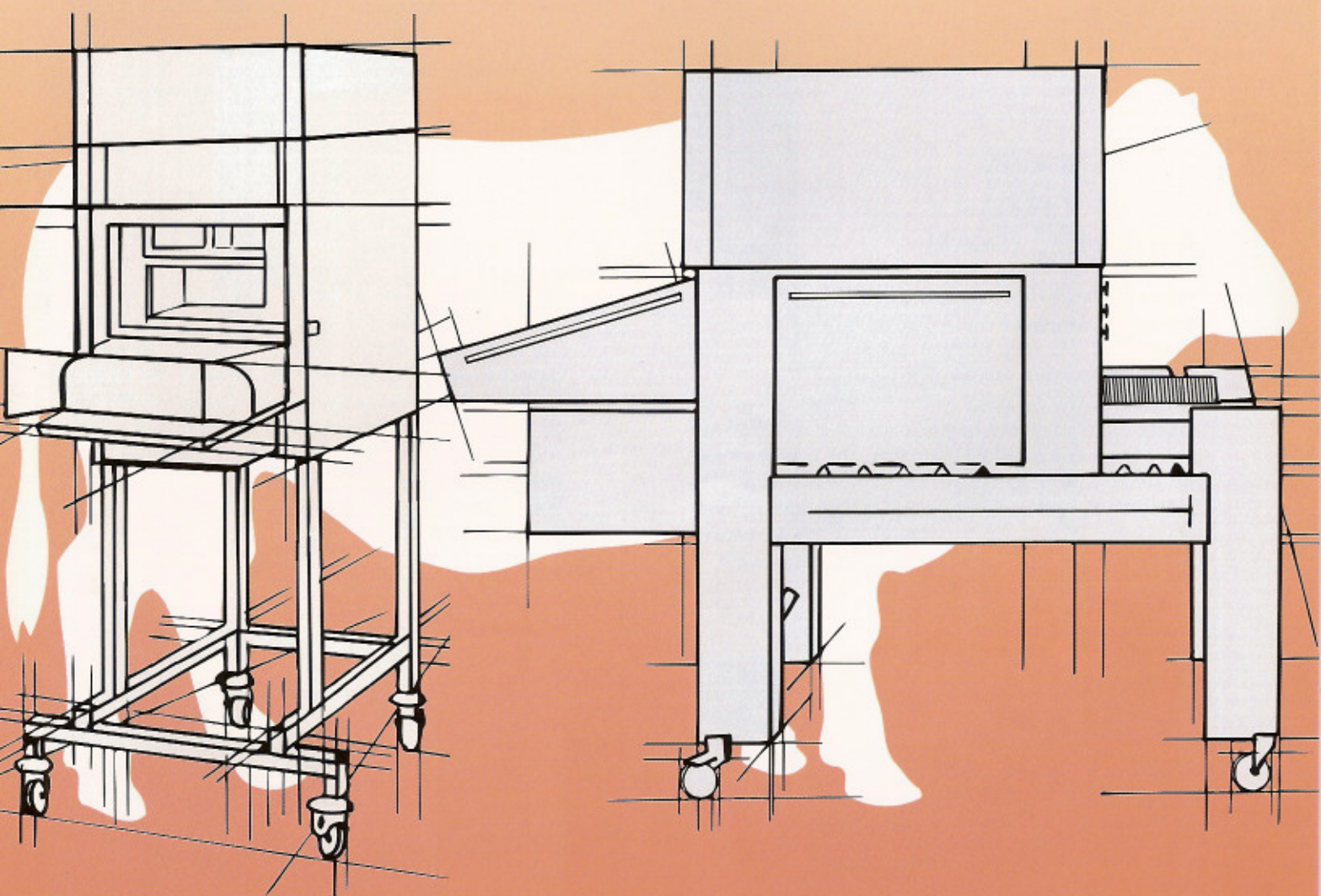


TENDER STAR

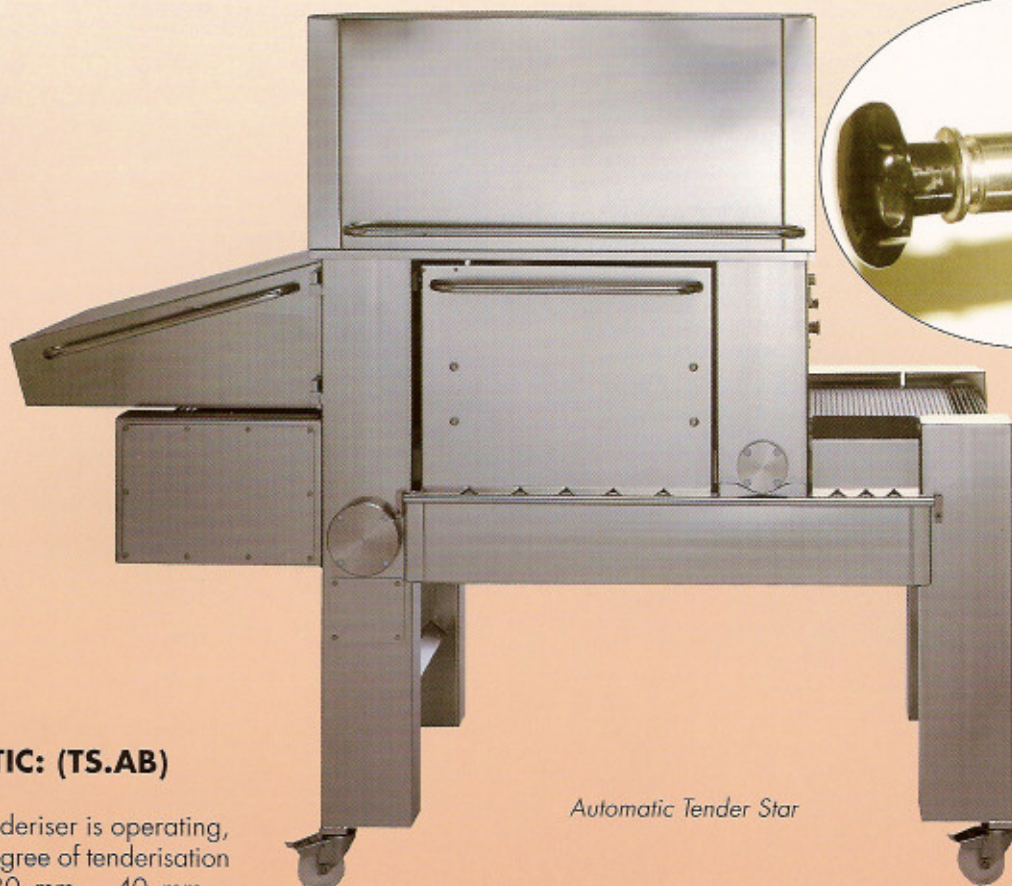
Electric tenderiser
for boned meat



PAULUS STUART

TENDER STAR

To meet YOUR requirements:
the electric tenderiser or the automatic tenderiser



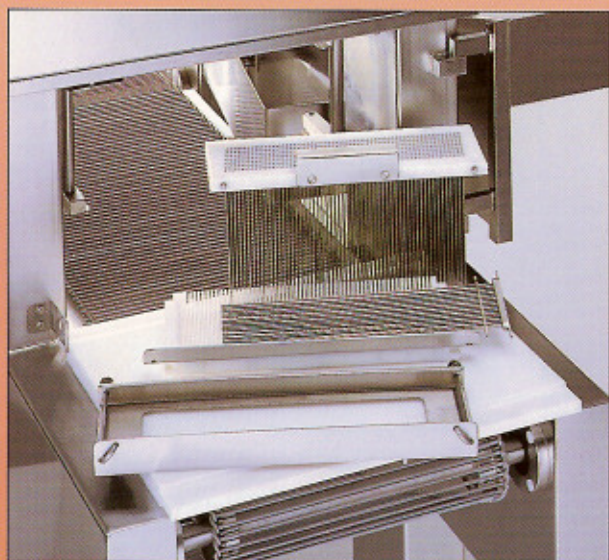
*Adjustment of
the speed of
the conveyor
belt.*

AUTOMATIC: (TS.AB)

When the tenderiser is operating, choose the degree of tenderisation (3 options: 80 mm – 40 mm – 20 mm) depending on the degree of hardness of the meat to be tenderised. Place the meat on the conveyor belt and take it out tenderised from the other side of the machine. The adjustment of the speed is carried out instantly while the tenderiser is operating, and enables the belt to advance at 3.8 m per minute, 2.4 m per minute or 1.2 m per minute. Even a non-specialist operator can thus achieve a uniform result.

