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TC700M Tenderizer

Ross Tenderizers

Ross Tenderizers dramatically improve the mouth-feel of any cut of meat by making 32 unique T-shaped surgical incisions per square inch in bone-in and boneless products.

Key Features:

- The standard of the industry for 30 years with thousands of installations.
- Sinew, connective tissue, and muscle fiber are severed, resulting in truly tender portions.
- Cooking time is reduced.
- Moisture is retained, enhancing flavor.
- Magnetic head design positions tenderizing blades in magnetic carriers that retract when encountering bones or frozen meat.
- Hi/Lo product height adjustment allows operator to adjust tenderizer head clearance for tenderizing all primals, bone-in or boneless.
- Two models are available, with nominal rates of 3,000 or 5,000 lbs. per hour.

Specifications

Model	TC700M	TC700MC
Machine Dimensions	72" L x 24" W x 40" H* (183cm x 61cm x 101cm)	52" L x 24" W x 40" H* (132cm x 61cm x 101cm)
Approval/Certification	USDA (CE Compliant Model Available)	USDA
Voltage Requirements	200–575V • 50/60Hz • 17–6.5A	200–575V • 50/60Hz • 7–3.3A
Nominal Production Rate	5,000 lbs/hr (2,272 kg/hr)	3,000 lbs/hr (1,364 kg/hr)
Conveyor Speed	5.5 ft/min (1.7 m/min)	3.3 ft/min (1 m/min)
Maximum Product Height	LO Position = 7" (17 cm) HI Position = 9" (22 cm)"	
Conveyor Width	12" (30.5 cm)	
Product Temperature(s)	32°F to 40°F (0°C to 5°C)	
*Conveyor Height		

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