

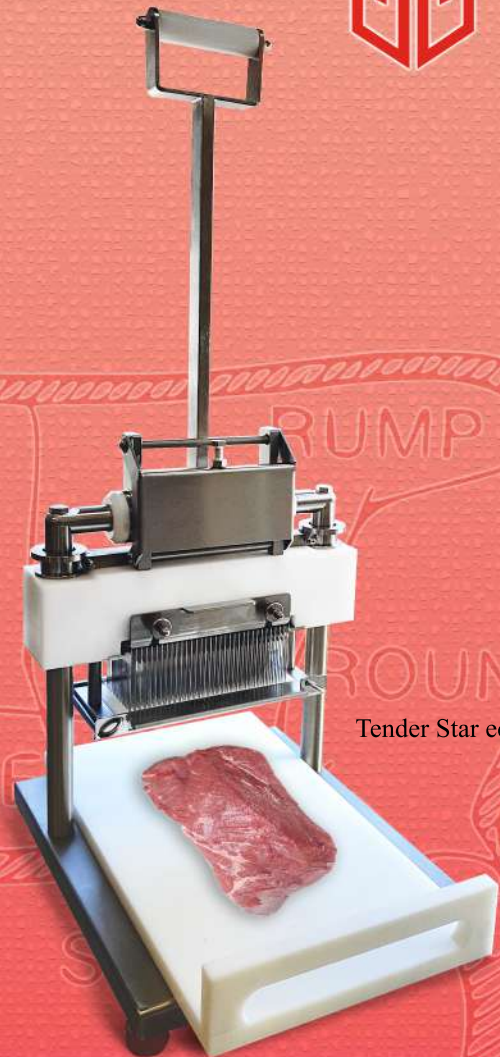
TENDER STAR

MEAT TENDERIZER

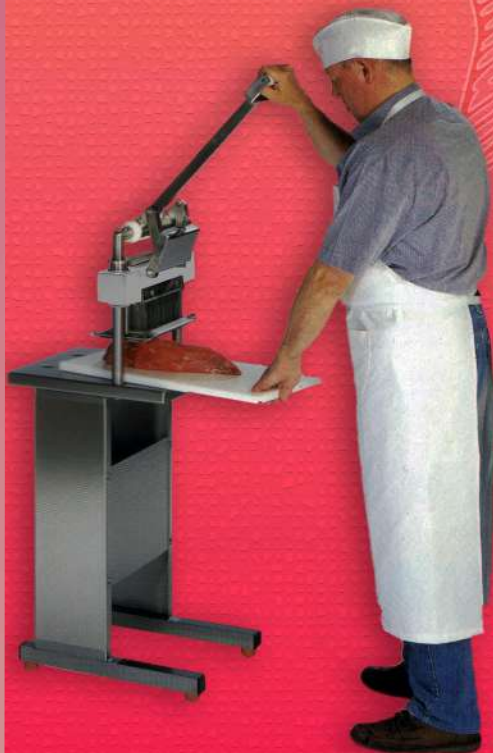


ECONOX MANUAL

The Tender Star manual meat tenderizer is an essential professional work tool for any meat specialist, butchers, supermarkets, restaurants, hospitals, retirement homes, slaughterhouses, communities, etc. The Tender Star ensures very tender meat while maintaining its flavor and its juices. the device tenderizes the meat without modifying its structure or appearance. Tender and tasty meats satisfy the most demanding consumers and customers.



Tender Star econox



HYGIENE: Thanks to its patented system, all the parts coming into contact with the meat are removable and sterilizable. Constructed of premium stainless steel and polyacetal. Which also makes it the strongest tenderizer!

MAINTENANCE: The Tender Star needs no maintenance except daily cleaning, it does not rust and can even be high pressure cleaned.

SPEED: The assembly and disassembly of the blade unit and the meat press is done very easily in a few seconds without any tools and without any danger! Plus, the large number of blades tenderizes faster so you don't have to start over.

SECURITY: It has been entirely designed according to the latest CE standards.

DISCRETION: Each blade has been designed and sharpened so as not to shred or tear the fibers of the meat. Each blade gives an excellent distribution of the incisions, which means that the meat retains its initial appearance, but becomes tender and juicy as your customers appreciate it.



ECONOX TECHNICAL DATA

Total height: 93 cm
Machine depth: 43 cm
Machine width: 43 cm
Weight: 30 kg

Board 60 x 30 x 2

Tenderizing surface per stroke: 182 cm²
Maximum thickness of meat to be tenderized: 12.5 cm
Maximum width of the piece to be tenderized: 30 cm

Number of blades: 544 stainless steel blades.

