# FOOD PROCESSING EQUIPMENT

Item #: Project: Qty:

Date: Approval:

# Hakka 15Liter/30lb Capacity Tilt Tank Manual Meat Mixers , Sausage Mixer Machine(FME20T)

## Technical Data

| | |
|---|---|
| Length | 19.3″ |
| Width | 11.8″ |
| Height | 16.5″ |
| Net Weight | 20.9 LB |
| Gross Weight | 25.3 LB |
| Material | Stainless steel |
| Capacity | 15L/30LB |
| Remark | Manual/Electric |
| Adapted Motor | TC8-Body |

## Features

- Versatile Usage: Ideal for mixing meat, seasonings, water, and vegetables, making it perfect for preparing sausage filling and other recipes effortlessly.
- Durable Construction: Built with polished stainless steel, including the hopper, paddles, and cover, ensuring long-lasting durability and easy maintenance.
- User-Friendly Operation: Features a manual handle for easy operation, removable paddles for quick cleaning, and rubber feet to protect your countertop.
- Efficient Performance: Capable of mixing up to 30 pounds (15 liters) of meat in minutes, saving time and effort for both home and small commercial kitchens.
- Compatible Design: Designed to connect seamlessly with the TC8-body, allowing for extended functionality and enhanced performance.

## Technical Drawings

## Notes & Details

To ensure safe and efficient use of the mixer, always place it on a stable, flat surface before operation to prevent movement or accidents. Avoid exceeding the maximum mixing capacity of 30 pounds (15 liters), as overloading can strain the machine and affect its performance. For optimal results, cut meat into smaller pieces before placing them in the hopper to allow for smoother and more even mixing. When cleaning, use warm soapy water and a soft cloth to clean the stainless steel surfaces, avoiding abrasive tools that may scratch or damage the polished finish. After each use, disassemble the paddles and clean all parts thoroughly to maintain proper hygiene and prevent food residue buildup, which could affect the mixer's functionality or contaminate your next batch. Ensure all components, especially the paddles and hopper, are completely dry before reassembly to prevent rust or other moisture-related issues. During operation, always keep your hands and any foreign objects away from the paddles to avoid injury or damage to the mixer. Regular maintenance and proper care will ensure the mixer's longevity and reliable performance.


Phone: (800)960-7618
E-Mail: sales@hakkabros.com