



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EasyRose Commercial 18L/36lb Vacuum Tumbler Marinating Machine with 3 Speed Control and Auto Reverse(YPC-2D-B)



Technical Data

Length	24"
Width	12.4"
Height	14.5"
Net Weight	29.6 LB
Gross Weight	32.5 LB
Mixing Maximum	36 Pound/18 L
Marinating Drum	11.8" × 9.84" × 12.7"
Material	Stainless Steel
Voltage	110 V
Power	30 W



Features

- 3-Speed Control: Features 3 selectable rotation speeds (Slow, Medium, Fast) to adapt to different food types and textures.
- Auto-Reverse Rotation: Two-way (up and down) rotation ensures ingredients are pickled evenly for consistent flavor and appearance.
- Digital Timer Settings: Integrated control panel allows for precise time adjustments from 0 to 99 minutes for repeatable results.
- Food-Grade Stainless Steel: Constructed with durable, rust-resistant stainless steel to meet strict commercial hygiene standards.
- Easy Cleaning Design: Features a smooth, detachable drum and a simple structural design for quick sanitation and maintenance.
- Large 18L Capacity: Spacious drum accommodates up to 36 lbs of meat, poultry, or seafood, improving throughput in busy kitchens.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings

18L/36LB LARGE CAPACITY



Speed Levels:	3 speed	Vacuum Duration:	1-99 Mins
Rotation Mode:	Bidirectional Rotation	Rated Power:	30W
Whether Vacuum:	Yes	Rated Voltage:	110V/60Hz

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 18L/36 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.