



MEAT TENDERIZER

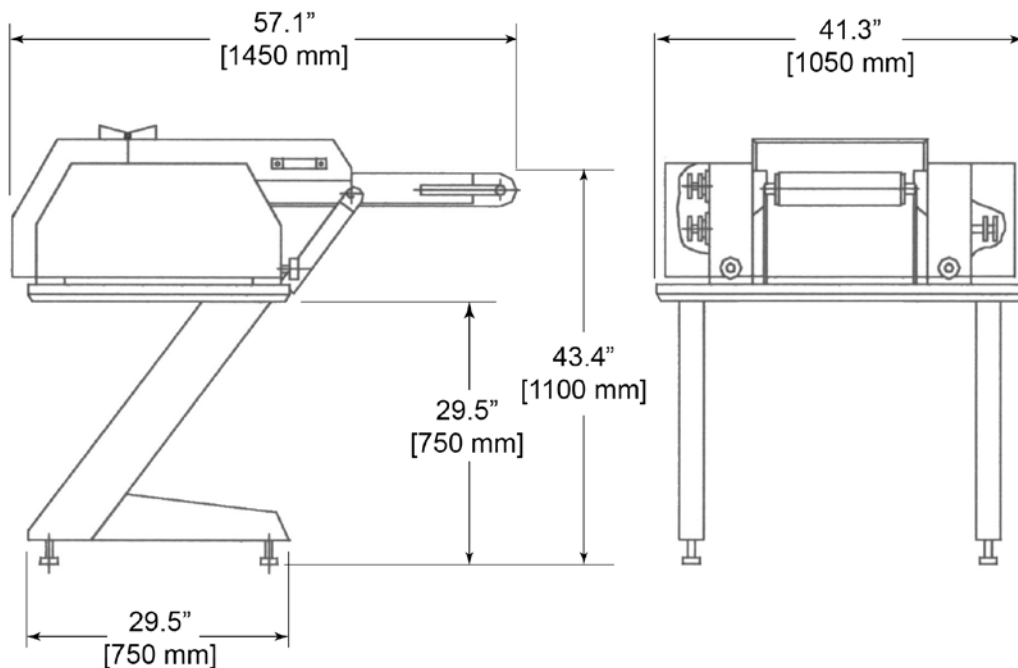
- Used for boneless cuts of pork, beef, chicken, or turkey
- Increases the absorption capacity of meat by opening muscle fibers and exposing inner meat surfaces.
- Increases the quantity of muscle protein on meat surfaces for further processing.
- Rollers equipped with circular knives.
- Accommodates product up to 3-1/8" (80 mm) thick.
- Open design of knife roller for easy sanitation.
- Optional hopper for loading product onto conveyor.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



A conveyor drops product into the tenderizer rollers.

MEAT TENDERIZER

The Danfotech Meat Tenderizer is one of the most important components in the production of boneless cooked products such as ham, shoulder, chicken or other meats. A conveyor feeds product to a set of rollers equipped with circular knives. This effectively increases the meat surface and opens the muscle tissue, boosting liquid retention and promoting higher concentration of protein at the surface after massaging. The rollers are designed for easy sanitation and do not need to be disassembled to clean the knives.



MEAT TENDERIZER

Models	Voltages	Motor	Capacity per hour	Total knives	Knife diameter	Knife Roller Distance	Working width
KT110	220, 400, 415, 460 V 3-phase	2 hp (1.5 kW)	11,000 lbs (5,000 kg)	133	Ø4.3" (109 mm)	-6 to +20	13.8" (350 mm)
KT140		4 hp (3 kW)	22,000 lbs (10,000 kg)	153	Ø5.4" (138 mm)	-10 to +16	21.6" (550 mm)

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