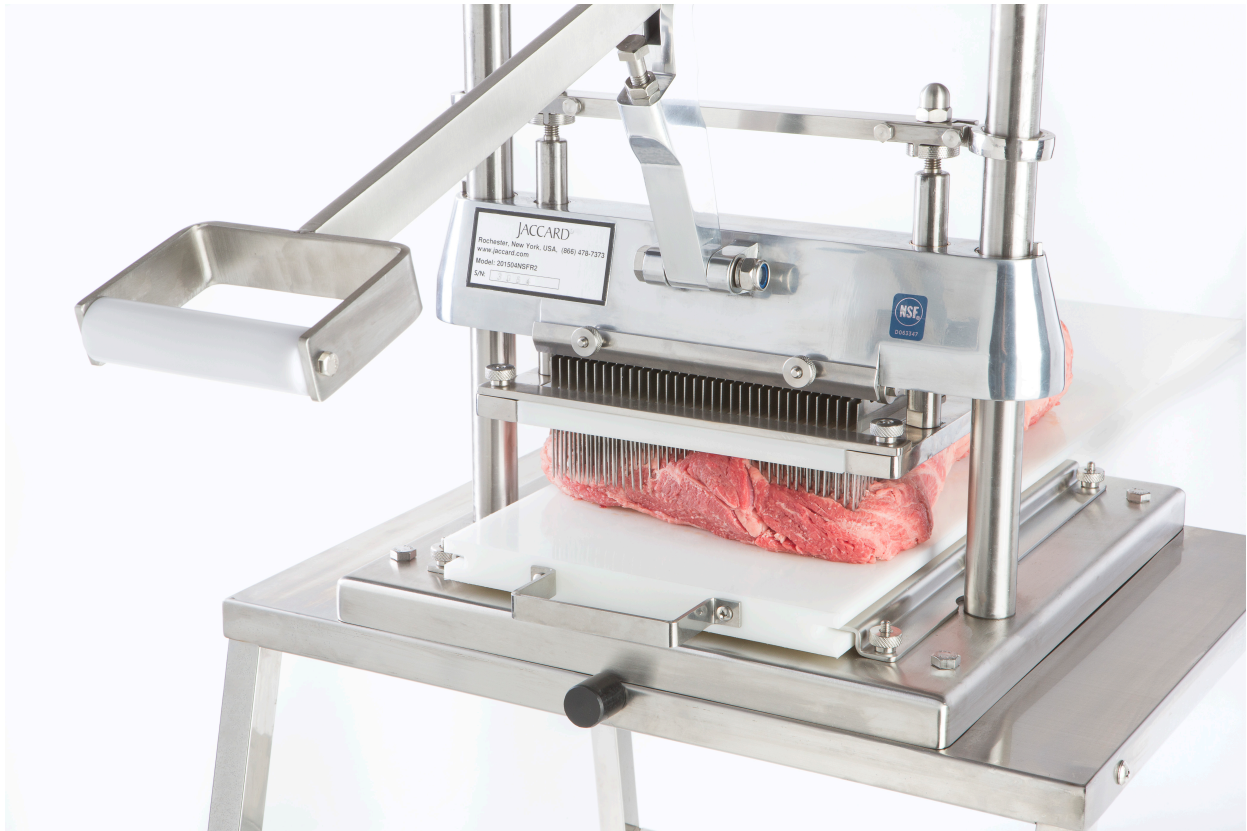


# Model H

## Commercial Meat Tenderizer



- NSF Certified manual mechanical meat tenderizer
- Tenderizes without tearing meat fibers or changing the shape of the meat
- Patented stripper frame design provides for easy installation

