

# TENDER STAR

## MEAT TENDERIZER



**TSE** ELECTRIC

**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 electric

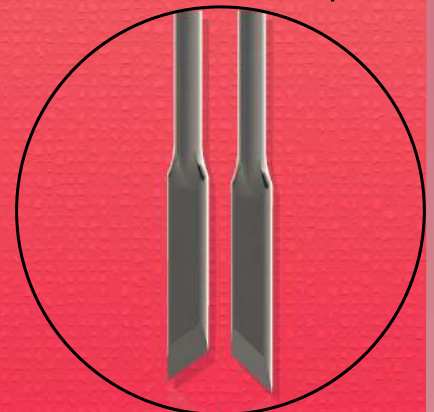


For cleaning the machine, nothing could be easier. All parts that need to be cleaned are quickly and easily accessible. The parts in contact with the meat can be disassembled and reassembled, without tools and without danger (PATENTED SYSTEM).

The blade unit is made up of 574 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.

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



Individual blade

## TECHNICAL DATA TSE

**Total height:** 180 cm  
**Machine depth:** 120 cm  
**Machine width:** 60 cm  
**Foot width:** 85 cm - **Weight:** 180 kg  
**Motor:** 220V - 380 V 50/60Hz 0,9 kW

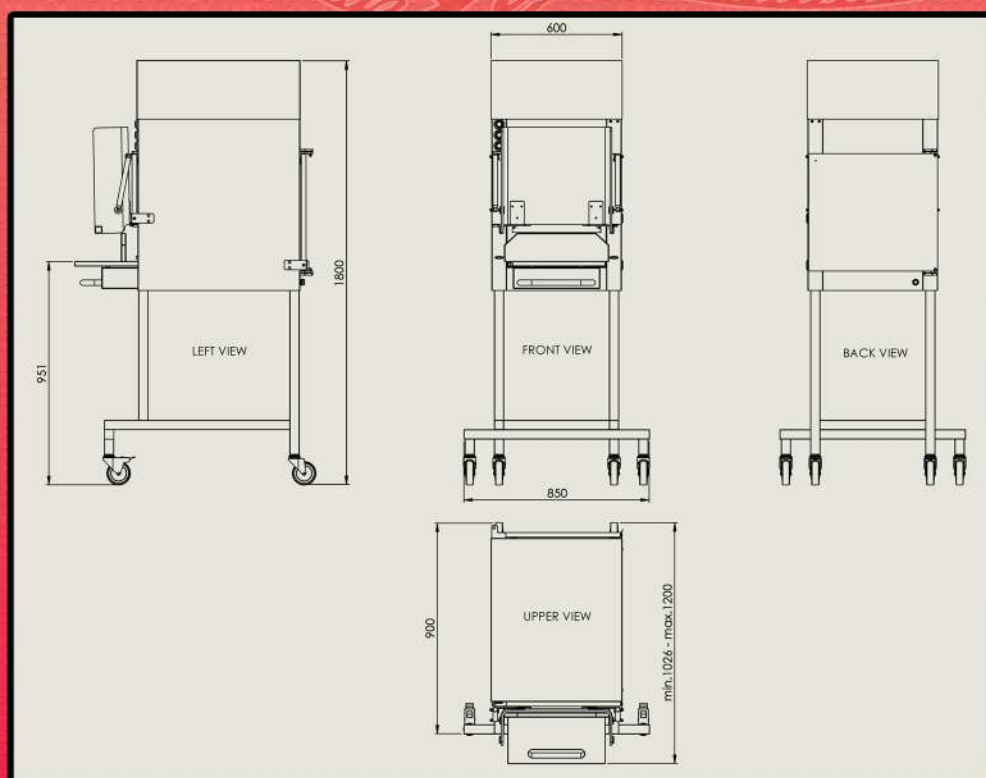
**Safety board:**  
**Dimensions:** 90 cm - 42 cm - 2,6 cm  
**Surface on which meat can be tenderized:** 50 x 40 cm  
**Maximum thickness of meat to be tenderized:** 140 mm

**Number of cycles per minute:** +-60  
**Number of blades:** 574 stainless steel blades.  
**Capacity:** 150 à 500 kg / h  
**Can be high pressure cleaned.**  
**Machine entirely made of stainless steel.**

## USE

When the tenderizer is on, pull the board towards you, place the meat on it and push the board back under the blade assembly. To operate the blade assembly, press down on the lid 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.



**Fabricant:** Paulus Stuart s.r.l.  
 9, Rue Ropsy-Chaudron  
 1070 Bruxelles Belgique.

**Tel:** +32 (0)2 521 46 12  
**Mail:** [info@paulusstuart.be](mailto:info@paulusstuart.be)  
**Web:** [www.tenderstar.be](http://www.tenderstar.be)



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