

# TENDERIZING

TC800C TENDERIZER



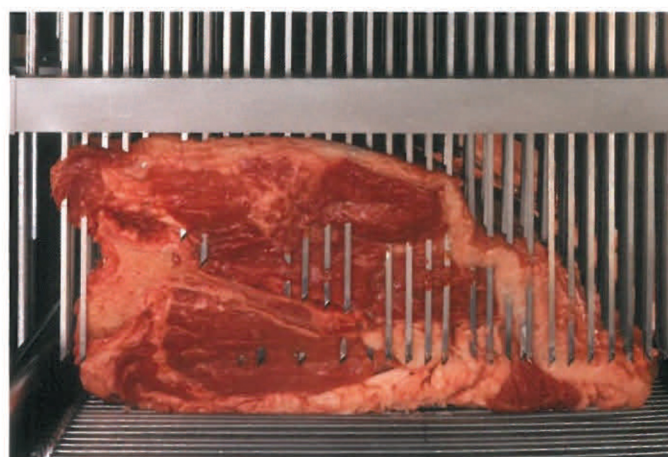
## MACHINE FEATURES:

- ♦ Pass Through Mode
- ♦ Improved Tenderizing Consistency
- ♦ Wash-through Design

**ROSS TENDERIZERS: ENABLING PROCESSORS TO PRODUCE AND UPGRADE MEAT CUTS WITH GUARANTEED TENDERNESS SINCE 1968!**

## PROCESSOR BENEFITS:

- ♦ Make Leaner, Healthier Meats More Palatable
- ♦ Reduce Aging, Marination and Cooking Time
- ♦ Bone-in and Boneless Tenderizing



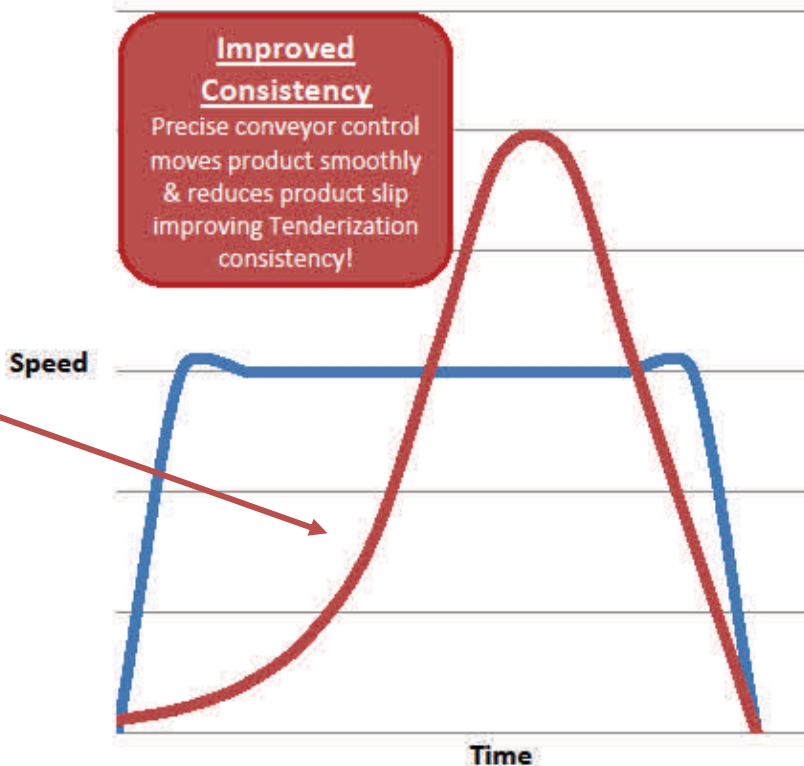
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## TC800C TENDERIZER



### KEY FEATURES:

- ◆ Independent head and belt drives allows tenderizer to be used in “Pass-Through” mode
- ◆ Servo drive provides smooth conveyor movement resulting in improved tenderizing consistency
- ◆ Open construction improves sanitation increasing Food Safety
- ◆ Magnetic Head Design allows blades to retract when bone or frozen areas are encountered



## SPECIFICATIONS

Machine Dimensions	61" L x 29" W x 40" H (55 cm x 74 cm x 101 cm)
Approval / Certification	UL (CE Compliant Models Available)
Voltage Requirements	230 V / 60 Hz
Nominal Production Rate	3000 lbs/hr (1,364 kg/hr)
Conveyor Speed	2.9 ft/min (.88 m/min)
Maximum Product Height	7" (17.8 cm)
Conveyor Width	12" (30.5 cm)
Product Temperature	32°F to 40°F (0°C to 5°C)