Capacity: 50 à 200 kg / h

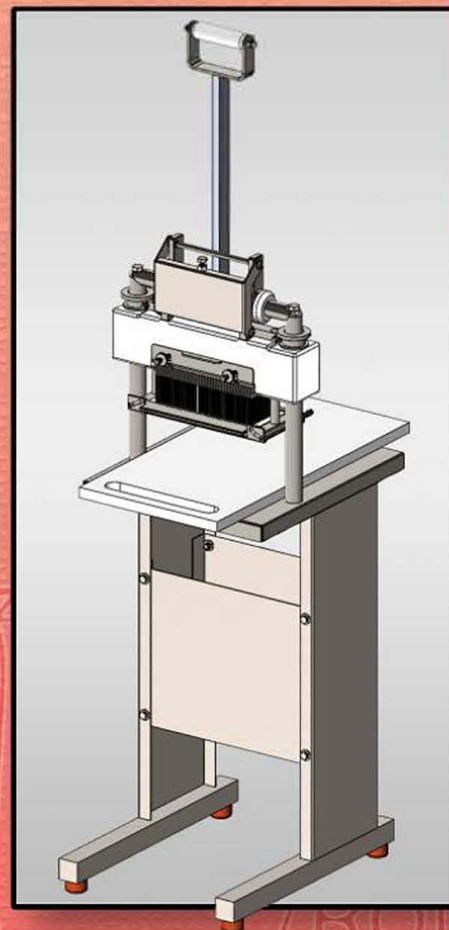
Can be high pressure cleaned.

Machine entirely made of stainless steel.

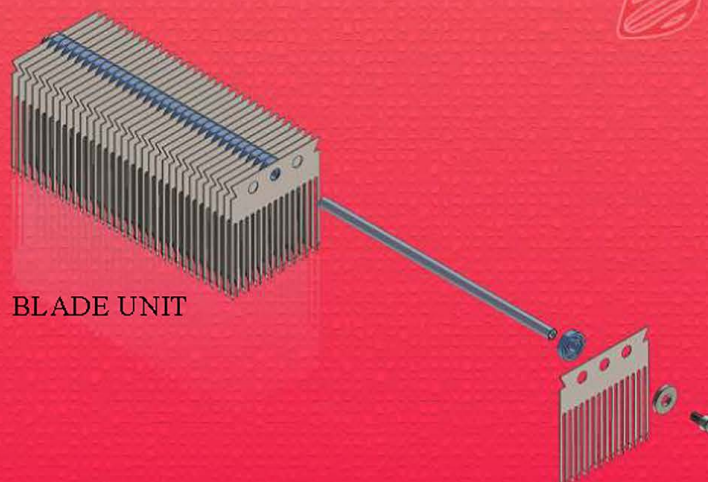
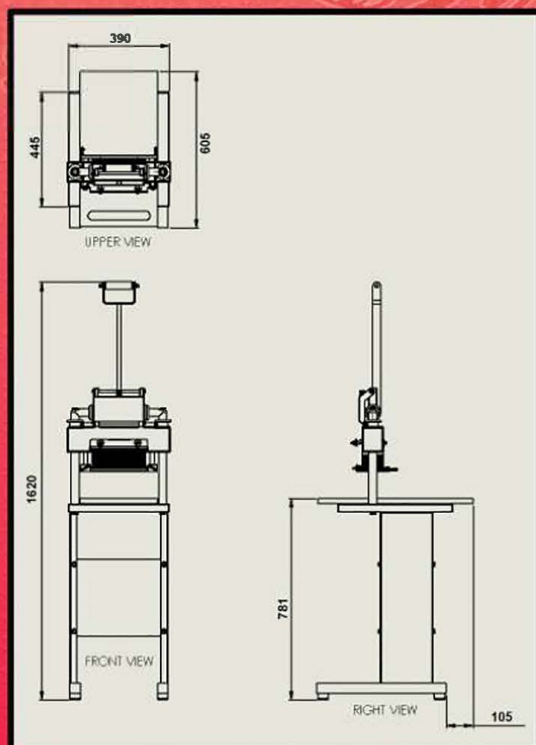
Use

Pull the board towards you, place the meat on it and push the board back under the blade unit. Lower and raise the control arm to operate the blade unit, until you have achieved the desired degree of tenderness. Pull the board towards you and repeat.

The dismantling and reassembly of all the parts that come into contact with the meat such as the blade unit, and the board is done in a few seconds without tools and without danger.



Penetration of the blades into the meat



BLADE UNIT



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