

### What is manual tenderising ?

Mechanical tenderising involves using a tenderizer to insert a large number of thin blades into a piece of meat, cutting the toughest fibres within the meat without altering its structure. Upon their extraction, the result obtained is a tender and fine meat with practically no marking.

### Why tenderize ?

- To guarantee consistent product quality.
- Some customers can't afford to buy tender loin, but still want to be able to eat tender meat.
- For marinades too.  
You make  $\pm$  544 tiny incisions per stroke right across the piece of meat. Needless to say, your marinade will penetrate to the core of the meat in a very short space of time.

### What can I tenderize ?

Any type of fresh meat, but also poultry and fish, except bone-in meat and frozen meat.

**Tender** Star



*Preserving  
the flavour of meat*

*The meat retains its initial appearance,  
but becomes tender and juicy,  
just how your customers like it !*

**Tender** Star

### **Paulus Stuart**

a team of professionals at your service.

We are the designers and manufacturers of the Tender Star tenderizers and mincers.

We supply to both professionals and private individuals.

Open from 07:30 to 17:30, Monday to Friday.



# Tender Star

*Supplier of tenderness*

**Paulus Stuart**



The advantages of Tender Star

Functional

Designed and developed to tenderize even the toughest pieces of meat, while at the same time preserving their flavour and structure.

Hygienic

- The easiest tenderizer on the market. The assembly and dismantling of the blade unit is easy and requires no tools. A unique and patented system.
- Self-lubricating. No grease = better hygiene.
- Can be cleaned with high pressure.
- The Tender Star is the only tenderizer where all the parts that come into contact with the meat can be dismantled in a few seconds and sterilized using your preferred method.

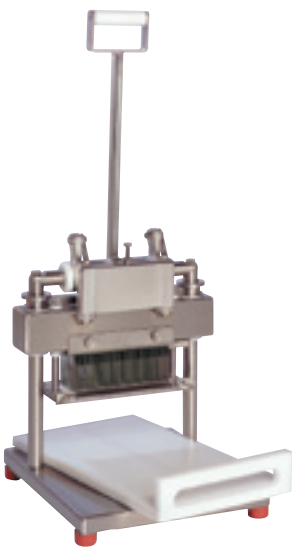
Profitable

The Tender Star enhances the meat, and guarantees you consistent product quality.

Quality

- Made entirely of high quality polyacetal and stainless steel. Will not rust.
- Designed in accordance with the latest CE standards, thus ensuring you ease of use and peerless construction quality and hygiene.
- The most stable tenderizer on the market courtesy of its non-slip adjustable straps.

Tender Star



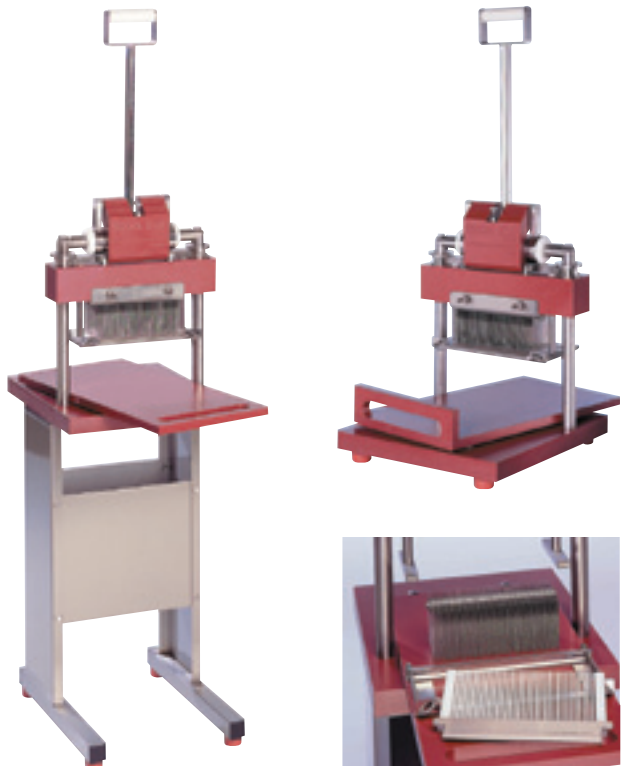
Manual stainless steel tenderizer type TS

**MACHINE DIMENSIONS**  
Height including base: 170 cm  
Width: 43 cm  
Depth: 43 cm  
Weight: 26 kg + Base 11 kg

Available in table model  
Height: 93 cm

**DIMENSIONS OF PIECE TO BE TENDERIZED**  
Thickness: 12,5 cm  
Width: 30 cm

**BLADE UNIT**  
544 blades



Manual polyethylene tenderizer type TSEC (economical)

**MACHINE DIMENSIONS**  
Height on base: 170 cm  
Width: 43 cm  
Depth: 43 cm  
Weight: 28.5 kg + Base 11 kg

Available in table model  
Height: 93 cm

**DIMENSIONS OF PIECE TO BE TENDERIZED**  
Thickness: 12.5 cm  
Width: 30 cm

**BLADE UNIT**  
544 blades

Electric tenderizer type TSE

**MACHINE DIMENSIONS**  
Height: 180 cm  
Width: 60 cm  
Width of base: 85 cm  
Depth: 120 cm  
Weight: 150 kg

**DIMENSIONS OF SAFETY PLATE**  
Width: 42 cm  
Length: 90 cm

**MOTOR**  
220 V - 380V 50 Hz - 1400 tr per min - 0.9 Kw

**DIMENSIONS OF PIECE TO BE TENDERIZED**  
Maximum size: 50 x 40 cm  
Maximum thickness: 14 cm

**BLADE UNIT**  
540 stainless steel round blades  
Blade width: 3 mm (option: 2 mm)



Tenderizer type TSHY

**MACHINE DIMENSIONS**  
Height: 160 cm  
Width: 52 cm  
Depth: 49 cm  
Weight: 115 kg

**PLATE DIMENSIONS**  
Length: 80 cm  
Width: 30 cm

**MOTOR**  
Three-phase motor  
220V - 380V

**NUMBER OF STROKES per min** 55

**SAFETY**

- 24-volt fuse box + surge protection
- Safety cover (start/stop)



Industrial conveyor tenderizer type TSAB

**MACHINE DIMENSIONS**  
Height: 180 cm  
Width: 75 cm  
Depth: 220 cm  
Weight: ± 600 kg

Conveyor width: 400 mm  
Actual working width: 330 mm

**DIMENSIONS OF PIECE TO BE TENDERIZED**  
Maximum thickness: 14 cm  
Step per cycle: 80 mm, 40 mm and 20 mm

**BLADE UNIT**  
784 round stainless steel blades  
Blade width: 3 mm (option: 2 mm)

Mincer type TSH52

**MACHINE DIMENSIONS**  
Height (adjustable in 50-mm steps): 144-154 cm  
Width: 62 cm

**PAN DIMENSIONS**  
Height: 30-12 cm - Width: 62 cm  
Depth: 116 cm

**CAPACITY**  
± 50kg/min\* with a perforated plate (Ø 5 mm)  
\*dependent on the product being minced

OTHER TECHNICAL FEATURES

- ø of plate: 130 mm
- 100% stainless steel
- 3161 stainless steel mincer hood
- Easy-clean mincer body courtesy of hinged opening
- Tub with rolled-edge, welded and sealed finish
- On casters, incl. 2 with brakes

**MOTOR**  
Three-phase 220V - 380V, 50 Hz - 60 Hz  
Standard 7.5 or 10 hp

**WARRANTY**  
5 years



Tender Star