

Paulus Stuart TSE Tenderiser

Paulus Stuart TSE Tenderiser

The **Paulus Stuart TSE Tenderiser** is a high-performance, electrically operated meat tenderiser, ideal for medium-sized meat processors seeking to enhance product quality, save time, and reduce manual labour associated with traditional tenderising methods.

Efficient and Easy to Use

Designed with user convenience in mind, the TSE Tenderiser simplifies the tenderising process. Upon activation, the meat board is automatically pulled towards the operator. The meat is then placed on the board, which is moved under the precision-engineered tenderising blade block. To activate the tenderising blades, simply press the lid down until the desired level of tenderness is achieved. Once completed, the board returns to its starting position, ready for the next cycle. This streamlined process ensures ease of use, even for new operators.

Safety First

Safety is a top priority with the TSE Tenderiser. It is equipped with transparent front and rear safety guards, each fitted with a magnetic cut-out system. This safety feature automatically deactivates the machine if either guard is opened, ensuring a secure and controlled operation at all times.

Unmatched Tenderising Performance

The TSE features uniquely designed round needles that achieve exceptional tenderness without compromising the product's integrity. Unlike other tenderisers, the sharp, carefully crafted blades avoid shredding or tearing meat fibres. The strategically angled blades create an invisible, uniform pattern of incisions, ensuring the meat retains its natural appearance while becoming tender and juicy, just as your customers expect.

Hygienic and Easy to Maintain

Cleaning and maintenance are effortless with the TSE Tenderiser. It is fully compatible with pressure washers, and all parts that come into direct contact with the meat can be quickly dismantled for efficient sanitisation. This ease of disassembly ensures that hygiene standards are always met with minimal downtime.

Key Specifications

- **Tenderising Area:** 50 x 40 cm
- **Maximum Product Height:** 140 mm
- **Number of Needles:** 540
- **Needle Width:** 2 or 3 mm
- **External Dimensions (WxDxH):** 1800 x 1200 x 600 mm
- **Machine Weight:** 180 kg

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



Direct Web Link

<https://totalfoodmachines.com/machine/7689/paulus-stuart-tse-tenderiser>

More Images





PAULUS STUART
TSE TENDERSTAR TENDERISER
ELECTRIC TENDERISING WITH CONTROLLED, SAFE OPERATION
50 x 40 CM TENDERISING AREA - 540 NEEDLES

HIGH PERFORMANCE TENDERISING
Maximum product height: 140 mm
540 round precision needles
Choice of 2 mm or 3 mm needles
Automatic moving product board
Magnetic safety cut-out guards

ELECTRIC - SEMI-AUTOMATIC - MADE IN BELGIUM

- FAST REPEATABLE ELECTRIC OPERATION
- TENDERISED WITHOUT TENDERISING FEEDS
- TRANSPARENT FRONT & REAR GUARDS
- REMOVABLE FOOD-CONTACT PARTS
- SUITABLE FOR PRESSURE TENDERING
- ROBUST FOR RS CONSTRUCTION

STEAKS - SKEWERS - MARINADES - SAUTES - HAM & BIRNE PREPARATION

CONTACT OUR SALES TEAM TODAY 0044 (0) 2800 994 202
sales@totalfoodmachines.com
www.totalfoodmachines.com

TENDER, JUICY RESULTS

IMPROVED MARIN

totalfoodmachines.com

ENRICH MARINATE ADD VALUE
BETTER CUTS, BETTER RESULTS.



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

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