

# Data Sheet

## Model H

### Commercial Meat Tenderizer

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The Model H commercial tenderizer machine has been the gold standard for 40 years within the food service industry. It is NSF Certified and able to tenderize any cut of boneless meat, pork, veal, poultry or seafood, without tearing the meat or leaving any lasting impressions. Our upgraded design with torsion spring actuation significant reduces cost of ownership and an extended machine life.

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Specifications	Facts	Details
<b>Maximum Product Width</b>	<b>10.00 inches</b>	
<b>Maximum Product Height</b>	<b>4.75 inches</b>	
<b>Machine Dimensions</b>	<b>17.20 x 15.70 inches</b>	<b>(Length x Width)</b>
<b>Machine Dimensions With Stand</b>	<b>22.99" x 21.97 inches</b>	<b>(Length x Width)</b>
<b>Machine Height With Handle</b>	<b>36.50 inches</b>	
<b>Machine Height With Stand and Handle</b>	<b>67.99 inches</b>	
<b>Machine Weight</b>	<b>54.00 lbs.</b>	
<b>Machine Weight With Stand</b>	<b>99.21 lbs.</b>	