



TENDER STAR

MANUAL MEAT PRESS • MADE IN BELGIUM

TENDER PRESS

Fast pressing. Uniform results.

The Tender Press quickly flattens portions of meat into evenly sized schnitzels and escalopes. Its long operating arm delivers over one tonne of pressing force with minimal effort.

Adjust the finished thickness from 0 to 10 mm simply by rotating the press plate. Once set, the operator can process successive portions at an indicative rate of approximately eight pieces per minute.

Stainless steel and food-grade POM construction provides durability and easy cleaning for everyday professional use.



HYGIENE

The board and press plate can be removed quickly without tools, giving clear access to all meat-contact surfaces.

EFFICIENCY

Over one tonne of pressing force and precise adjustment for a consistent finished thickness.

SPEED

A simple, repeatable action, with an indicative output of approximately 8 pieces per minute.

MANUAL OPERATION

No electrical connection required. For boneless meat only.



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TECHNICAL SPECIFICATIONS

HEIGHT
800 mm

WIDTH
400 mm

DEPTH
450 mm

WEIGHT
32 kg

BOARD
600 × 300 mm

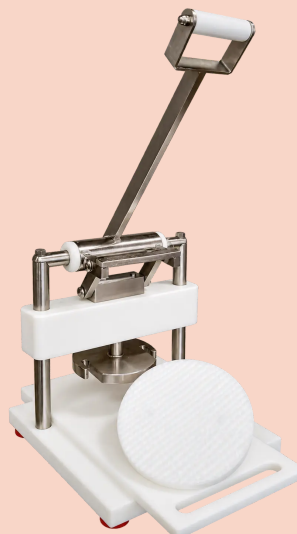
PRESS PLATE
Ø 280 mm

CLEARANCE
0 to 70 mm

THICKNESS ADJUSTMENT
0 to 10 mm

INDICATIVE OUTPUT
Approx. 8 pieces/min

MATERIALS
Stainless steel + POM



HOW TO USE

- 1** Pull the sliding board towards you and place the meat near the front of the board.
- 2** Slide the meat forwards until it is directly under the press plate.
- 3** Lower the operating arm fully to its stop, then raise it again.
- 4** Check the thickness and rotate the plate to adjust it if required.
- 5** Pull the board back, remove the meat and continue with the next portion.

BEFORE / AFTER



BEFORE



AFTER

One press produces a thin, even piece, ready for breading, cooking or portioning.

TWO PRESS PLATES

Smooth plate

For delicate products, especially poultry escalopes, to maintain an even surface.

Grooved plate

For beef, pork and products that need a firm grip during pressing.

SCHNITZELS · POULTRY · MINUTE STEAKS · WOK

CLEANING AND HYGIENE

The board and press plate can be removed quickly without tools. All surfaces in contact with meat remain visible and accessible for cleaning.

Wash with warm, soapy water or a suitable bactericidal cleaner, then rinse thoroughly and dry. Do not exceed 60 °C to prevent the POM components from deforming.

TOOL-FREE REMOVAL · MAX. 60 °C