

Super Tendermatic Meat Tenderizer

JACCARD
LEGENDARY QUALITY SINCE 1962

INNOVATIVE AND COMPELLING PRODUCTS FOR YOUR LIFE

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 benchmark 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 meat tenderizer.
- ❖ Advantages of the Super Tendermatic 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.
 - ❑ Easy clean-up.
- ❖ Available in both 16 and 48 blade configurations with either ABS composite or stainless steel actuating columns.
- ❖ Dishwasher safe.
- ❖ Backed by Jaccard's Limited Lifetime Warranty.



3421 N. BENZING ROAD / ORCHARD PARK, NY 14127-1592 / TOLL FREE: (866) 478-7373 / FAX: (716) 825-5319

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