

Meat Maximizer™ Tenderizer

The only NSF certified, multi-blade, hand held meat tenderizer does much more than tenderize beef, veal, pork, poultry, game and seafood. It is the #1 choice of professional chefs and home cooking enthusiasts.

FEATURES

- Patented removable blade cartridge for quick and complete cleaning.
- Ideal for enhancing the taste and texture of any type of meat, not just tough or inexpensive meats. Perfect for beef, pork, veal, chicken, turkey, venison, fowl and even some seafood.
- Reduces cooking times by up to 40%, resulting in more juicy and flavorful meat (as the cooking heat has less time to dry out the meat).
- Razor sharp, double edged knives effortlessly cut through the connective tissue in meat that can cause it to be tough.
- Creates tiny channels into the meat, allowing heat to penetrate evenly, resulting in equal cooking across varying meat thickness.
- Provides pathways for marinades to be absorbed deeper into the meat.
- Used by chefs all over the world to enhance flavor, texture, and plate coverage.
- Items 200345N & 200315N (ABS columns) recommended for lightweight comfort and in home applications.
- Items 200345NS & 200315NS (stainless steel columns) recommended for heavy use environments.

Available in 4 convenient configurations:

Meat Maximizer™ Meat Tenderizers

200315N	15 knives ABS Composite Columns
200315NS	15 knives Stainless Steel Columns
200345N	45 knives ABS Composite Columns
200345NS	45 knives Stainless Steel Columns

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REMOVABLE
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