

Product Name :
Meat Tenderizer

Product Code :
MM-CHINA11002-0012



Description :

Meat Tenderizer

Technical Specification :

A meat tenderizer is an essential piece of equipment in the food processing industry, specifically designed to enhance the texture and quality of meat products.

By breaking down muscle fibers and connective tissues, the tenderizer significantly improves the tenderness and flavor of meat, making it easier to cook and more enjoyable to eat.

Key Features

Continuously Adjustable Production Speed: Allows users to optimize processing efficiency.

Adjustable Blade Gap: Blade spacing can be modified to set the cutting depth, ensuring precise tenderizing.

High-Density Cutting: Reducing the gap between blades or using specialized teeth enables highly concentrated cuts.

Smooth Food Conveyance: Equipped with a rotating discharge belt for efficient food transfer.

Optional Perforating Attachments: Suitable for punching holes in products like hamburger patties.

Residue Collection Tray: Ensures clean and efficient processing.

High Operational Safety: Includes safety covers and emergency stop functions.

Heavy-Duty Casters: Four 360° rotating casters with parking brakes and adjustable height for mobility and stability.

Features in Detail

Adjustable Blade Height

Enables customization of cutting depth for different types of meat.

Optional configurations available.

Special Blade Teeth

Reduced blade spacing with special teeth for denser cutting patterns.

Extended Conveyor Belt

Allows gentle transfer of products to subsequent processing equipment.

Adjustable Main Shaft Height

Entire machine height can be adjusted via a handwheel.

Perforating Rollers

Designed for punching holes in products like hamburgers for uniform cooking.



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