

AP Flattener

Thanks to its functionality, significantly speeds up work in gastronomy and at the same time replaces the tedious task of battering the meat with innovative and attractive process of smashing its pieces automatically. It allows preparing up to 500 chops per hour, with an option of adjusting their thickness –from 0.5 cm to 3 cm.

It is reliable and soon to be irreplaceable piece of equipment for restaurants, ready-made food plants or during organization of weddings or other receptions. Thanks to AP Flattener you will obtain perfectly flattened pieces of meat for making chops, roulades or poultry De Volaille, pork or beef.

The device is easy to use manually by placing the meat under the flattening disks, as well as it is easy to clean – there are only two, easy to remove, elements.

The device has also the highest safety norm featuring a safety button and upper and front covers.

By using materials and components of the highest quality, the AP Flattener device will provided help in your kitchen for many years.

model	AP Flattener
height	450 cm
width	560 cm
dept	700 cm
weight	100 kg
efficiency pieces/h	500
plate diameter	30 cm
electronic characteristics	230V / 400V
power	1,5 Kw



[See our device at work](#)



Terms of cooperation

Following your interest to our new products I am proposing cooperation on conditions as below:

- pre-payment by bank transfer or cash (before receipt),
- discount for distributor 30% from net price 3 150 EUR,
- service is provided by the distributor, we can provide all the spare parts for a warranty period (no fees) and after that (fees by a price list),
- realization depending on the order, up to 2 months,
- transport and delivery discussed individually,
- within the order, at least, 10 pieces the distributor is provided with spare parts worth 1% of a contract price,
- any advertisement using by us available to copy with AP Polska team agree.

In any case of question or problem, please do not hesitate contact with us.

Best regards,
AP Polska