

Model H Commercial Meat Tenderizer

The Model H commercial tenderizer machine has been the gold standard for 40 years within the food service industry. It is NSF Certified and able to tenderize any cut of boneless meat, pork, veal, poultry or seafood, without tearing the meat or leaving any lasting impressions. Our upgraded design with torsion spring actuation significantly reduces cost of ownership and an extended machine life.

FEATURES

- New torsion spring handle design provides better ergonomics and lower cost of ownership.
- Patented T-Safety Lock maintains alignment and prevents damage to column structure.
- Patented stripper frame design allows for easy installation and cleaning of blade set.
- Simple sanitation: no tools required to clean or inspect.
- Single piece comb for easy assembly and dishwasher-safe cleaning.
- Double edge razor-sharp 301 stainless steel knives easily penetrate the meat and minimize operator fatigue.
- Removable and adjustable cutting board and guide brackets for easier cleaning and handling of product.
- Heavy duty stainless steel base provides improved stability during operation.
- Optional stainless steel stand (201504-SO).

30 SQUARE inches

Machine provides 30 square inches of tenderization with each pass.



201504R2



TECHNICAL SPECIFICATIONS

Maximum Product Width
10.00 inches

Maximum Product Height
4.75 inches

Machine Dimensions (L X W)
17.20 x 15.70 inches

Machine Dimensions with Stand (L x W)
22.99 x 21.97 inches

Machine Height with Handle
36.50 inches

Machine Height with Stand and Handle
67.99 inches

Machine Weight
54.00 lbs.

Machine Weight with Stand
99.21 lbs.