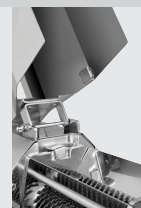




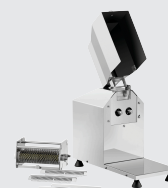
▶ Max. output:
✓ 200 kg/h



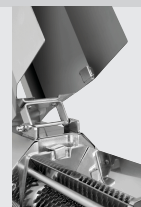
▶ Dimensions of filling shaft
✓ W 25 x D 190 mm



▶ Removable roller set
✓ Dishwasher-suitable



▶ Safety switch



▶ Stable positioning
✓ Anti-slip rubber feet



The advantages of tenderising boneless meat in the form of steaks are clear: A tender result with a reduced cooking time. Spices and marinades are better absorbed by the meat, making the food more flavourful.

- Material gears: Steel
- Output max.: 200 kg / h
- Removable roller set: Yes
- Dishwasher-safe roller set: Yes
- Safety switch: Yes
- Overload protection: Yes
- ON/OFF switch: Yes
- Control lamp: In operation
- Setting feet: Rubber, anti-slip
- Material: Stainless steel
- Important information: -
- Filling shaft dimensions: W 190 x D 25 mm
- Power load: 0,35 kW | 230 | 50 Hz
- Size: W 225 x D 465 x H 430 mm
- Weight: 17.8 kg