TENDERISER





Use for tenderised steak in restaurants, supermarkets, retirement villages, prisons etc. Ideal for mass catering and butcheries. Has a safety switch and easy to clean

SPECIFICATIONS -TDS1001

POWER: 0.37kW - 220V - 50Hz DIMENSIONS: 530 x 470 x 220mm

WEIGHT: 29kg

ORDER CODES:

TDS1001 • TENDERIZER SKYMSEN - S/STEEL
TDS0012 • TENDERIZER SKYMSEN - STRIPCUTTER

ATTACHMENT - 12mm



HAND OPERATED PATTY MACHINES

FEATURES

- Robust heavy duty
- Cast aluminium construction

SPECIFICATIONS - PMB0100

DIMENSIONS: 200 x 270 x 290mm

WEIGHT: 4.5kg

SPECIFICATIONS - PMB0130

DIMENSIONS: 180 x 360 x 300mm

WEIGHT: 7kg

ORDER CODES:

PMB0100 • PATTY MACHINE BUTCHERQUIP – 100mm PMB0130 • PATTY MACHINE BUTCHERQUIP – 130mm



DOUGH ROLLER





Convenient, reliable and simple operation. This precision engineered machine is maintenance free.

In only a few seconds it will create flat dough up to 400mm wide and 1 to 5mm thick for pizza or any other use. (Now with safety guard)

SPECIFICATIONS - DRM0001

DIMENSIONS: 530 x 450 x 800mm

NETT WEIGHT: 44kg WATTS: 370W

VOLTAGE: 220/240V 50Hz

ORDER CODE:

DRM0001 • DOUGH ROLLER MACHINE – ANKOR

