# TC810 Tenderizer

**Tenderizing**

## EFFICIENT BONE IN OR BONELESS TENDERIZING

The TC810 is quickly and efficiently tenderizes all types of bone in and boneless proteins. Ross' unique "T" shape tenderizing pattern severs sinew, connective tissue, and muscle fibers. Tenderization increases the palatability of less tender cuts of meat to cuts for consumers. Processors benefit from reduced aging and cooking times, decreased purge, as well as greater retention of mositure and flavor.

### WAYS THE TC810 MAXIMIZES YOUR ROI

> Tenderizes both boneless and bone-in products
> Reduces aging, marination, and cooking time
> Designed for true in-line operation with high throughput

### GAME CHANGING STANDARD FEATURES

> Tenderizer blades are positioned in magnetic carriers, retracting when they encounter bones or frozen areas
> High/lo product adjustment allows processors to adjust tenderizer head clearance for tenderizing all primals
> Non-tubular, wash-through design with sloped surfaces to eliminate standing water
> Independent belt and head drives allow pass-through or conveyor only mode to leave machine in line
> When no product is detected on the belt after a period of time, the head stops to reduce wear and tear while the belt continues to run
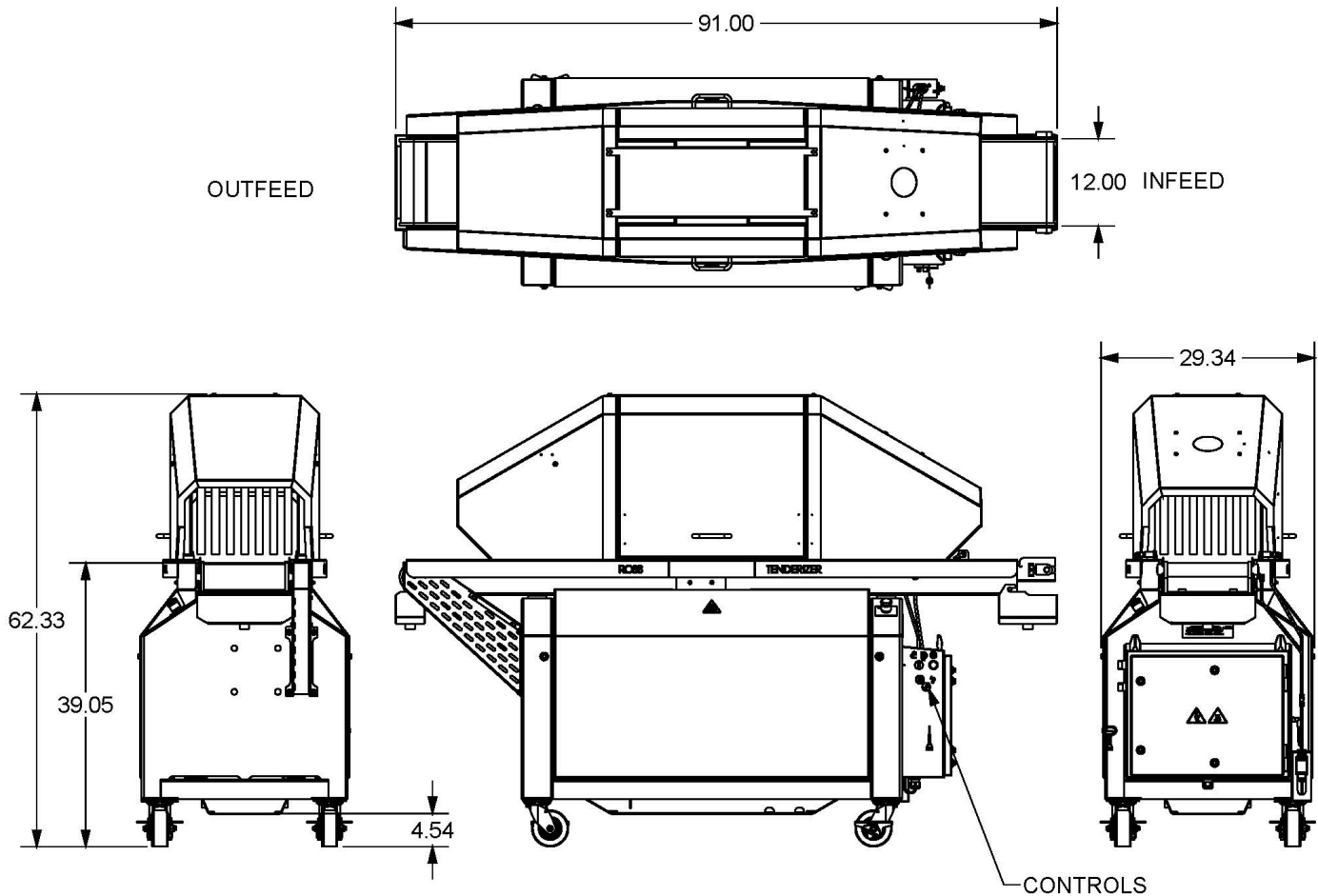
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ROSS®

Better, Smarter Processing Solutions



91.00

OUTFEED    12.00  INFEED

29.34

62.33

39.05

4.54

CONTROLS

## Specifications

|  | TC810 |
|---|---|
| Machine Dimensions | 91" L x 30" W x 61" H (231cm x 76cm x 155cm) |
| Power Requirements | 208-240V/3Ph/50-60 Hz<br>480V/3Ph/50-60 Hz |
| Conveyor Width | 12" (30.5 cm) |
| Conveyor Speed | 5.5 ft/min (1.7m/min) |
| Conveyor Rates | Tenderizer Mode: 85.3"/min (INDEXING)<br>Conveyor Mode: 170.6"/min (CONTINUOUS) |
| Max Product Height | Low Position = 7" (17cm), High Position = 9" (22 cm) |
| Product Temperature | 32° - 40°F (0° - 5°C) |
| Nominal Production Rate | 5,000 lbs/hr (2,272 kg/hr) |

Virtual Demo