



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

VACUUM MEAT MARINATOR

ITEM: 41514 MODEL: MM-CN-0040

Compared to marinating meat the traditional way, model MM-CN-0040 meat marinator gives you better results in less time. During the operation, it's vacuum-seal roller keeps air out while locking flavor in the meat in a consistent speed. It features a maximum marinating time of 30 minutes. Perfect for restaurants, grill houses and catering companies.



WARRANTY
PARTS AND LABOR



Authorized Dealer

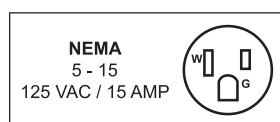
FOOD EQUIPMENT

VACUUM MEAT MARINATOR



Features:

- Made of high quality stainless steel
- Automatically set to reset mode when the machine is overloaded
- Maximum marinating time of 30 minutes
- Excellent sealability, oil and corrosion resistance
- 5-10kg of meat at a time
- Comes with 4 universal casters for easy mobility



TECHNICAL SPECIFICATION

ITEM NUMBER	41514
MODEL	MM-CN-0040
DESCRIPTION	Stainless steel vacuum meat marinator
ELECTRICAL	110v/60hz/1ph
POWER	0.25 HP
OUTPUT	5-10 kg / Load
NET DIMENSION	39" x 17.5" x 34" / 995 x 445 x 860 mm
GROSS DIMENSION	42.5" x 21.7" x 37" / 1080 x 550 x 950 mm
NET WEIGHT	110 lbs/ 50 kg.
GROSS WEIGHT	132 lbs/ 60 kg.

The weight of meat can not exceed 25 kg.

Detail Images



VACUUM SEAL LID



CONTROL PANEL



PLASTIC MARINATOR FILLING AND STORE SALVER



4 UNIVERSAL CASTERS (2 WITH LOCKS)

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2015.E.O.E