



Tender-Steak

Precision in perfection

Our Tender-Steak is the fine way to tenderise your meat and make it juicy, just the way your customers like best.

Thanks to the conveyor belt and the special needle system used in this machine, the fibres of the meat are gently separated without visible exposure, as it is the case with roller tenderisers.

Advantages

- No visible exposure
- Increases the tenderness and quality
- Lower production costs
- Easy operation and cleaning
- Low wear and maintenance costs
- Swiss quality

Quality for generations

Our Tender-Steak belt tenderiser is made in the belt width of 300 mm and is standard equipped with 248 blades.

All components and the robust design meet the stringent Swiss quality standards and guarantee a long and reliable service life.

The first Tender-Steak belt tenderisers were developed in the new millennium and immediately found the appropriate market in Switzerland and in production processes worldwide.

Easy handling - Reliable Technology

This machine is very easy to operate thanks to the standard on-off function and the simple speed adjustment. The Tender-Steak has only few electronic parts and technology, making it very cheap to maintain and achieving a long service life.

Consistent results - Swiss precision

The penetration is reduced to a minimum thanks to the precision-ground fine blades and their number, as well as the height adjustable stripper plate. This results in a wonderfully juicy and tender piece of meat, which looks completely untreated.

Individual solutions for your requirements

Specific adjustments are made in accordance with the application and the specific requirements of the customer. When working with bony products for example, a WS-80T tenderiser head can be retrofitted as a solution.

Hygiene and Service

Cleaning is made very easy thanks to the fully stainless construction and the simple conveyor belt which is removable without tools, as well as the knife head. The whole machine is suitable for high-pressure equipment, which simplifies and speeds up the cleaning process.



Technical details

- Passage width: 300 mm
- Passage height: 160 mm
- Working cycles: continuous
- Conveyor belt feed: 16 mm, 32 mm cycle
- Drive motor: 1.5 kW
- Hourly output: max. 1500 kg, depending on product
- Dimensions: 1270 x 560 x 1690-1850 mm
- Weight: 210 kg

