

Cod: 42320972

Cold room height 2540 mm price excluding motor 3540x3540x2540h mm



Description

Meat tenderizers

Meat tenderizers are accessories for tenderizing meat. Slices of meat are sandwiched between two plates equipped with blades that cut through the tough sinews and fibres, thus softening the meat.

How meat tenderizers work

Meat tenderizers are manually operated machines consisting of two plates facing each other, on which micro-needles are attached that make very thin cuts in the meat slice.

The meat is inserted between the two plates and slid in through an external knob. As it descends between the two plates, the micro-needles sink into the meat and cut nerves and fibres, which are responsible for the toughness of the freshly slaughtered meat.

The meat tenderizer can be used with any type of cut.

Meat tenderizer materials and models

Both plates and needles are made of stainless steel, a material compatible with food contact according to current regulations.

How to clean meat tenderizers

The tenderizer rollers are easily removed to allow thorough cleaning. It is important to clean the plates after each use, as they come into contact with raw meat and are at high risk of bacterial contamination. Warm water and a non-aggressive kitchen detergent are recommended for cleaning.

Meat tenderizers on Ristoattrezzature

All meat tenderizers in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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