

Tenderizing / Flattening

TC700 WSSP Tenderpress



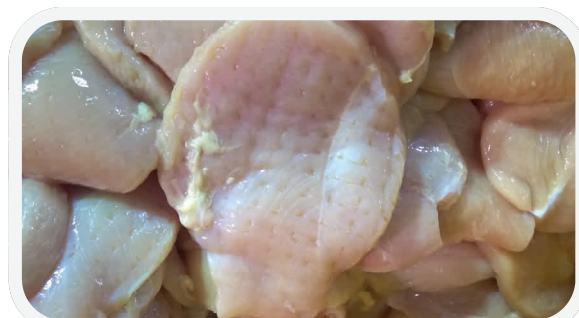
MACHINE FEATURES:

- ◆ Ross Tenderizing With Combined Flattening Head Ensures Consistent Tenderness & Thickness
- ◆ Adjustable Flattening Height To Achieve Desired Product Thickness
- ◆ Optional side rails for layered or stacked product for increased capacity - Tenderizing only

2-IN-1 TECHNOLOGY...TENDERIZE & FLATTEN IN A SINGLE PASS

PROCESSOR BENEFITS:

- ◆ Tenderizing Blades Sever Sinew, Connective Tissue & Muscle Fiber Enabling Rapid Marinade Absorption and Reduced Tumble Times
- ◆ Uniform Thickness Increases Cook Yields & Broadens Plate Coverage



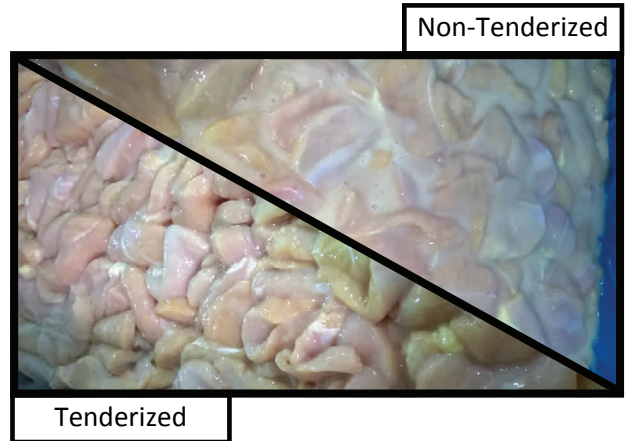
Tenderizing / Flattening

TC700 WSSP Tenderpress



KEY FEATURES:

- ◆ Reduce product thickness by as much as 70% in a single pass
- ◆ Closed belt is ideal for small products like chicken tenders - tenderizing cuts the membrane reducing curling when the product is fried
- ◆ Blade design/pattern provides increased tenderness in “Woody Breast” by as much as 20% over non-tenderized product
- ◆ Place in-line with deboning to process up to 80 butterfly breasts per minute



Increase Marination Pick-up and Retention

- * Tumble time for Tenderized chicken reduced by 33% compared to Non-Tenderized
- * Marination Target of 15% using like formulation

SPECIFICATIONS

Machine Dimensions	84.99" L x 39.51" W x 50.12 H" (2158mm L x 1003mm W x 21273mm H)
Machine Weight	1,744 lbs - (792.7 kg)
Voltage Requirements	200-575 V • 50/60Hz • 16 - 6A
Water Requirements	With spray mist 0-2 GPM (0-7.5 LPM)
Conveyor Dimensions	84.99" L x 23.80" W x 35.37" H (2158mm L x 604.52mm W x 898mm H)
Conveyor Speed	13.3 FPM (407 CMM)
Product Temperature	32 F—40F (0C-5C)
Maximum Product Height	2.25" (5.72 CM)
Nominal Production Rate	Product Specific