



Original SUPER Meat Tenderizers™

The original multi-blade, hand held super meat tenderizer does much more than tenderize beef, fish and poultry. It is the *#1 choice of professional chefs* and home cooking enthusiasts.

FEATURES

- 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.

AVOID
Cross-Contamination



Our HACCP color coded tenderizers can significantly reduce the risk of cross contamination during food preparation and create a safer, more sanitary environment in the kitchen.

Available in 5 convenient configurations:

HACCP Color Coded Original SUPER Meat Tenderizers™

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|---------|---------------------------------------|
| 200348Y | 48 Knives, stainless columns, poultry |
| 200348R | 48 Knives, stainless columns, beef |
| 200348T | 48 Knives, stainless columns, pork |

Original SUPER Meat Tenderizers™

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|--------|------------------------------|
| 200316 | 16 Knives, ABS columns |
| 200348 | 48 Knives, stainless columns |



Chicken

Incredible results on boneless chicken breasts including even cooking, retention of natural juices and flavors.



Beef

Achieve better cooking results from less expensive cuts of meat with the original multi-blade hand-held meat tenderizer.



Pork

The meat tenderizer has double sided, razor-sharp stainless steel knives that effortlessly cut through the connective tissue in meat that can cause it to be tough.