

Tenderizers and Macerators



The **carve macerator** makes the deep cut of the meat on opposite parts following parallel directions, enormously increasing the absorption surface of brine and additives and favoring the meat proteins extraction.

The advantages coming from this treatment are a superior stability of the complex brine+fat+meat with consequent less transfer of liquid in the packages, an increase of the products yield and a greater uniformity.

The use of the **carve macerator** allows a big reduction of the tumbling times and above all permits the absorption of great quantities of added brine. The machine is completely made of stainless steel; it can be easily inserted in working lines because the unloading is accessible in three orthogonal directions, because it can exclude products that haven't to be processed and the loading height can be adjusted.

The machine is **self-adjusting on the products dimensions**; the cut pressure is adjustable to satisfy the most different technological needs. It's very simple to remove both the blade rolls; one of them can be substituted with a special one to preserve the rind.

MACCHINE E IMPIANTI
PER L'INDUSTRIA ALIMENTARE

FAVA
GIORGIO AXEL

OLEODYNAMIC TENDERIZER

The action of **special shape needles** permits to increase the absorbing surface and at the same time to favor the extraction of meat proteins without causing lacerations and respecting the muscles fibers.

There are **better salting uniformity, greater slice compactness, superior color uniformity, increasing of the yield and drastic reduction of tumbling times.**

The needle tenderizer is completely made of stainless steel. It's possible, directly from the control board, to adjust the product's passage height, avoiding active squeezing of the meat; the pattern of tenderizing; the needles' penetration depth. The tenderizing head action can be excluded when necessary. The **pilgrim pace advancement** guarantees the products complete unloading and the maximum hygiene thanks to easy cleaning operations.

The product's passage largeness permits big productions in a way to satisfy any requirement.

MECHANICAL TENDERIZER

The machine is completely made of stainless steel, it allows big productivity with really **reduced dimensions.**

The careful design has permitted a machine of small dimensions with characteristics of exceptional level such as the possibility to adjust the product's passage, to **control and fix the tenderizing pattern and the needles penetration depth** and to exclude, using a simple selector, the action of the tenderizing head.

The extractable conveyor belt and the geometry of the tenderizing head make the cleaning operations easy, warranting the maximum hygiene.

