



MEAT TENDERIZER

The High Quality PTD-1 tenderizes boneless meat without tearing it, making the meat easier to cook while keeping its natural juices and flavor. Solid stainless steel construction, 43 hardened stainless steel knives, and dependable steel gear transmission allows years of continuous operation. The stainless steel cabinet, frame, and lid ensure a product that is hygienic, corrosion resistant, easy to clean and fashionably presentable.

STANDARD FEATURES

- Tenderizer cuts up to 1"(2.5 cm) thickness and 8" (21 cm) width.
- Stainless steel construction.
- Easy to clean.
- Thermomagnetic protector.
- Safe operation (automatically disconnect the motor if the cover is opened).
- Removable tenderizing unit for easy cleaning & avoids waste accumulation.
- Optional "Fajitas" unit.



Tenderizing unit Easily removeable

The tenderizing unit easily removable for cleaning and it's design avoids waste and accumulation in the working area.

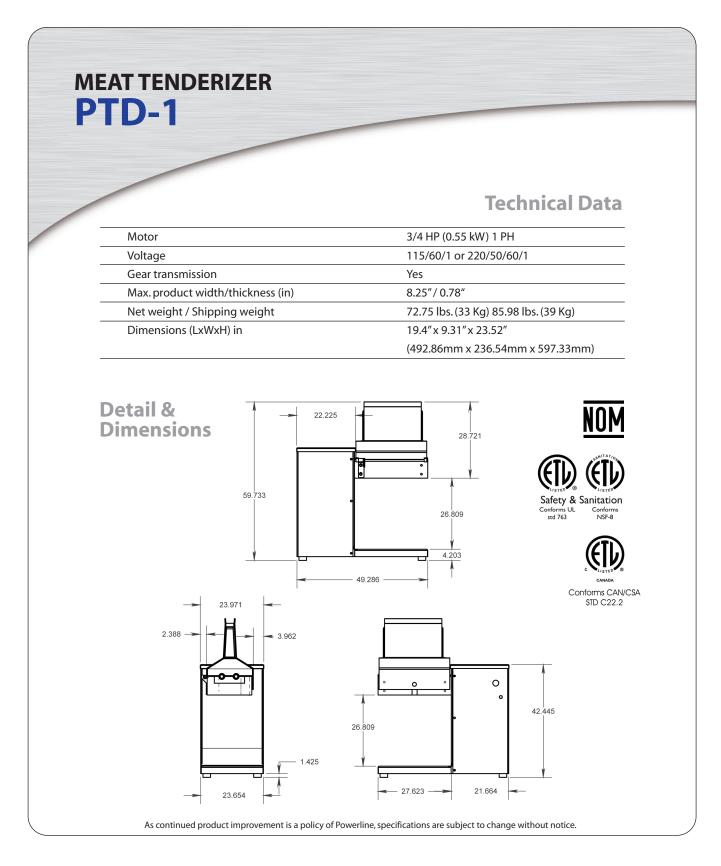


Thermomagnetic protector

In case of overloads, the circuit breaker pops out and stops the equipment.



Safe operation It is equipped with a safety micro switch that automatically disconnects the motor if the cover is opened, preventing accidents.





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