



*The breakthrough
of the century!*



WWW.SCHNITZELMASTER.COM

The professional answer to the meat tenderiser!

The SCHNITZEL

For butcher shops, canteens
and snack bars...!

What are the **advantages?**

The SCHNITZELMASTER is a sturdy, high-quality kitchen tool with which you can process **any** boneless meat.

*Quiet, Fast and Clean
- but not a steaker!*

- **The Schnitzelmaster is not** a steaker that destroys the meat's cell structure – the juice stays in the meat. This means less weight loss!
- Schnitzelmaster's specialised tenderising rollers increase the surface area of the meat
- The adjustable rollers make it possible to have an even meat thickness of up to 12 mm, the additional roller for steaks and sirloin (sold separately) up to 30 mm.
- You always have a uniform meat thickness and therefore a uniform cooking time
- The work place is cleaner and, above all, quieter! – no more loud hammering!
- With SCHNITZELMASTER, you save more than half of the working time and therefore money as well!
- Schnitzelmaster can be used easily by everyone – no special skills required!
- Schnitzelmaster can be quickly and easily dismantled without any special tools and washed in any commercial dish washer
- *Brand new!* Schnitzelmaster Bags
These covers are made of a special plastic foil and are simply pulled over the tenderising rollers. They guarantee an even gentler and more sterile treatment of the meat.
- **The meat stays juicier and tastes better!**

MASTER



Using the **SCHNITZELMASTER**

SCHNITZELMASTER is ingeniously simple to use:

- Select the meat thickness you want on the scale
- The tenderising procedure consists of turning the hand crank forwards and then backwards again. The meat is pulled into the roller gap by turning the crank only far enough forwards until it has been completely engaged by the tenderising rollers.
- When the crank is turned forwards, the cell structure is broken down (but not destroyed!) by the roll-and-stretch motion of the tenderising rollers.
- When the crank is turned backwards, the cell structure is smoothed again.
- After turning the crank backwards, the meat is taken out of the top of the machine (**the meat must not be turned all the way through!**).



before ...



after!

The **SCHNITZELMASTER** can be ordered in *three* models

The „Mini“ model (working width: 16,3 cm). All supporting parts are made of powder-coated aluminium

The „Profi“ model (working width: 24,3 cm). All supporting parts are made of stainless steel

The „Maxi“ model (working width: 32,3 cm). All supporting parts are made of stainless steel



The „Profi“ model

The drive gears, bearing seats and tenderising rollers of all Schnitzelmaster models are made of Polyoxymethylene (POM).

Available **ACCESSORIES:**

- Tenderising roller for a meat thickness of up to 30 mm, ideal for steaks, sirloin, etc.

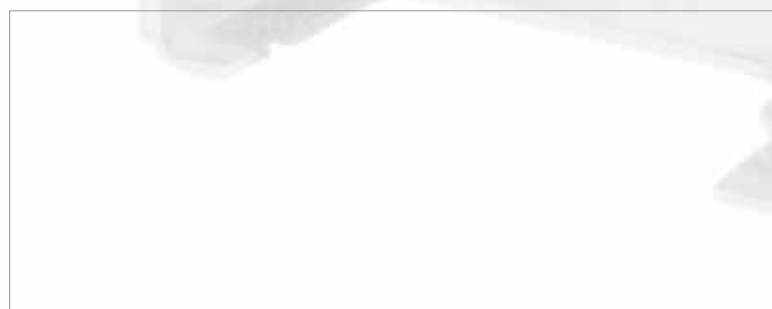


- Fastening plate for quick workstation assembly of the Schnitzelmaster.



- **SCHNITZELMASTER** Bags

One plastic foil cover is pulled over each tenderising roller. These covers are made of a special plastic foil which can withstand even tough loads. With these plastic foils, the meat is treated even more gently. Excellent results can be achieved with turkey and pullet meat as well.



Your dealer