

KT-ALP Commercial Meat Flattener

The semi-automatic commercial meat press quickly flattens fresh or chilled meat without loss of juices or weight. It's ideal for poultry, beef, pork or veal. Flattened meats improve plate coverage and also cook more evenly.

FEATURES

- High quality stainless steel construction.
- Two hand start up safety and security system.
- Simple sanitation: no tools required to clean or inspect.
- “Plug N’ Play” design minimizes installation and operator skills levels.
- Pressure gauge feature allows for easy adjustment and viewing of flattening pressure.
- Fully enclosed work area to protect user.
- Automatic start when board is fully inserted.
- Diamond patterned press plate tenderizes product and provides surface indentations for higher retention of batters and other flavor enhancers.

OPTIONAL FEATURES

- Smooth press plate for smooth appearance of product.



KT-ALP



UNIFORM *thickness*

Allows for quicker cooking times, more even cooking and better plate coverage.

TECHNICAL SPECIFICATIONS

Machine Dimensions

32.09 x 19.69 x 28.74 inches

Motor

2hp

Machine Weight

385.81 lbs.

Power

220V, 3-phase

Maximum Output Capacity

Up to 500 strokes

Adjustable Flattened Product Thickness

.039 to .18 inches

Stepless Working Pressure Adjustment (bar)

50 to 200

Maximum Adjustable Pressure Force

6,600 lbs.

Pressing Plate Diameter

11.02 inches

