

ECONOX MANUAL TENDERIZER



The Tenderstar Econox tenderizer is a manual meat tenderizer for tenderizing a 125 mm × 300 mm piece. Very resistant, it is made of stainless steel and polyethylene. This new model is the best of the two old models for even more comfort and optimal results.

Thanks to its lateral swivelling board, the Econox tenderizer does not cut meat into slices and prevents the 544 blades from hitting twice in the same place. In this way, the meat is tender and juicy without affecting the original appearance of the meat. This way, you can get the most out of your less beautiful pieces of meat while offering a quality and tasty product to your customers.

This tenderizer meets EC and hygiene standards since all parts that come into contact with the meat can be removed for high-pressure cleaning or sterilization. Easy to use, the various parts can be dismantled quickly and safely without the use of tools.

Depending on your needs and the frequency of use or quantity to be tenderized, we also offer a range of electric (TSE) and (semi-)automatic (TSAB and TSHY) tenderizers, guaranteed for 1 year.

TECHNICAL DATA

Machine dimensions (H×W×D):

930 (1700 mm with feet) ×430×430 mm

Weight: 28.5 kg (39.5 kg with feet)

Blades: 544 (blade cutting width: 5mm)

Dimensions of the part to be softened:

125 mm (thickness) and 300 mm (width)

Warranty: 1 year