201504R2

30 square  
inches of  
tenderization  
with each pass

## Model H Commercial Tenderizer

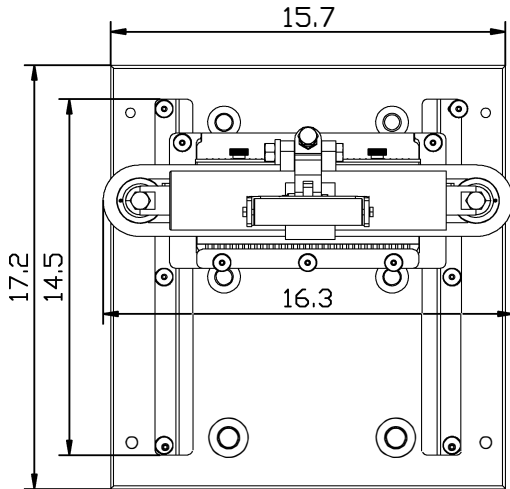


### KEY FEATURES

#### Features

- Torsion spring handle design allows for increased efficiency
  - Patented T Safety Lock maintains alignment and prevents damage to column structure
- Patented stripper frame design provides for easy installation and cleaning of blade set
- Simple sanitation: no tools required to clean or inspect
- Single piece comb for easy assembly and dishwasher safe cleaning
- Double edge razor sharp 301 stainless steel knives
  - Bi-directional sharpness for effortless penetration
- Removable and adjustable cutting board and guide brackets for easier cleaning and handling of product
- Heavy duty stainless steel base provides improved stability during operation
  - Optional stainless steel stand with casters

Model H item #201504R2  
Stand item #201504-S



## TECHNICAL SPECIFICATIONS

**Maximum Product Width:**  
 10.00 inches

**Maximum Product Height:**  
 4.75 inches

**Machine Dimensions (L X W):**  
 17.20 X 15.70 inches

**Cutting Board:**  
 31.50 inches

**Bracket Length:**  
 14.5 inches

**Base Thickness:**  
 1.10 inches

**Handle Articulation:**  
 16.00 - 21.00 inches

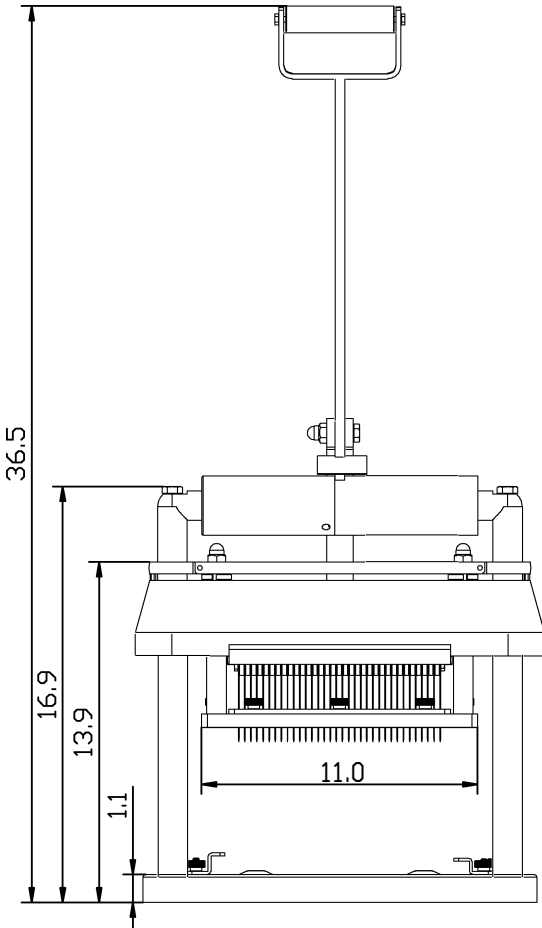
**Machine Height with Handle:**  
 36.5 inches

**Machine Dimensions with Stand (L x W):**  
 22.99 X 21.97 inches

**Machine Height with Stand and Handle:**  
 67.99 inches

**Machine Weight:**  
 54.00 pounds

**Machine Weight with Stand:**  
 99.21 pounds



Blade Set Disassembly

