



Marination is done for various purposes:

- To give food a different flavor
- To give food a sleek appearance
- To tenderize meat
- To preserve food

We are no stranger to marination; many of us have done it at home. We mix the marinade, hand rub the food, put them in a refrigerator and wait. While it is good for hobbyist, manual marination is not consistent and takes a long time. It does not meet the requirement of Quick Service Restaurant.

Commercial Marinator (or tumbler) marinates food consistently in a batch. Once you experiment and find out the relationship between marination time, batch size and marinade recipe, even your unskilled staff can produce marinated food consistently every time, every batch.

Traditional marinator is a rotating barrel and a timer. Food inside the rotating barrel rub with each other and increase marination efficiency. More advanced marinator has vacuum in the barrel, under which the food tissue is pulled apart and marinade can penetrate to fill the void. Alternate rotational direction further enhances meat massaging.

Value of the marinator

- Improve food quality and consistency.
- Speed up marination to meet rush hour demand.
- Reduce labor cost and improve deli worker morale.
- Makes work flow within kitchen more standardized and scientific.



Model: BMY1

Dimensions: 904.4 x 502.4 mm

Operating Height: 977 mm

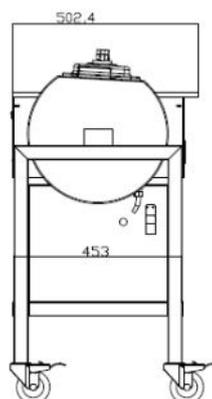
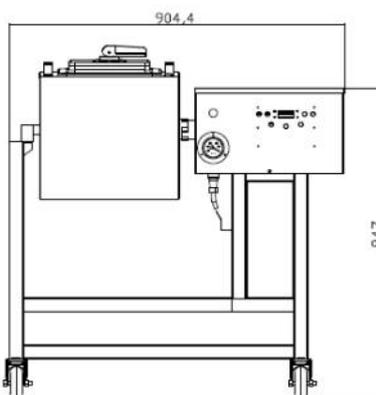
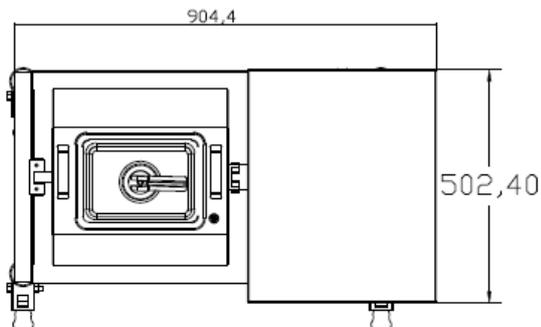
Electrical: 220V, 50 Hz, 200 W

Barrel Capacity: 40 liter

Marination capacity per batch: 30 kg

Features:

- Vacuum type
- Fully welded barrel with leak proof gasket
- Computer control
- Alternate rotational direction
- Adjustable cycle time for each direction
- Buzzer alarms before rotation starts and after marination ends
- Barrel pressure: Minimum 0.04 MPa
- 4" casters for mobility, 2 with locks



Accessories:

- 2 units of plastic food pans