

TENDER XP TENDERIZER WITH LARGE KNIVES



Together with our engineering department we have fine-tuned a new tenderizer with a completely innovative cutting system. The high-quality Italian cooked ham has organoleptic and visual characteristic unique in the world, due to the prime material, the natural ingredientistics, the reduced injection, a delicate tumbling (massage) and a slow cooking. In order to increase even more these exceptional characteristics, **Inox Meccanica** has come up with the **TENDER XP**.

A special tenderizer with “LARGE KNIVES”, allowing to carve in a regular, alternating and decisive manner the muscle fibres of the ham.

This type of cut permits to create the best conditions for :

- obtaining “succulence” also in meat added with “light” brines ;
- reducing the formation of caves and/or crevices ;
- maintaining a perfect muscular anatomy ;
- obtaining an optimal distribution of the brine ;

The TENDER XP allows a “PASSING” tenderizing for products without rind or portions of muscle, and a “NON PASSING” tenderizing for anatomic products with “opened” or “closed” de-boning with fat and/or rind. For some typologies of product, this particular way of tenderizing allows to avoid the injection of the meat.

The suitable knives, based upon product and percentage of injection, are of two types; a single blade or with a interrupted blade, easy to install and remove for exchange or sanitization.

The entire structure is made of AISI 304 stainless steel and materials suitable to be used in the presence of foodstuff.

The functioning of the machine is electro-pneumatical

The above described machine has been constructed in compliance with the European machines directive about safety, noise and hygiene.

TECHNICAL DATA

Compressed air consumption :
Absorbed electrical power :

750 NI/min at a pressure of 7/8 bar
5,5 kW 400 Volt 50 Hz

