



ZFST 600



Tenderizer set



Scorer set

ZFST SCORER TENDERIZER

To increase the tenderness of various meat products

The ZFST Scorer / Tenderizer are manufactured in stainless steel with food approved plastic parts.

The ZFST is an automatic mechanical in-line machine with round toothed stainless steel blades.

The upper and lower set of blades are synchronously driven. The distance between the blade -sets can be easily adjusted from 2 mm up to 35 mm.

For safety reasons the machines are executed with covers and safety switches.

The machines are mobile with swivel, lockable wheels.

There are different standard models available, with belt widths of 400, 600 and 1000 mm.

Tenderizing increases the tenderness and creates a value-added tender piece of meat.

It is very useful when preparing particularly tough cuts of meat.

Tenderising meat cuts sinews and softens the fibers, making the meat easier to chew and digest.

Cooking time will be reduced and more moisture will be retained, enhancing flavor.

Tenderizing also helps with marinating, allowing marinate to enter all parts of the meat.

For breaded products it will increase the pick-up and hold of the batter and breading. Suitable for fresh products.

Scoring is mainly done on fresh minced meat products like hamburgers.

It gives the product an attractive appearance.

Cooking time will be reduced and more moisture will be retained, enhancing flavor.

ZFST

CSH

Effective and easy cleaning

The tipping system makes both blade sets easily accessible for adjustment and cleaning.

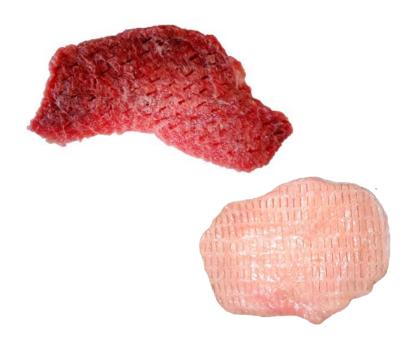
The control box is protected to IP 66 and has been suitable mounted at a high level on the machine.

The construction allows cleaning with high pressure water.

CSH cleaning storage hoist

This two-in- one hoist gives the possibility to take the scorer / tenderiser set out of the machine for easy and proper cleaning and to store it on the hoist itself.

Products



Model	:	ZFST 400	ZFST 600	ZFST 1000
Belt width mm	:	400	600	1000
Voltage V	:	400	400	400
Power kW	:	0,55	0,55	0,75
Weight kg	:	210	240	300

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