



# FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

## EasyRose Commercial 45L/90lb Vacuum Tumbler Automatic Meat Marinator with Two Way Rotation(YPC-1D-B)



### Technical Data

Length	33.8"
Width	18.1"
Height	36.8"
Net Weight	61.7 LB
Gross Weight	83.7 LB
Mixing Maximum	90 Pound/45 L
Marinating Drum	14.9" x 14.7" x 13.3"
Material	Stainless Steel
Voltage	110 V
Power	240 W



### Features

- Large 45L Capacity: Spacious drum handles up to 90 lbs of meat, ideal for medium-sized processing businesses and busy catering services.
- Two-Way Rotation: Bidirectional tumbling ensures seasonings penetrate deeply into meat fibers for uniform tenderizing and coloring.
- Precision Control Panel: Features 3 adjustable speeds and a digital timer (0-99 mins) to customize marination for different meat types.
- Mobile Floor Design: Heavy-duty stainless steel frame with lockable casters allows for easy movement and stable operation in kitchens.
- Easy Cleaning & Hygiene: Features a detachable stainless steel drum and included basin for quick sanitation of all food-contact surfaces.

### Certifications



ETL, US & Canada



ETL Sanitation

## Technical Drawings

### 90LB/45L VACUUM TUMBLER MARINATOR



Mode Switch:	Three Speed
Vacuum Time:	1-99 Mins
Rotation Mode:	Bidirectional Rotation
Rated Power:	240W,110V

## Notes & Details

To ensure the safety and longevity of your EasyRose Vacuum Tumbler, always verify that the drum is securely seated and the vacuum hose is tightly connected before operation. Do not exceed the maximum capacity of 45L/90 lbs, as overloading can impede seasoning penetration and strain the motor; additionally, ensure that meat is free of sharp bone fragments to protect the internal drum and seals. When starting a cycle, choose the appropriate speed (Slow, Medium, or Fast) based on the food type to prevent delicate items from breaking. Crucially, always release the internal vacuum pressure via the relief valve before attempting to open the drum lid; forcing the lid open under vacuum can cause injury or damage the sealing gaskets. For maintenance, avoid direct water contact with the motor housing and digital control panel; instead, wipe the exterior with a damp cloth and disassemble the drum and paddles after each shift for thorough sanitation. All food-contact components are made of 304 stainless steel and are designed for tool-free disassembly to meet high commercial hygiene standards.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).