



Model
INT90
Tenderiser

Model INT90 Tenderiser

The Model INT90 Tenderiser has been designed to produce "fillet" results from less valued meats.

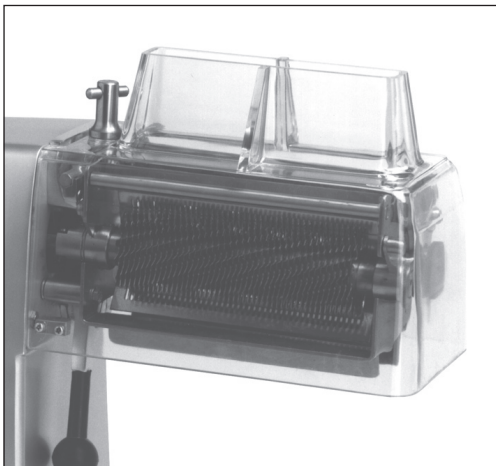
Hundreds of small blades penetrate into the meat, cutting the muscle fibers, making it tender and succulent during the cooking process.

The unique Stir Fry cutting group slices meat into strips perfect for oriental cuisine.

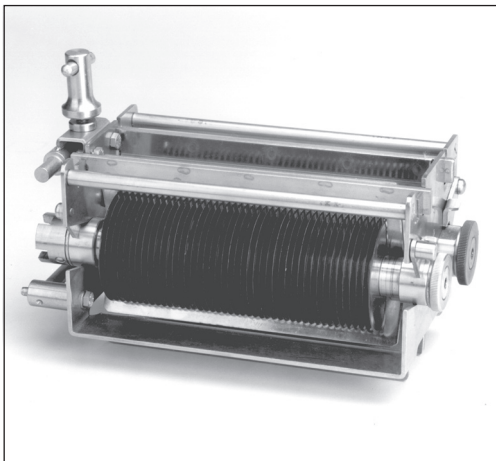
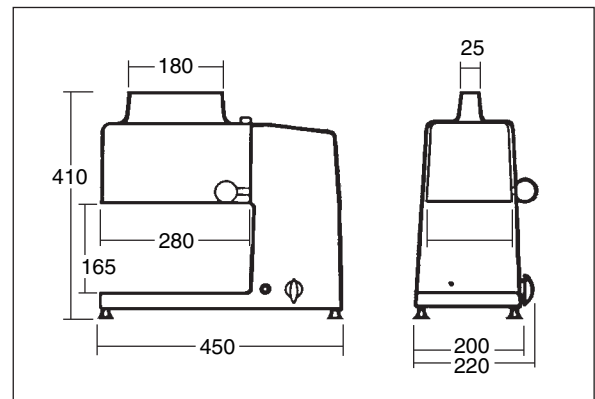
- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids;
- Blades automatically stop when protective cover is raised;
- High mouth position and lower blade enclosure ensure operator safety;
- Reduces meat cooking times;
- Reversing switch;
- DIN standard.

SPECIFICATIONS

No. of Blades (Standard cutting group)	2 x 44
No. of Blades (Stir Fry cutting group)	2 x 44
220/240V, 50Hz single phase motor	600W
220/380V, 50Hz three phase motor	650W
Net weight	22kg



The clear protective cover allows the operator to keep an eye on the meats being processed.



The Stir Fry cutting group is perfect for oriental cuisine

SALES AND SERVICE

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Note: Specifications subject to change without prior notice