

Meat Maximizer™ Tenderizer

The only NSF certified, multi-blade, hand held super meat tenderizer that does much more than tenderize beef, fish and poultry is the #1 choice of professional chefs and home cooking enthusiasts.

FEATURES

- Patented removable blade cartridge for quick and complete cleaning
- Penetrating knives create tiny heat channels within the meat
- Reduces cooking times by up to 40% resulting in much more juicy and flavorful meat (as the cooking heat has less time to dry out the meat)
- Razor sharp knives effortlessly cut through the connective tissue in meat that can cause it to be tough
- Provides pathway for marinades to be absorbed deeper into the meat
- Allows heat to penetrate the meat evenly across varying thickness to prevent under or over cooking
- Ideal for enhancing any type of meat, not just tough or inexpensive meats, including but not limited to beef, pork, veal, chicken, turkey, venison, fowl, etc.
- Jaccard tenderizers are consumer tested, approved & recommended
- ABS tenderizer for lightweight, comfort and home application (200315N, 200345N)
- Stainless Steel tenderizer for heavy duty applications (200315NS, 200345NS)

Available in 4 convenient configurations:

Meat Maximizer™ Meat Tenderizers

200315N 15 knives ABS Composite Columns

200315NS 15 knives Stainless Steel Columns

200345N 45 knives ABS Composite Columns

200345NS 45 knives Stainless Steel Columns