Automatic Tender Star

Furthermore, the machine is fitted with oblique guides, which centre the pieces of meat on the belt. Likewise, if the piece of meat is sagging on the sides, and exceeds the operating width of the blade block, the oblique guides will push the meat back towards the centre. Small pieces of meat can be processed in bulk thanks to the oblique guides and keep the meat in the centre of the mat. Dismantling and re-fitting of the guide plates without tools and without any danger.



Blade block that can be dismantled.



Interchangeable removable boards.

EXCLUSIVE

THE 5 EXCLUSIVE FEATURES OF TENDER STAR

HYGIENE: all parts coming into contact with the meat can be dismantled and sterilised. In addition, it is entirely made of stainless steel and high-quality polyacetal. Which also makes it the toughest tenderiser!

MAINTENANCE: being made of stainless steel and polyacetal, it does not rust and can even be cleaned with a high-pressure cleaner! Parts that come into contact with the meat are quickly dismantled and fitted again, making light work of cleaning!

SPEED: the fitting and dismantling of the blade holder and the meat pressure plate is carried out very easily in seconds, without tools and without any danger! Moreover, the large number of blades tenderises faster, and avoids you having to restart the work.

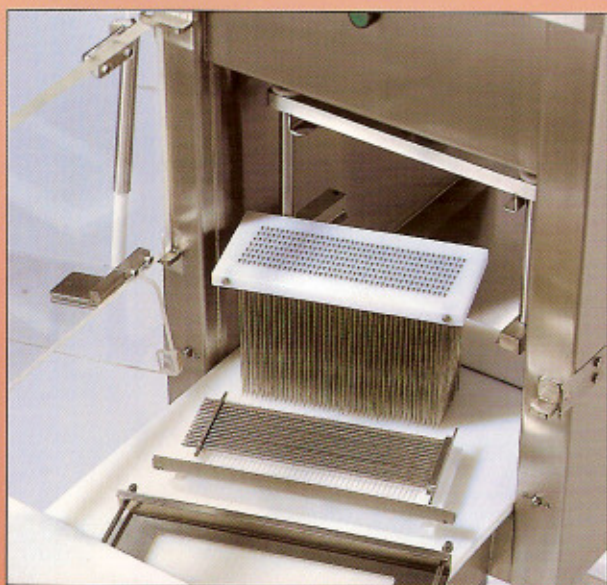
SAFETY: it has been designed in complete accordance with the latest CE standards. A number of safety cut-outs prevent it from operating if all the safety conditions are not met! In addition, it can work without danger in a refrigerated atmosphere.

QUIETNESS: each blade has been designed and sharpened so as not to shred or tear the meat fibres. Likewise, the diagonal positioning of each blade makes the tenderising invisible, and gives an excellent spread of incisions, which means that the meat retains its original appearance, but becomes tender and juicy, just the way your customers like it.

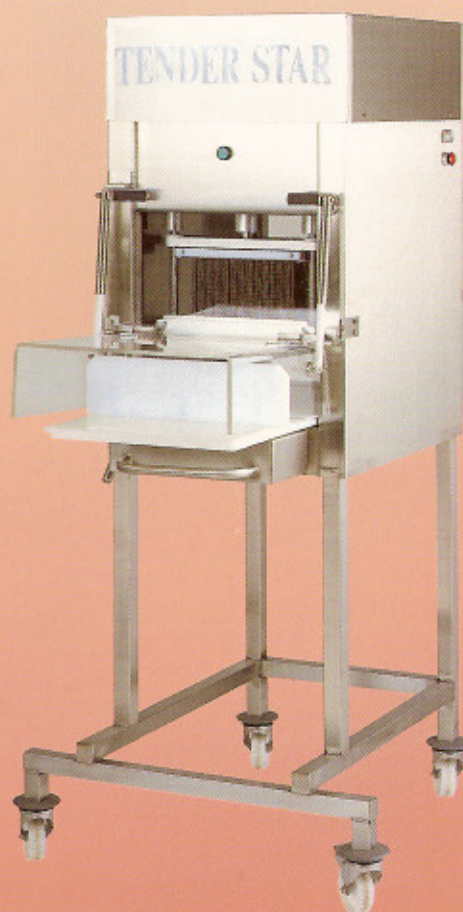
ELECTRIC: (TS.E)

