1,040	1,025	1,100	1,085	1,085	1,085	1,250	1,250
H Height to Mouth	890	960	950	1,040	1,020	1,020	1,020	1,180	1,180
Total Weight (Empty) in Kilograms	200	800	1,000	1,100	1,400	1,500	1,800	3,500	4,000

## RAPID AND SIMPLE LOADING



With a Pneumatic  
LUTETIA Loader.



By Vacuum,  
Self Centring Quick Connection.

**LUTETIA Experience  
Throughout the World.**

Because our Massage  
Machines are Efficient and  
Reliable, they are in wide  
usage on all 5 Continents.

LUTETIA - A Team at your service, to advise, to define your needs and to assist...  
After Sales Service second to None.



# LUTETIA

**Equipment for the food industry**