

Meat Tenderiser

Model : BRPRO9CL

Wedderburn's PR09 Tenderiser is a superb tool for adding value to meat cuts. By utilising the various attachments you can create more appealing cuts for your customers and turn less tender cuts into more profitable merchandise. Comes complete with a clear plastic safety hood for added safety.

FEATURES

- durable stainless steel assembly
- installed with clear plastic hood for added safety
- motor shuts off when safety cover is lifted
- tenderising / knitting blades - cut deep to sever fibre and sinew helping to improve saleability of less expensive, hard to merchandise cuts
- single phase 230 V 50 Hz

OPTIONS

- 14.2 mm Stew /Strip Cradle (Order Code BRAT3130)
Other sizes available on indent

ADDITIONAL BLADES AVAILABLE

- strip cutting - useful for stir fry, fajitas, julienne salads, beef jerky
- cutlet tenderising - for thin & delicate cuts; veal, chicken breasts, squid, this blade will gently pierce the product without tearing it
- star punching - 1/8" star rollers to punch lasting holes into the meat patty or steak to break down fibres. Makes the product more tender and reduces cooking time
- scoring - cuts just the surface of steak or patty creating an visually appealing product that cooks more quickly



SPECIFICATIONS

Model Number	Feeding Mount Size (mm)	Overall Dimensions (mm)
BRPRO9CL	190.5 (W) x 31.75 (D)	419 (W) x 330 (D) x 406 (H)

Specifications may change without notice

FOOD EQUIPMENT

LABELS | LABELLING EQUIPMENT | PACKAGING EQUIPMENT
ESL & DIGITAL SIGNAGE | WEIGHING SCALES | POS SYSTEMS
FOOD EQUIPMENT | MAINTENANCE & REPAIRS | HIRE

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