When the tenderiser is switched on, pull the board towards you, put the meat on it and push the board underneath the blade block. In order to activate the blade block, press on the lid until you have obtained the degree of tenderising required. Pull the board towards you and start again.

For your safety, the rear and front safety doors are transparent, and have a magnetic cut-out system. (The machine switches itself off as soon as one of the doors is opened).



Blade block that can be dismantled.



Electric Tender Star

The machine has a uni-directional safety board made of polyethylene (impossible to place your hand underneath the blade block), and an electronic fault detection and prevention circuit.

TECHNICAL DATA

ELECTRIC TENDERISER (TS.E)

Total height: 180 cm
Machine depth: 120 cm
Machine width: 60 cm
Width of base: 85 cm - Weight: 180 kg
Motor: 220V - 380V 50 Hz 1400 rpm - U/min.
6.4 Amp 0.9 kW Cycloid type reduction drive

Security board: dimensions:

length 90 cm - width 42 cm - height 2.6 cm

Area over which the meat can be tenderised:

50 x 40 cm.

Maximum thickness of pieces of meat to be tenderised: 140 mm

On-off safety switch cuts off the power.

Made of mechanically-welded sheet steel 2 or 3 mm thick.

Blade block consisting of 540 round stainless-steel blades.

Can be cleaned with high-pressure cleaner.

Machine made entirely of stainless steel.

BELT TENDERISER (TS.AB)

Machine length: 220 cm
Machine width: 75 cm
Machine height: 180 cm
Weight: +/- 600 kg

Belt width: 400 mm

Actual working width: 330 mm

Maximum height of pieces to be tenderised: 140 mm

Travel in cycles of 80 mm - 40 mm - 20 mm

(3 options)

Number of cycles per minute: 60

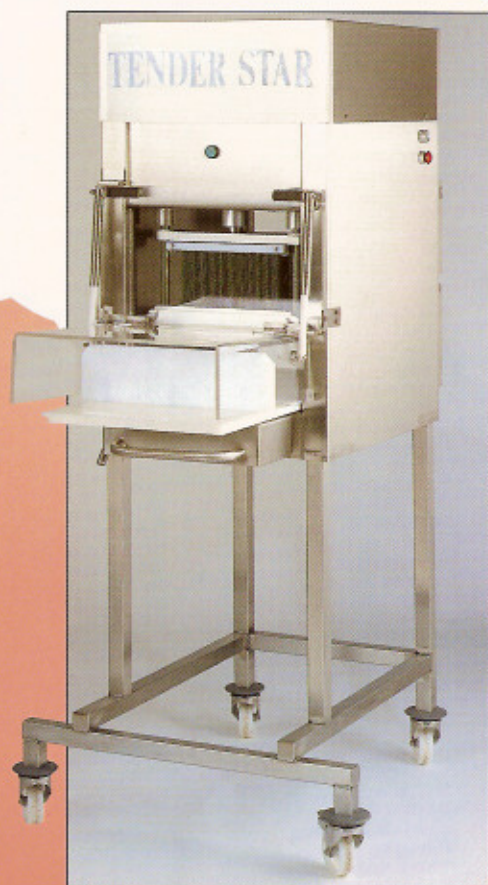
Blade block consisting of 784 blades.

All the motor assembly and the electrical controls are fitted in the upper part of the machine.

Machine mounted on braked stainless-steel castors.

Mechanically-welded construction and nuts and bolts made entirely of stainless steel.

Cleaning and sterilisation of all the parts coming into contact with the meat.



TS.E work angle.



TS.AB rear view.

Photos and descriptions for information only

Distributor

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