



TABLETOP TENDERIZER MACHINES



MOD. SOFTEN (Automatic)

MOD. TENDER (Manual)



Tabletop tenderizer machines solids, specifically idealized for professional catering, butchers, culinary laboratories and so on...

These machines exploit the “tendering” process supported by microblades in special alloy. All at once, they are capable of handling whole or portioned cuts of meat up to a thickness of 80 mm. Thanks to this innovative system, tenderizers **TEKNAPRO** can provide a long lasting use and a quality outcome without being influenced by the meat’s thickness. All of this happens with no effort coming from the operator, in compliance with the safety regulations and thanks to a proper protection systems installed following existing norms.

The machines are completely build in AISI 304 stainless steel. Even though they take advantage of the microblade system, they maintain significantly small dimensions compared to what is offered on the market today. This is the result of a “patented system” that allows to achieve a high level performance on any type of treated meat. The microblades’ block disassemble is fast, safe and can make cleaning operations extremely easy.

MOD. SOFTEN
TABLETOP TENDERIZER MACHINES
Tender meats, ready, right away



WHAT DOES IT MEAN TO “TENDERIZE MEAT”?

The meat's “tendering” also known as “maturation” or “aging” process consists of penetrating the meat (beef, veal, horse, pork, chicken, turkey, fish, etc...) with a special micro-blade steel comb. In this way it creates microholes that open the flesh's tissue and its muscle fibres, engraves nerves, tendons and cartilages. Thereby, we achieve a product that is tender and ready to be cooked or packaged for refrigerated storage.



MOD. *TENDER*
TABLETOP TENDERIZER MACHINES

TENDERIZING SYSTEMS

Tenderizing machines on the market use 2 different and defined concepts:

- **Engraving roller systems**, used in small hand cranked or motorized machines, in which only a maximum thickness of 15/20 mm can be treated (such as steaks or thin slices). This system does not separate the muscle fibers but rather compresses and stretches the tissue, altering its visual appearance and shape.
- **The microblade system** is used on machines for laboratories and meat processing, both in the manual version with a central lever (very heavy to use) and in the automatic version, but with significant dimensions and economic impact for customers.

The microblade system designed for professional catering by **TEKNAPRO** is available in two versions:

- **a manual version** with a side handle, practical to use, very effective, and compact (**TENDER**)
- **an automatic version**, very high-performance, fast in its work phases, able to handle both whole and portioned cuts (**SOFTEN**).

The microblades completely penetrate the thickness of the cut of meat, separating the tissue, cutting into nerves, tendons, and cartilage, achieving an excellent level of tenderness in a very short time **Soften** with microblades, thanks to its total automation, can be managed by any operator, completely eliminating fatigue and the risk of insufficient "blade penetration" into the product.



WHY IS IT BENEFICIAL TO TENDER MEAT WITH TENDERIZER MACHINES

- **Shorter maturation times** drastic reduction for the aging process resulting in **an immediate economic advantage**. Note that meat can be mechanically tenderized after just 8 days of aging (instead of the usual 20–25 days), maximizing nutritional properties before they begin to decay.
- **Maximum profit** with tenderizers **TEKNAPRO** tenderness is always guaranteed with any cut of meat, including the animal's less noble and tougher parts, achieving remarkable tenderness and major profit.
- **Marination and breading** poke holes disappear immediately during cooking, encourage the absorption of marinades and breadings. All of this causes a remarkable increase of the product's weight, thus **improving profit** while ensuring uniform treatment.
- **Faster cooking time** Micro-perforations made with tenderizers **TEKNAPRO** help relax and flatten muscle fibers, by preventing the meat from curling during cooking. Thus, the heat penetrates the core more quickly leading to a **faster cooking process**.
- **Not just meat** tenderizers **TEKNAPRO** are perfect for professional kitchens, restaurants, butcheries and gastronomy's laboratories. This service is ideal for **all types of meat**: beef, horse, pork, chicken, turkey, fish and also fish and vegetables, especially those prepared on the grill. The tenderizing treatment eliminates hard or woody textures, making them more enjoyable.
- **High productivity** the tenderizers **TEKNAPRO** can process any cut and thickness-from steaks to roasts and roast beef-up to 80 mm thick, covering **100% of the needs** in professional kitchens and point-of-sale operations.





TENDER

"MANUAL" MEAT TENDERIZER

TECHNICAL DATA

STRUCTURE: AISI 304 stainless steel

DIMENSIONS: 320 x 380 x 400 mm (height)

BLADE HOLDER COMB SIZE: 210 x 40 mm

NUMBER OF MICRO-BLADES (ALLOY/STEEL): 145

MAXIMUM WORKING HEIGHT: 60 mm

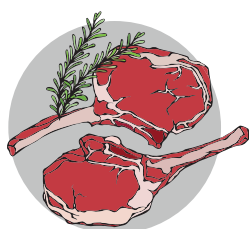
MICRO-BLADE GROUP MOVEMENT: Manual

CARRIAGE FEED: Manual

WEIGHT: 20 kg



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Not recommended
for use on meat
with bone



SOFTEN

"AUTOMATIC" MOTORIZED MEAT TENDERIZER

TECHNICAL DATA

STRUCTURE: AISI 304 stainless steel

DIMENSIONS: 420 x 490 x 550 mm (height)

BLADE HOLDER COMB SIZE: 210 x 60 mm

NUMBER OF MICRO-BLADES (ALLOY/STEEL): 217

MAXIMUM WORKING HEIGHT: 80 mm

DUAL SAFETY SYSTEM (LOCK/MACHINE)

MICRO-BLADE GROUP MOVEMENT: Automatic (up/down)

CARRIAGE FEED: Manual

TIMER / DIGITAL WORK TIME CONTROL

WEIGHT: 35 kg

INSTALLED POWER: 0.37 kW

VOLTAGE: 230 V / 50 Hz

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