

MEAT TENDERIZERS

ABS



STANDARD FEATURES

 Meat Tenderizers are designed to tenderize boneless beef steaks (cattle meat only). Hundreds of tenderizing blades go into muscle fibbers cutting sinews. The result is a tender piece of meat, which will cook quicker and be tender and chewable.

 Stainless steel construction ensures long lasting and easy cleaning.

 ABS has an innovative mechanical safety system where both rolls are encapsulated inside cover eliminating blade exposure. Once the cover is removed rolls slide out of it easily for cleaning purposes.

 Meat Strip Cutter KES-ABS10 (accessory sold separately) allows users to cut steaks into meat strips for making fajitas and other tasty recipes. Stainless steel sharpened blades provide precision and a smooth operation.





Acessories for ABS KES-ABS10 Strip cutter / Fajita Blade Set 3/8" ABS



Innovative Safety System ILLUSTRATIVE PHOTO, ACTUAL PRODUCTS AND ACCESSORIES ARE SUBJECT TO CHANGE WITHOUT NOTICE



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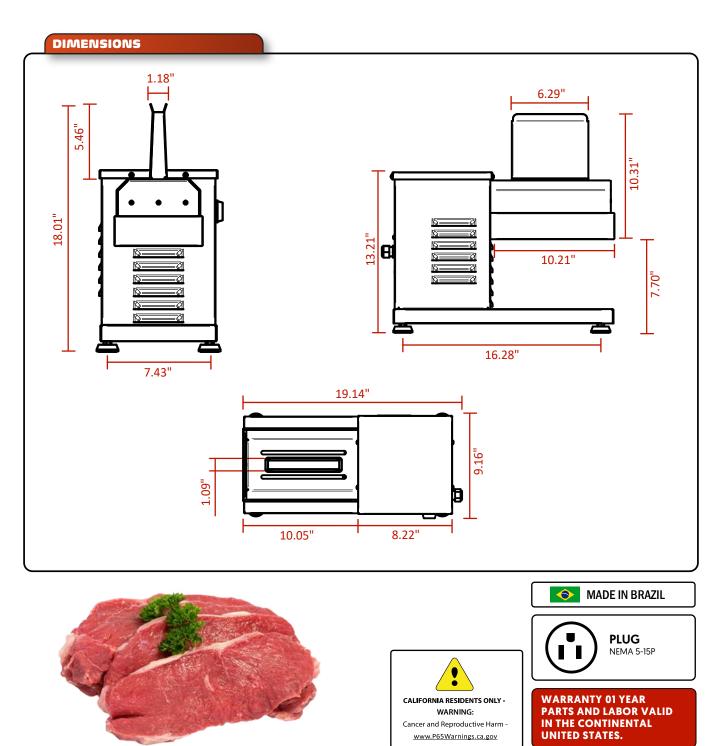


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Feeding Chute (L x W) Weight Steak Production Power Rating Item Voltage Amps Dimensions (W x D x H) PLUG (Net x Ship) Thickness (арргох.) ABS 110V 5.7 1/2 HP 10" x 20" x 18" 60 lb x 56 lb 1/2" 880 lb/h 6.29" x 1.09" NEMA 5-15P



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