

Vacuum Marinating Machine



Phoenix YA-809



Vacuum marinated machine under vacuum (negative pressure). Liquid can quickly penetrate into the fine pores and voids of each of the foods. Suitable for different meat processing plants and fast-food chains. The machine is also suitable for all types of poultry products; split poultry products; chunks of meat products; variety of Western-style ham marinated raw meat, aquatic products, seafood, canned vegetables, canned fruits, dried fruit.

Voltage: 220V-240V/ 50Hz

Power: 0.18 kW + 0.17 kW

Mixing speed: 32 r/min

Dimensions: 953x660x914 mm

Packing size: 1000x885x975 mm

Made in China