



The TSHY semi-automatic meat tenderizer features 544 stainless steel surgical blades, which will quickly and easily tenderize any cut of meat without tearing the meat or changing its shape. The TSHY features a protective cover that controls activation of the tenderizing system to ensure operator safety.

FEATURES

- 544 stainless steel blades provide the industry's highest tenderization per square inch with each stroke.
- "Plug N Play" design minimizes installation and operator skill level.
- Up to 60 cycles per minute.
- Automatic height adjustment for effortless control.
- Sliding board with safety guard and handle for easier handling of product.
- Machine equipped with wheels for easy mobility.
- Simple sanitation: no tools required to clean or inspect.
- 300-Series stainless steel construction.

OPTIONAL FEATURES

- 220V single phase available.



**AUTO HEIGHT
adjustment**
for effortless control.

TSHY - Semi-Automatic Meat Tenderizer

TECHNICAL SPECIFICATIONS

Total Height 63.00 inches	Speed of Blade Unit 55 Strokes per minute
Machine Depth 19.29 inches	Board Dimensions (L x W x H) 31.50 x 11.80 x 10.24 inches
Width Machine 20.47 inches	Useful Surface 27.56 x 11.80 inches
Weight 253.00 lbs.	Maximum thickness of pieces of meat to be tenderized 4.72 inches
Power 220V, 3-phase	
Functioning Hydraulic Piston	

FS - 19D 2 DIMENSIONAL ROTARY BLADE STRIP / JERKY SLICER

Description	Meat Type	Slice Thickness	Temperature Range	Output Configurations	North America List Price
High speed Bulk Output Slicer	• Boneless • Fresh • Temperd • Cooked • Whole Muscle	4.8 mm to 24 mm	28 to 60 degrees F	• Bulk	

Food Type Examples	Pounds/Hour	Target Slice Thickness	Temperature Range	Available Output Conf.	Input Configuration
Beef - fajitas	1,000	4.8 mm --> 7.8 mm	32 to 38 degrees F	Bulk	1 piece
Beef - stir fry	1,000	4.8 mm --> 10.8mm	32 to 38 degrees F	Bulk	1 piece
Beef - cubes	500	10.8 mm --> 22.8 mm	32 to 38 degrees F	Bulk	1 piece
Pork - fajitas	1,000	7.8 mm --> 22.8 mm	32 to 38 degrees F	Bulk	1 piece
Pork - stir fry	1,000	4.8 mm --> 10.8 mm	32 to 38 degrees F	Bulk	1 piece
Pork - cubes	500	10.8 mm --> 22.8 mm	32 to 38 degrees F	Bulk	1 piece
Veal - cubes	500	10.8 mm --> 22.8 mm	32 to 38 degrees F	Bulk	multiple pieces
Chicken - strips	400	4.8 mm --> 7.8 mm	28 to 32 degrees F	Bulk	multiple pieces
Chicken - cubes	400	7.8 mm --> 16.8 mm	28 to 32 degrees F	Bulk	multiple pieces
Ham - strips	400	4.8 mm --> 7.8 mm	32 to 38 degrees F	Bulk	1 piece
ham - cubes	400	4.8 mm --> 10.8 mm	32 to 38 degrees F	Bulk	multiple pieces
Finished jerky product	100	13.8 mm --> 22.8 mm	45 to 60 degrees F	Bulk	multiple pieces