

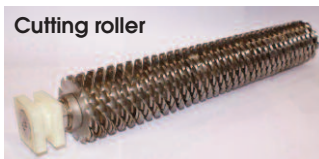
T-600 Meat Tenderizer

The T-600 is designed for mechanical cutting of boneless pieces of meat in order to increase the surface area for absorption of brine. As a result of this mechanical incision of the muscle, more brine is bound, which reduces losses after thermal treatment, thereby increasing the final yield of the product.

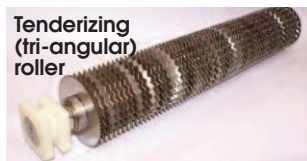
The T-600 is equipped with two cutting rollers. Each roller holds 69 cutters. A standard cutter has 11 blades.



Meat Tenderizer
T-600



Cutting roller



Tenderizing
(tri-angular)
roller



Flat roller

Standard equipment includes 4 rollers:

**(2) Cutting rollers;
(1) Tenderizing roller;
(1) Flat roller.**

FEATURES

- Constructed entirely of 304 stainless steel
- Multi-disk-knife system with two roller knife shafts
- Smooth power control of the upper shaft allows the operator to find the optimal working pressure conditions for each type and range of product
- Auto-adjust-thickness of tenderizing roller from a control panel

TECHNICAL DATA

Number of rollers: 2 pcs.
Number of cutters (on roller): 69 pcs.
Output: up to 8000 kg/17000 lbs
Rotational speed of roller blades
(stepless adjustment): 20 ÷ 40 rpm
The maximum height of product cut: 180mm/7"
Cutting zone width: 600mm/24"
Type of conveyor: Plastic flat
Total power: **2.2kW/3 Hp**
Supply voltage and frequency: **3x460V; 60Hz;
(3P+N+PE)**
Compressed air pressure: 0.6 ÷ 0.8MPa
Compressed air requirement: up to 1m³/h
Dimensions:
Length: 1820mm/72" Width: 1305mm/52"
Height: 1300mm/52" Weight: 700 kg/1545 lbs

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