



QUALITY & EXPERIENCE

AMFEC MODEL MACERATOR



STANDARD FEATURES:

- Smooth adjustable drives by frequency inverter
- Both rollers and belt removable without tools
- Knives manufactured from hardened steel
- Upper and lower rollers are synchronized
- Discharge height – 30 5/16" (770mm)
- Exposes more surface area of product to maximize protein extraction



-Variable roller pressure



- Heavy duty drive



- Adjustable knives

AMERICAN FOOD EQUIPMENT COMPANY

21040 Forbes Street, Hayward, California 94545 • Phone (510) 783-0255 • www.amfec.com

HAM MUSCLES AFTER MACERATOR

