

Meat tenderiser code: 843451

Equipped with 51 stainless steel blades.
Interspaced vertical blades break down the length of meat fibres.
Softens meat tissue while flattening the meat.

Increases surface area to reduce marinating time by up to 25%.
Creates punctures to allow sauces and glazes to soak in better during cooking.
Fitted with soft springs for easier operation.

-  51 stainless steel blades deliver quick, even tenderising.
-  Speeds up marinating time by 25%.
-  Soft-spring design reduces manual strain during repetitive prep.
-  Softens and flattens meat cuts in a single step.



Code	Colour	LxWxH (W)
843451	Red	42x150x(H)118