



JI-118

DESCRIPTION

Marinate meats in your restaurant to get the most flavor into every bite with the help of this vacuum meat marinating machine/tumbler.

This machine is designed to hold between 66.1lbs/88bs of meat at a time with revolving speed.

It is easy to clean and operate.

Has a large capacity for large cuts of meat, whole chickens, racks of ribs.

Can be used to marinate meats, vegetable, salads and desserts

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SINCO

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FOOD EQUIPMENT



CHEF VACUUM MEAT MARINATING
MACHINE/TUMBLER



TECHNICAL SPECIFICATION

POWER	220v/ 0.38kw
DIMENSIONS WDH	37.5" x 25.9" x 35.9"
ROUND PER MINUTE	29 ROUNDS
CAPACITY	40L(88lbs) / 30kg (66.1lbs)
HOPPER SIZE	9.8" x 7"



LIMITED
WARRANTY
PARTS AND LABOR