



# FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

## Hakka 15Lbs/7.5L Tilt Tank Meat Mixers Countertop Manual Mixing Machine(FME10T)



### Technical Data

Length	17.3"
Width	10.6"
Height	14.6"
Net Weight	13.6 LB
Gross Weight	16.1 LB
Material	Stainless steel
Capacity	7.5L/15LB
Control Type	Manual
Adapted Motor	TC8-Body



### Features

- Perfect Capacity & Versatility: 15Lbs/7.5L capacity handles meat, vegetables, and seasonings, ideal for making sausage, burgers, and dumplings in families, restaurants, or delis.
- Durable Stainless Steel Build: Corrosion-resistant, rustproof stainless steel body with smooth edges prevents scratches, plus rubber feet to protect countertops.
- Easy Tilt & Efficient Mixing: Tilting tank for simple loading/unloading; manual crank rotates paddles to evenly blend herbs, spices, and meats consistently.
- Hassle-Free Cleaning: Fully removable mixing paddles and smooth stainless steel surface make cleaning thorough and quick, leaving no odors.
- Flexible Operation: Manual use with easy crank operation, or connect to Hakka TC8-body (sold separately) for electric efficiency to save time.

## 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 15 pounds (7.5 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.