

SCHNITZEL MASTER SMK-2W-34

HEAVY DUTY AUTOMATIC COMPACT MEAT FLATTENER & TENDERIZER

SMK-2W-34



SCHNITZEL MASTER SMK-2W-34 - COMPACT AUTOMATIC MEAT MASTERING® MACHINE

The SCHNITZELMASTER SMK-2W-34 Automatic Meat flattener / Tenderizer replaces all traditional methods and utilises a fully automatic continuous feed machine capable of high-volume meat processing. The meat is neither pressed, nor steaked, nor battered in the process, but carefully stretched in a longitudinal and lateral direction in a method referred to as mastering® so the customer experiences a completely different taste experience and the fresh meat character is preserved.

This efficient machine is capable of rolling and flattening chicken & other boneless proteins such as veal, pork and lamb, into steaks and schnitzels in seconds whilst maintaining complete water retention and the original texture and fibres within the meat.

Made completely from 304 stainless steel, it is heavy duty, compact, easy to use and features a hygienic design that makes cleaning and maintenance easy. With a roller width of 310mm it is suitable high volume butcher shops and supermarkets. The cut and portioned meat is carried via a transportation belt to the mastering® processor which consists of two pairs of toothed rollers and then finally smoothed by a second pair of rollers. The desired final meat thickness is reached by means of separate adjustable levers. All components, the processor rollers, smoothing rollers and the foils can easily be dismantled in a simple manner and thoroughly cleaned after use. The machine works automatically and allows by its independent adjustment of the respective pairs of rollers to meet the different requirement profiles of the operator.

The Schnitzelmaster is a proven product and its meat mastering® process increases the meat surface area by up to 50%, so customers can be presented with larger consistent portions and operators can reduce the portion size required, allowing them to enjoy a significant cost advantage. Because of this soft stretching, juice remains in the meat and this means little loss of weight and therefore a higher weight for sale. This Mastering® process also maintains a desirable meat PH and this ensures the meat will be tender and soft.

Not only is the surface layer of the meat considerably compressed and stretched more than any other method, it is also proven they have the lowest shrinkage during cooking/grilling all whilst yielding the largest surface area and providing customers with consistent cooking times thanks to the accurate thickness controls.

Only Mastered®meat has an extended shelf life of up to eight days and this allows the operators to prepare meat well in advanced and also store it for longer periods of time all whilst maintaining the original character of the fresh meat and ensuring minimal loss to appearance, tenderness, texture, consistency and of course taste.

SPECIFICATIONS

Roller Working Width	310mm
Diameter of Roller	98mm
Weight	130kg
Warranty	12 months warranty parts and labour
Throughput max	200 kg/hr
Adjustable roller distance:	0 - 24mm
Working width max	310mm
Speed processor	6.8 m/min
Power	230 V ~, 50 Hz 16 A

DIMENSIONS

machine dimensions WxDxH (mm) without stand	560 x 900 x 700
machine dimensions WxDxH (mm) with stand	560 x 900 x 1340

OPTIONS

Food proof carrier foils	---
Mastering rollers specific to demand	---



Closed:



MAIN FEATURES

- Sturdy, Heavy duty, Mobile Freestanding continuous feed automatic flattener that can process any boneless meat.
- Works with a new patented method to soften meat called "mastering®". With this procedure the meat fibres are neither pressed, nor steaked, nor battered in the process, but it is only carefully stretched in a longitudinal and lateral direction so the customer experiences a completely different taste experience and the fresh meat character is preserved. I.e. More juice remains in the meat.
- Does not destroy the meat's cell structure, like other tenderising methods (eg using tenderising mallets) and keeps the character of fresh meat in original form ensuring minimal loss to appearance, tenderness, texture, consistency and of course taste.
- Increases the meat surface area by up to 50% , saving food costs for operator and presenting larger portions for customers.
- Meat thickness is individually selectable to meet precise operator requirements.
- Consistent cooking times due to identical meat thickness.
- Lowest shrinkage during cooking/grilling due to superior water retention.
- Maintains complete water retinting in meat fibres and this means little loss of weight and therefore a higher weight for sale.
- Durability of meat, proven to last significantly longer with little loss of integrity over longer periods of time. Extended shelf life of up to eight days and this allows the operators to prepare meat well in advanced and also store it for longer periods
- Easy to clean, can be washed by any commercial dish washer
- Frame constructed from 304 Stainless Steel with heavy gauge base plate and carrier plate with drive. The machine is made entirely from stainless Steel including an outlet hopper for cleaning.
- Constructed and Designed in a single-sided bearing for easy disassembling and thorough cleaning of all the components.
- Designed with 2 mastering® rollers and 2 smoothing rollers with drive.
- Feeding and transport via foil conveyer. The foils run over mastering® rollers for delicate meat processing
- Outlet device under the processor for easy cleaning
- Independent adjustment of the respective pairs of rollers to meet the different requirement profiles of the operator.



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