

#1 choice of professional chefs worldwide

## Original SUPER Meat Tenderizers™



The original multi-blade, hand held super meat tenderizer that does much more than just tenderize. Ideal for beef, fish and poultry is the #1 choice of professional chefs and home cooking enthusiasts.

### FEATURES

- Ideal for enhancing any type of meat, not just tough or inexpensive meats, including but not limited to beef, pork, veal, chicken, turkey, venison, fowl, etc.
- Reduces cooking times by up to 40%, resulting in much more juicy and flavorful meat (as the cooking heat has less time to dry out the meat)
- Razor sharp double edge knives effortlessly cut through the connective tissue in meat that can cause it to be tough
- Penetrating knives create tiny heat channels within the meat
- Provides pathway for marinades to be absorbed deeper into the meat
- Allows heat to penetrate the meat evenly across varying thickness to prevent under / over cooking
- Used by many fine restaurants to enhance meat flavor, texture, and plate coverage

Try your Jaccard® Meat Maximizer on any cut of boneless meat. Enjoy deeper and quicker penetration of marinades, up to 40% reduced cooking time and even cooking throughout chicken and other meats with uneven thicknesses.

Benefit	Up to 40% Quicker Cooking	Fast/Deeper Marinating	Even Cooking Throughout	Less Shrinkage
Chicken	●●●●	●●●●	●●●●	●●●●
Pork	●●●●	●●●●	●●●●	●●●●
Beef	●●●●	●●●●	●●●●	●●●●
Veal	●●●●	●●●●	●●●●	●●●●
Abalone	●●●●	●●●●	●●●●	○●
Roasts	●●●●	●●●●	●●●●	●●●●
Whole Turkey	●●●●	●●●●	●●●●	○●
Wild Game	●●●●	●●●●	●●●●	●●●●

●●●● Excellent    ●●● Very Good    ○○ Good

### Original SUPER Meat Tenderizers™

200316 16 Knives, ABS columns

200348 48 Knives, Stainless Steel columns

### HACCP Color Coded Meat Tenderizers

200348Y Yellow - Poultry

200348R Red - Beef

200348T Tan - Pork



Consumer tested, approved, and recommended!

