

Meat tenderizer Profi Line

843451

Modern and effective tool for meat improvement, the interspaced vertical blades reduce the length of meat fibers. Perfectly tenderizes meat by softening the tissue and flattening meat at the same time. Marinating time can be reduced by up to 25%, because the surface area of the meat is significantly increased. During frying, the subtle perforation will allow sauces poured over the meat to penetrate. Soft springs, easier use, better result.



Specifications

Suitable for	: Dishwasher
Materials	: ABS (Acrylonitril-butadien-styrene), 18/8 Stainless steel
Packed per	: 1
Packaging type	: Sticker
Length (mm)	: 42
Width (mm)	: 150
Height (mm)	: 118
Measurements	: 42x150x(H)118
Colour	: Red

Transport specifications

EAN	: 8711369843451
Intrastat code	: 82100000
Gross weight (kg)	: 0.32
Net weight (kg)	: 0.22
Export carton length (mm)	: 635
Export carton width (mm)	: 470
Export carton height (mm)	: 485
Quantity per export carton	: 60
Sales units per pallet	: 720
Plastic packaging (gram)	: 86

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