



MEAT TENDERIZER



Soften tough cuts quickly.
Ideal for food services
restaurants and more.

MODEL: *KT-8*

- Powerful 3/4 HP motor
- Tenderizes boneless meats with thickness up to $\frac{3}{4}$ of an inch and 8 inches wide
- Stainless steel construction
- Easy to clean
- “Fajitas” unit (optional)





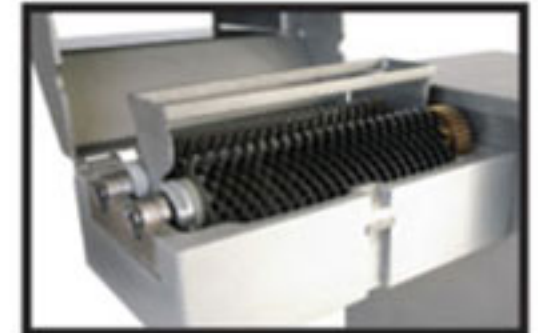
TENDERIZING UNIT EASILY REMOVABLE

The tenderizing unit is The tenderizing unit is cleaning and its design avoids waste and accumulation in the working area.



THERMOMAGNETIC PROTECTOR

In case of overloads, the circuit breaker pops out and stops the equipment, extending its useful life.



LONG LIFE WITH MINIMUM MAINTENANCE

The Solid stainless steel construction, its 43 hardened stainless steel knives and its dependable steel gear transmission allow years of continuous operation.

HYGIENIC

Cabinet, frame and lid are stainless steel making it hygienic, corrosion resistant, easy to clean, allowing for an excellent presentation.

SAFE OPERATION

It is equipped with a safety microswitch that automatically disconnects the motor if the cover is opened, preventing accidents.

FAJITA UNIT

You can also offer fajitas cut at 8 and 12 at the instant the cutter kit for KT-8

TURNS TOUGH MEAT INTO FINE AND SOFT CUTS



Tenderizes boneless meat without tearing it, makes them easier to cook while keeping its natural juices and flavor.

SPECIFICATIONS:

MODEL	KT-8
MOTOR	3/4 hp / .55 kw
*VOLTS	110 v
FREQUENCY	60 hz.
GEAR TRANSMISSION	YES
MAXIMUM PRODUCT WIDTH	20.32 cm/8 inch
MAXIMUM PRODUCT THICKNESS	1.9cm / .75 inch
NET WEIGHT	33 kg / 73 lb
SHIPPING WEIGHT	39 kg / 86 lb

*Optional 220 volts / 50Hz

DIMENSIONS

