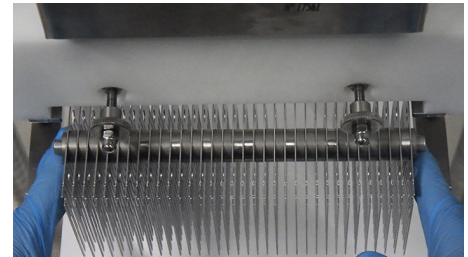


EASY TO USE !!

- ①Put the meat on the cutting board.
- ②Move the handle up and down. When doing so, move the cutting board in all directions to tenderize the meat from different angles.

Easy to take apart!



Keep the juices in and reduce the cooking time! Flavor won't escape.

The cut surfaces of tenderized meat will not stand out. The tenderized meat can be used as a block, used sliced.

Use this to differentiate your products and increase sales.

Tenderizes firm pieces of meat.

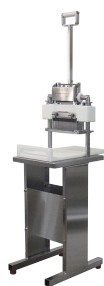
Can be used to tenderize low grade parts of meat, and firm pieces of meat which may otherwise be difficult for use.

Sizes which can be tenderized.

Can tenderize raw boneless blocks of meat of sizes up to H110mm and W300mm.

Options

**Stainless
stand**



■SPECIFICATIONS

MODEL	TS—ECONOX
DIMENSIONS	W400xD445xH960mm
MAX SIZE	W310xH110mm
BLADE AREA	W205xD80mm
WEIGHT	26kg
BLADE QUANTITY	544 blades (16 blades * 34 blades)
CUTTING BOARD DIMENSIONS	W300xD535mm

WATANABE
WATANABE FOODMACH CO.,LTD.

2-12-26 TSUYUHASHI NAKAGAWA-KU NAGOYA JAPAN
TEL052-361-8511 FAX052-361-8490
URL: <https://www.foodmach.co.jp/>

SALES AGENT

TENDER STAR

MEAT TENDERIZER

TS-ECONOX



Can tenderize raw boneless blocks of meat of sizes up to H110mm and W300mm.

