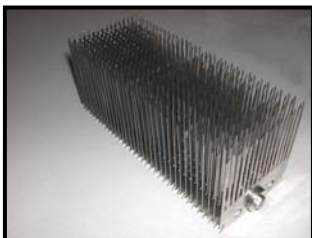


Model H Commercial Tenderizer



The gold standard for over 40 years in the restaurant and food processing industry. NSF Certified manual mechanical meat tenderizer with 544 stainless steel surgical knives, tenderizes without tearing meat fibers or changing the shape of the meat. Patented stripper frame design provides for easy removal, installation and cleaning of blade set. Adjustable to accommodate almost any product height.



FEATURES

- ❑ Patented stripper frame design provides for easy installation & cleaning of blade set
- ❑ Patented “T Safety Lock” maintains alignment and prevents damage to column structure
- ❑ Each blade set contains 544 stainless steel surgical knives with bi-directional sharpness for effortless penetration
 - ❑ Double edge razor sharp 301 stainless steel knives – 48 Rockwell hardness
- ❑ 30 square inches of tenderization per cycle
- ❑ Adjustable to accommodate almost any product height
- ❑ Sliding board with safety guard and handle for easier handling of product
- ❑ Simple sanitation: no tools required to clean or inspect
- ❑ Constructed of high quality stainless steel
- ❑ Optional stainless steel stand with wheels allows for easy transportation within production environment
- ❑ Item # 300346N