

# Tenderiser & Strip cutter

## Produces strips and cubes of meat, the ideal solution for less valued cuts

The compact overall dimensions allow the operator to use these machines on three sides making them extremely versatile.

The body is constructed entirely with anodised aluminium which is corrosion resistant and easy to clean.

In order to take advantage of less valued cuts of meat with surprising results, the meat must be treated using the Rutland tenderiser.

Hundreds of small blades finely cut the muscle fibres, without spoiling it, making the meat more tender and succulent, so reducing the cooking time. A good cook can easily produce steaks from different cuts of meat, replacing the usual 'fillet'.

OMINT90 (TENDERISER)



OMTAGE (STRIP CUTTER)

### Features of the strip cutter

- Produces strips of meat suitable for use in stir frying
- Makes use of cheaper cuts of meat
- Produces strips and cubes of cheese, ham and vegetables for salads
- The stainless steel blades can be completely disassembled for cleaning
- Blades are available in 4mm, 6mm, 8mm and 12mm
- Different sized cubes can be produced depending on the settings
- Can be used for cutting tripe
- Complies fully with all 'CE' regulations



MODEL	OMTAGE	OMTAGE/3	OMINT90	OMINT90/3
PHASE	1	3	1	3
ELECTRICAL LOADING	0.67 hp 0.52 kw	0.87 hp 0.67 kw	0.67 hp 0.52 kw	0.87 hp 0.67 kw
BLADES PITCH	12	12		
NO. OF BLADES	15	15		
DIMENSIONS (MM)	200 x 450 x 410	200 x 450 x 410	200 x 450 x 410	200 x 450 x 410