

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



The „Profi“ model
(working width: 24,3 cm)



The „Maxi“ model
(working width: 32,3 cm)



„SMK-2W-34“

Automatic version for large butcheries
Hourly capacity up to 200 kg



„TURBO“

Automatic version for large butcheries
Hourly capacity up to 400 kg

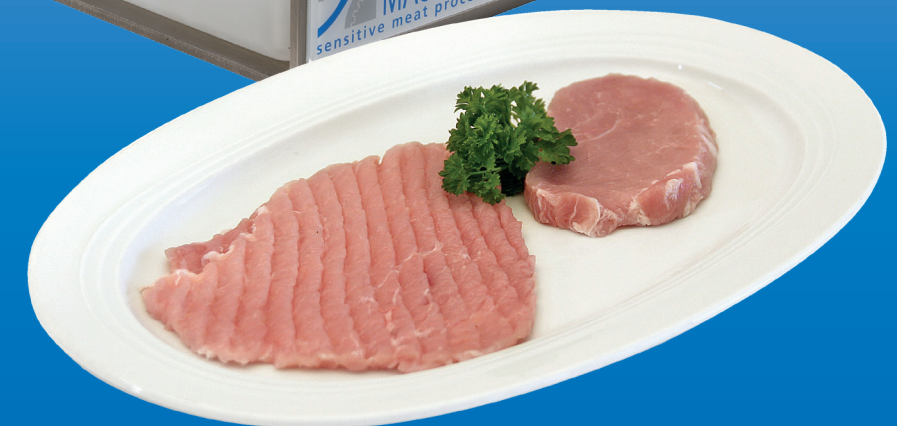
The drive gears, bearing seats and tenderising rollers of all Schnitzelmaster models are made of Polyoxymethylene (POM). The rollers are made of food-compatible polypropylene (PP). All supporting components are made of V4-A steel.

As accessories are available:

- 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.



***Master[®] with the worldwide known
Schnitzelmaster!***



Quiet, Fast and Clean
- but not a steaker!

From professionals
for professionals!

The SCHNITZELMASTER

For gastronomy, hotel industry & butcheries

before...



What are the advantages?

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

- 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
- The 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!**



after!



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!).