



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

Product Condition	New
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