

Meat Tenderiser

Model : BRPRO9

Wedderburn's Pro-9 Tenderiser is a superb tool for adding value to meat cuts. By utilising the various attachments you can create more appealing cuts for your customers and turn less tender cuts into more profitable merchandise. Comes complete with a safety hood manufactured especially for New Zealand health & safety requirements.

FEATURES

- durable stainless steel assembly
- safety hood especially manufactured for New Zealand Health & Safety requirements
- motor shuts off when safety cover is lifted
- tenderising / knitting blades cuts deep to sever fibre and sinew helping to improve saleability of less expensive, hard to merchandise cuts

OTHER BLADES AVAILABLE INCLUDE

- strip cutting useful for stir fry, fajitas, julienne salads, beef jerky
- cutlet tenderising for thin & delicate cuts; veal, chicken breasts, squid, this blade will gently pierce the product without tearing it
- star punching 1/8" star rollers to punch lasting holes into the meat patty or steak to break down fibres. Makes the product more tender and reduces cooking time
- scoring cuts just the surface of steak or patty creating an visually appealing product that cooks more quickly

OPTIONS

GY0108	Stainless Steel Lid	
BRTA3130	Standard Tenderiser Attachment	
BRTA31304A	9/16" Stir Fry Attachment	
	Other sizes available on indent	



SPECIFICATIONS

Model Number	Power	Feeding Mouth Size (mm)	Overall Dimensions (mm)
BRPR09	Single Phase 230 V 50 Hz	185 (W) x 34 (D)	419 (W) x 330 (D) x 406 (H)

FOOD EQUIPMENT

Specifications may change without notice

LABELS | LABELLING EQUIPMENT | PACKAGING EQUIPMENT ESL & DIGITAL SIGNAGE | WEIGHING SCALES | POS SYSTEMS FOOD EQUIPMENT | MAINTENANCE & REPAIRS | HIRE 0800 800 379 enquiries@wedderburn.co.nz www.wedderburn.co.nz