

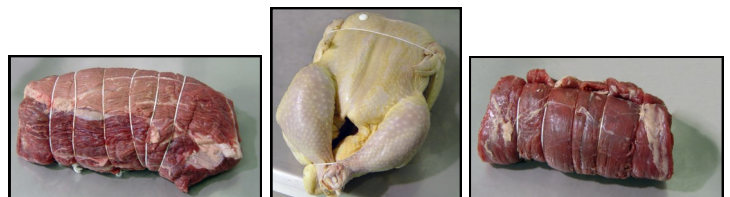
Rotary Meat & Poultry Tyer

The **FELINS RPT-10S** food processing tyer is designed for use in the meat processing environment. Stainless steel and chrome plated surfaces make this versatile tyer wipe down ready.



SPECIAL FEATURES include stainless steel panels for quick and easy wipe down, adjustable string tension control, quick change cone dispenser, base with four independent swivel locking casters for portability, plus many other operator friendly features.

VERSATILITY. This low cost tyer uses a variety of food grade cotton twines. At up to 40 cycles per minute, the Felins RPT-10S increases your productivity while reducing your overall bundling costs.



Specifications

Maximum opening	12 1/2"H x 13 1/4" W
Throat depth	20"
Table size	13 1/2" W x 15 1/2" D
Table height	35 1/2"
Max. package height	12 1/2"H x 8"W
Max. package width	13 1/4"W x 7"H
Overall Dimensions	50" H x 25" W x 48" D
Cycle speed	40 per minute
Power	110V, 60HZ, 1Ph
Weight	265 lbs. net

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