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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.cnix.nt-rt.ru | | cxn@nt-rt.ru

**Технические характеристики на
кухонные острова центральные,
оборудование для приготовления чипсов,
машины для вакуумного маринования,
машины для засолки мяса
компании CNIX**



Brand Name : Vacuum marinated machine

Product Model : YA-809

Vacuum marinated machine under vacuum (negative pressure) marinated treatment under vacuum pickling liquid can quickly penetrate into the fine pores and voids of each of the foods .

Product description

Vacuum marinated machine under vacuum (negative pressure) marinated treatment under vacuum pickling liquid can quickly penetrate into the fine pores and voids of each of the foods. Use a vacuum soaking time than traditional marinated pickled shorten the process a few times, but also shorten the material in the course of time drain directly reduce production costs, improve product quality and market competitiveness. Vacuum marinated machine for cooking food or give food tasty and filling dipped sugar and other seasonings before frying items, help keep meat tenderizer , tasty , etc. can be kept static pickled vegetable chips shape and improve appearance and color.

Suitable for different meat processing plants and fast food chains use . 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 . As a result of the vacuum marinated , pickled greatly reducing the time and make the meat to fully absorb the salt , the protein dissolved. So that not only the structure of the meat loose achieve tenderizing effect and improves the appearance of the meat and increase the production rate. This product is also suitable for all kinds of aquatic products, seafood , canned vegetables , canned fruit , dried fruit and all kinds of food products such as use dried fruits tasty.

Features:

1. With vacuum marinated, greatly reducing the curing time
2. Small size, beautiful appearance.
- 3 .Uniform speed, the output torque, large capacity.
4. Tightness, pickled speed.

Technical parameters:

Name : Vacuum marinated machine

Model : YA-809

Voltage : ~220V-240V/50Hz

Power : 0.3kw

Bowl speed : 32r/min

Size : 953×860×914mm

Packing size : 1000×885×975mm

weight : 65kg



Brand Name : Meat salting machine

Product Model : YA-900

Meat Salting machine is to use a mechanical roller principle, so that the meat is marinated mutual massage, accelerate the speed of seasonings into the meat.

Product description

Meat Salting machine is to use a mechanical roller principle, so that the meat is marinated mutual massage, accelerate the speed of seasonings into the meat. Marinated machine is now supermarkets, fast food restaurants and snack shops indispensable equipment.

Curing time can regulate their own control, allowing customers to follow their own recipe, marinated adjustment time can be up to 30 minutes, factory set to 15 minutes for most customers use the marinade. It can be used all kinds of meat and other foods pickled, preserved the food is not deformed. Quality assurance, price concessions.

All stainless steel construction, leak proof rubber band drum with four wheels for easy mobility. Electrical part has a waterproof device. Every production is 5-10 kg chicken wings.

Features:

1. Rational structure, convenient operation.
- 2 Small size, beautiful appearance.
- 3 Uniform speed, the output torque, large capacity.
4. Tightness, pickled speed.

Technical parameters:

Name : Meat salting machine

Model : YA-900

Voltage : ~220V-240V/50Hz

Power : 0.18kw

Bowel speed : 32r/min

size : 953×660×914mm

Packing size : 1000×685×975mm

weight : 59kg



Brand Name : Chips-worker

Product Model : VF-98

VF-98 chips-worker be designed by absorbing advantages (similar foreign products) have fashionable, reasonable structure, easy operation, fast heating

❑ Product description

VF-98 chips-worker be designed by absorbing advantages (similar foreign products) have fashionable, reasonable structure, easy operation, fast heating, temperature uniformity, energy-saving features, suitable for hotels, shopping malls, supermarkets, traffic large and other places.

Features:

- 1 .Fashionable and reasonable structure.
2. Temperature uniformity, energy saving.
3. Easy operation, fast heating.

Technical parameters:

Name : chips -worker
 Model : VF-98
 Voltage : 220V/50Hz
 Power : 0.91kw/h
 Size : 1000×700×1500mm

Brand Name : VCI-120 center- island

Product Model : VCI-120



VCI-120 center- island the long is 1.2 meters, it made of stainless steel material, the overall structural design of reasonable safety, easy to use.

❑ Product description

VCI-120 center- island the long is 1.2 meters, it made of stainless steel material, the overall structural design of reasonable safety, easy to use. Stainless steel console with automatic bomb Cup makers and storage cabinets. The center island applicable with restaurants, restaurant, hotel and other places.

Features:

- 1 Reasonable structure design, easy to use.
- 2 Full stainless steel design, durable.
- 3 Delicate appearance, can greatly improve the quality of fast food shops

Technical parameters:

Name : center-island
 Model : VCI-120
 Size : 1200x760x780mm

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