

Original “SUPER” Meat Tenderizers

Great for Meat • Poultry • Fish • Game



The original hand-held meat tenderizer was invented by Swiss-born, Master Butcher Andre Jaccard more than three decades ago. This Jaccard® Tenderizer continues to be the bench mark for the industry and remains an icon, representative of our commitment to innovation, quality and passion for performance.



Features

- The original multi-blade, hand-held tenderizer and professional chefs' number one choice.
 - o Double edge razor sharp 301 stainless steel knives – 48 Rockwell hardness
- Creates heating channels in the meat that ...
 - o Reduced cooking times by up to 40%
 - o Improved penetration and absorption of marinades and rubs by up to 600%.
 - o More even cooking across varying thicknesses for more consistent results.
 - o Reduced shrinkage with no loss of natural juices.
 - o Easy clean-up; dishwasher safe.
- Maximizes cooking results from less expensive cuts of any type meat.
- Used by many fine restaurants to enhance their meat flavor and texture.
- Unmatched quality design ... has stood the test of time in the home and commercial environments.
- Available in the following designs:
 - 200348 48 knife, stainless columns
 - 200316 16 knives, ABS columns

