

TENDER STAR

MEAT TENDERIZER



TSB AUTOMATIC

HYGIENE: 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: It does not rust and can even be high pressure cleaned. the elements coming into contact with the meat are quickly disassembled and reassembled, so quickly 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. Many safeties prevent it from working if all safety conditions are not met! Moreover, it can, without danger, operate in a refrigerated environment.

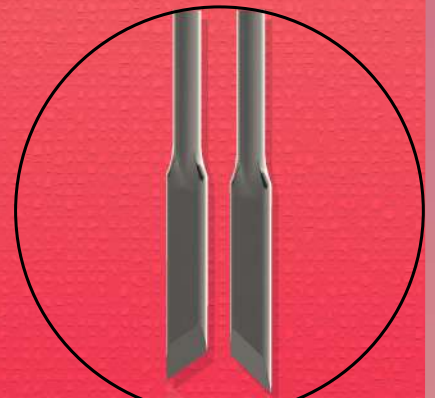
DISCRETION: Each blade has been designed and sharpened so as not to shred or tear the fibers of the meat. Similarly, the diagonal positioning of each blade makes the tenderizing invisible and gives an excellent distribution of the incisions, which means that the meat retains its initial appearance, but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



Tender Star Atomic



Detail of the tip of the blade flattened to 3mm. and sharpened.



For cleaning the machine, nothing could be easier. All parts that need to be cleaned are quickly and easily accessible. The parts in contact with the meat can be disassembled and reassembled, without tools and without danger (PATENTED SYSTEM).

The blade unit is made up of 784 stainless steel blades that can be disassembled individually without tools.

These blades are made of a 2mm round body with a flattened 3mm tip, and sharpened to easily penetrate the toughest meats leaving as few traces as possible.



Individual blade

TSB TECHNICAL DATA

Total height: 180 cm
 machine length: 220 cm
 machine width: 75 cm - Weight: +-600 kg
 Motor: 220V - 380 V 50/60Hz 3 kW

Conveyor width: 400 mm
 Actual working width: 330 mm
 Max height pieces of meat to tenderize: 140 mm
 Displacement/cycles: 80mm - 40mm - 20mm
 Number of cycles per minute: +-60
 Number of blades: 784 stainless steel blades.
 Capacity: 1500 à 5500 kg/h
 Can be high pressure cleaned.
 Machine entirely made of stainless steel.

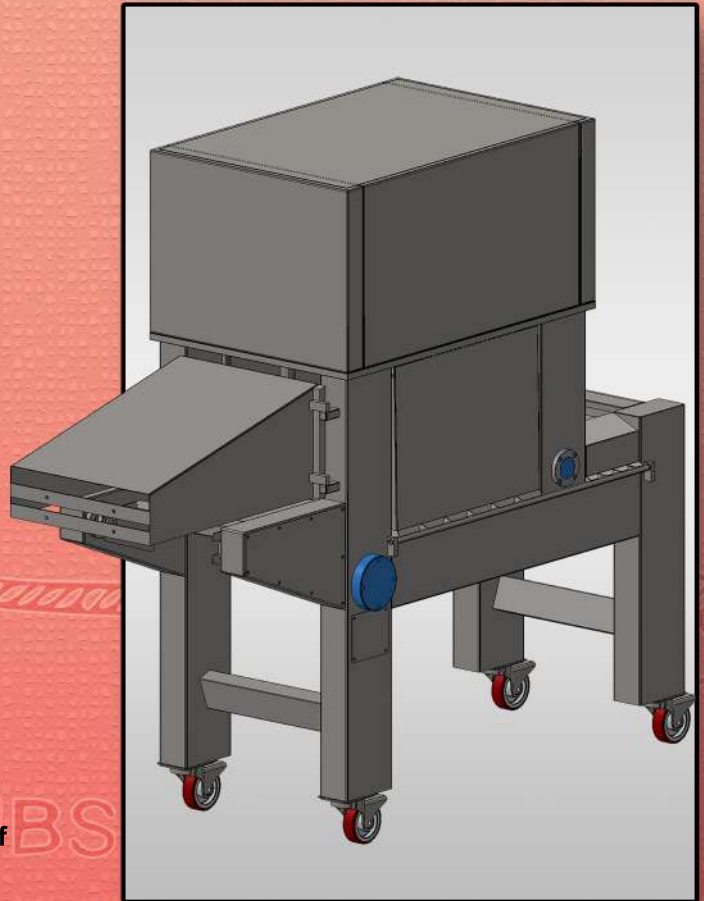
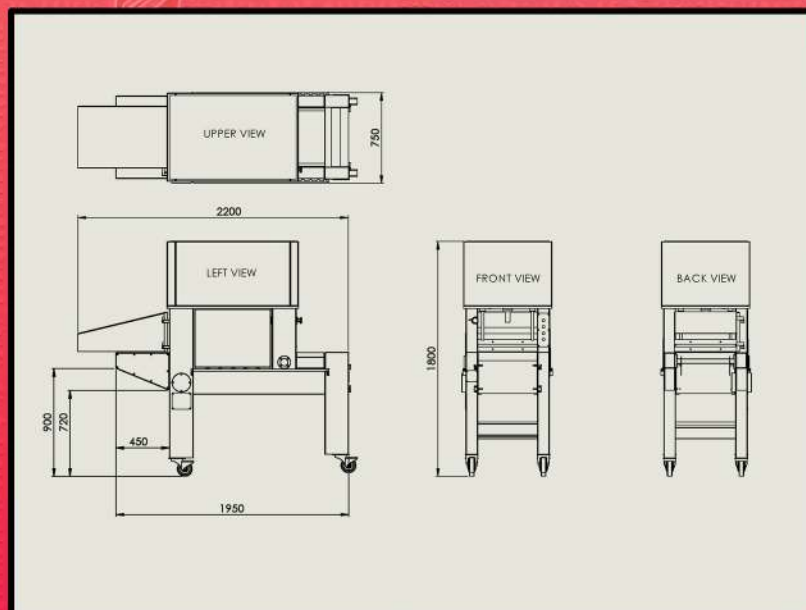
USE

When the tenderizer is in operation, choose the degree of tenderization (3 possibilities of advance: 80mm • 40mm • 20 mm) according to the hardness of the meat to be tenderized.

Place the meat on the conveyor belt and collect it tenderized on the other side of the device.

Even an operator who is not specialized can thus obtain regular work.

In addition, the machine is equipped with oblique guides which center the pieces of meat on the belt. It is also possible to work small pieces of meat in bulk thanks to the oblique guides which push back and maintain the meat in the center of the belt. The disassembly and reassembly of all the parts that come into contact with the meat such as the blade unit, and the boards is done in a few seconds without tools and without danger.



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