

➤ MEAT TENDERIZER MACHINE



Chiacchiera



› MEAT TENDERIZER MACHINE

This machine has been designed for the tendering process of muscles through multiples circular cutters, thus, it increases the contact surface and the curing velocity, allowing achieving an increase of weight.

 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

› CHARACTERISTICS OF CONSTRUCTION

The chassis is built entirely in stainless steel with electro polishing finishing. The construction, working and cleaning characteristics are under the public health regulations.

The tendering process is carried out through two rollers of 71 cutters each, built in treated stainless steel; they are mechanically adjustable to allow the treatment of the chosen muscle.

The transmission is carried out through an armoured reducer motor in oil bath connected directly with the rollers.

› GENERAL DIMENSIONS

700
WIDTH
(mm)

1,320
HEIGHT
(mm)

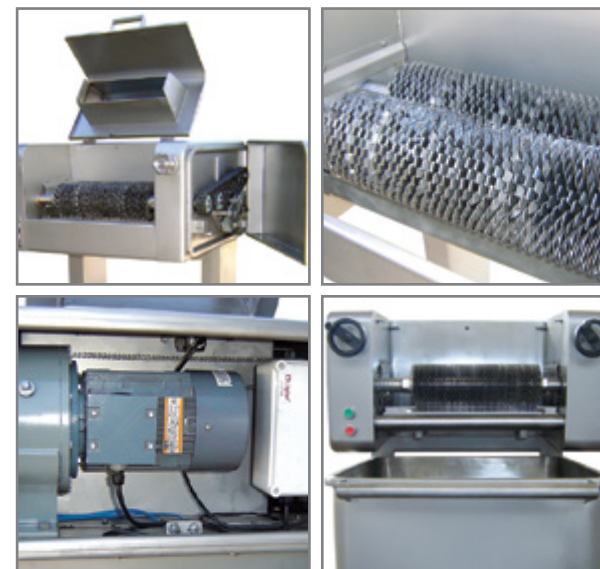
750
LENGTH
(mm)

› TECHNICAL CHARACTERISTICS

- Motor power: 2 hp
- Net weight of the machine: 190 kg

› MAINTENANCE AND CLEANING

The global design of this equipment allows carrying out the maintenance process in a very short period of time; only with a periodic control the greater repairs will be removed.



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CERTIFIED COMPANY
ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.