

SPECIFICATIONS

ARTICLE

Designation : **Meat tenderizer**

Code bobet : **20619**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

TENDERIZER 48 BLADES (3 rows of 16 blades)

BLADE

- Material : stainless steel
- Height : +/- 40 mm
- Total length (of 48 blades) : +/- 105 mm
- Thickness : +/- 1 mm

HANDLE

- Material : ABS
- Colour : white
- Length : +/- 55 mm
- Thickness : +/- 35 mm
- Overall dimensions (with housing) : 115 x 140 x 35 mm
- Total weight : +/- 0.398 kg

APPLICATION / MAINTENANCE :

The 3 rows of 16 sharp blades cut the connective tissue that make meat tough. Tiny "heat channels" are created without changing shape or presentation of meat, resulting :

1. faster penetration of marinades,
2. even cooking throughout the meat,
3. cooking time substantially reduced (up to 40%).

Result : no loss of natural juice, more tender meat