

Meat tenderiser 1WS2000



Description

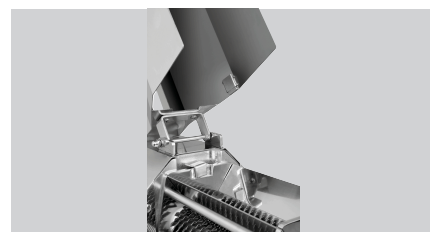
The advantages of tenderising boneless meat in the form of steaks are clear: A tender result with a reduced cooking time. Spices and marinades are better absorbed by the meat, making the food more flavourful.

Features

• 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



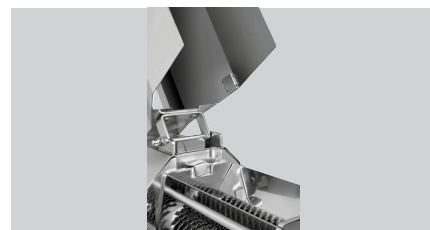
- ▶ Max. output:
- ✓ 200 kg/h



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



- ▶ Removable roller set
- ✓ Dishwasher-suitable



- ▶ Safety switch



- ▶ Stable positioning
- ✓ Anti-slip rubber feet