

Simply Better™ Meat Tenderizer

JACCARD®

LEGENDARY QUALITY SINCE 1962

INNOVATIVE AND COMPELLING PRODUCTS FOR YOUR LIFE

Great for Meat • Poultry • Fish • Game



Stainless Steel Blades measure 50 RHC.



Complies with the strict standards imposed by NSF and its product certification programs.



Features

- ★ Patented, removable tenderizing-cartridge design makes cleaning easy and complete.
- ❖ Advantages of the Simply Better™ Meat Tenderizer:
 - ❑ Maximizes cooking results from less expensive cuts of meat.
 - ❑ Creates thin heating channels in the meat that allow for:
 - Reduced cooking times by up to 40%.
 - Improved penetration and absorption of marinades and rubs by up to 8 times.
 - More even cooking across varying thicknesses for more consistent results.
 - Reduced shrinkage with no loss of natural juices.
 - ❑ Easiest clean-up in the category.
- ❖ Certified by the National Sanitation Foundation (NSF) for safety and cleanliness.
- ❖ Backed by Jaccard's Limited Lifetime Warranty.
- ❖ Available in both 15 and 45 blade configurations with either ABS composite or stainless steel actuating columns.
- ❖ Dishwasher safe.



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For information on providing innovative and compelling products to YOUR customers, visit us on-line at www.jaccard.com