



Original SUPER Meat Tenderizers™

The original 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

- 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.
- 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 double edge knives effortlessly cut through the connective tissue in meat that can cause it to be tough
- Penetrating knives create tiny heat channels within the meat
- 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
- Used all over the world to enhance flavor, texture, and plate coverage

AVOID
Cross-Contamination



Our HAACP color coded tenderizers can significantly reduce the risk of cross contamination during food preparation and create a safer, more sanitary environment in the kitchen.

Available in 5 convenient configurations:

HAACP Color Coded Original SUPER Meat Tenderizers™

200348Y	48 Knives, stainless columns, poultry
200348R	48 Knives, stainless columns, beef
200348T	48 Knives, stainless columns, pork

Original SUPER Meat Tenderizers™

200316	16 Knives, ABS columns
200348	48 Knives, stainless columns



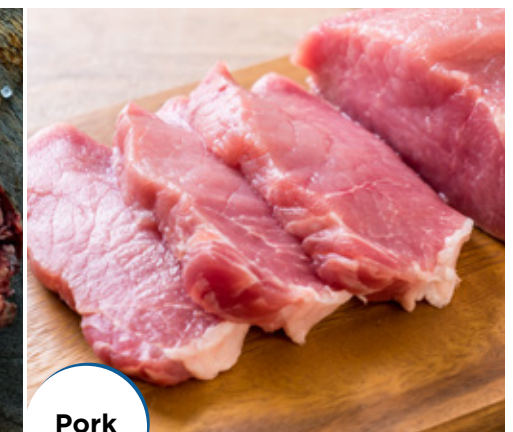
Chicken

Incredible results on boneless chicken breasts including even cooking, retention of meats natural juices and flavors.



Beef

Achieve better cooking results from less expensive cuts of meat with the original multi-blade hand-held meat tenderizer.



Pork

The meat tenderizer has double sided razor-sharp stainless-steel knives that effortlessly cut through the connective tissue in meat that can cause it to be tough.