



Meat Mixer Marinator Machine – FME02

Quick Overview

- The meat mixers in the models are made with the intention for food usage only, to mix meat with sauce/seasoning
- Steel structure protected by a heat-resistant varnish
- Come with lid (Must have lid on when operating)
- Low Noise
- The customer can control devices to forward, reverse, or stop.
- Machine volume: 20L
- Mixing capacity: 14kg / 31lbs
- Do NOT recommend mixing LESS than 11kg-13.5kg/25-30 pounds of meat.
- Rotation speed: 45RPM
- This is not a tilting model
- Can be attached to TC 8, TC12, TC22-5 mincer, or used manually on its own

Description

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Key Feature

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Your Shipping Specifications

Net Weight (Kg)	7.5
Width (mm)	720
Depth (mm)	280
Height (mm)	420
Packing Width (mm)	320
Packing Depth (mm)	440
Packing Height (mm)	430
Warranty	1 Year Return to Base