

Paulus Stuart Table Top Tender Star Tenderiser

Paulus Stuart TenderStar Tenderiser

Table Top Machine

The **TenderStar Tenderiser** is a high-performance solution designed to transform tougher cuts of meat into tender, flavourful products. Perfectly suited for butchers looking to maximize the yield and quality of their meat, this machine efficiently tenderises a wide range of products, including beef, poultry, fish, and even scampi. It is especially effective for items like chicken breasts, ostrich steaks, and cuts intended for sautés or marinades.

This manual tenderiser is the ideal partner for preparing meat for steaks, skewers, marinades, ham preparations, and brine-based processes. Constructed with a high-grade, durable base, it is engineered to ensure optimal tenderisation without compromising the texture or appearance of the meat.

Key Features:

- **Precision Blades:** The TenderStar is equipped with a blade block featuring 544 razor-sharp, 0.08 cm blades made from elastically hardened steel. These blades return to their original position after each pricking action, ensuring no damage to the meat while maintaining its integrity.
- **Rustproof Materials:** All parts are made from high-quality, rust-resistant materials, including stainless steel, to ensure longevity and hygiene.
- **Low Maintenance:** With no need for lubrication on the guides, the TenderStar requires minimal maintenance.
- **Polyethylene Tenderising Board:** The board moves diagonally during operation, providing an even and thorough tenderisation process.

Dimensions: H900mm x W400mm x L590mm

For more information, please contact **Total Food Machines** at 02890 994 202 or email sales@totalfoodmachines.com.



Direct Web Link

<https://totalfoodmachines.com/machine/6050/paulus-stuart-table-top-tender-star-tenderiser>

More Images





**PAULUS STUART
TENDERSTAR TENDERISER**

TURN TOUGHER CUTS INTO TENDER, JUICY PRODUCTS

544 PRECISION TENDERISING BLADES

PRECISION TENDERISING

- 544 specially hardened blades
- Even diagonal board movement
- Retains the natural meat appearance
- Improves marinade and brine uptake
- No guide lubrication required

MANUAL - COMPACT - ROBUST - MADE IN BELGIUM

TENDERISED WITHOUT TRAINING FIBRES
NOISE REDUCING FOOD SAFE MATERIALS
REMOVABLE PARTS FOR EASY CLEANING
LOW MAINTENANCE MANUAL OPERATION
IDEAL FOR BUTCHERS & PROCESSORS
COMPACT 900 x 400 x 1000 MM

STEAKS - SKEWERS - MARINADES - SAUTÉS - HAM & BRINE PREPARATION

CONTACT OUR SALES TEAM TODAY! 0044 (0) 2890 904 202

sales@totalfoodmachines.com
www.totalfoodmachines.com

TENDER, JUICY RESULTS
IMPROVED MARIN
TENDERISE. MARINATE. ADD VALUE.
BETTER CUTS, BETTER RESULTS.



Total Food Machines,
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com