

Meat Maximizer™ Meat Tenderizers



The only NSF certified, multi-blade, hand held meat tenderizer that does much more than just tenderize. Ideal for beef, fish, poultry and is the #1 choice of professional chefs and home cooking enthusiasts

FEATURES

- Patented removable blade cartridge for quick and complete cleaning
- Penetrating knives create tiny heat channels within the meat
- Reduces cooking times by up to 40% resulting in much more juicy and flavorful meat (as the cooking heat has less time to dry out the meat)
- Razor sharp knives effortlessly cut through the connective tissue in meat that can cause it to be tough
- Provides pathway for marinades to be absorbed deeper into the meat
- Allows heat to penetrate the meat evenly across varying thickness to prevent under over cooking
- Ideal for enhancing any type of meat, not just tough or inexpensive meats, including but not limited to beef, pork, veal, chicken, calamari, squid, venison, fowl, etc.
- Jaccard tenderizers are consumer tested, approved & recommended



Our famous tenderizer creates tiny heat channels in meat



Easy To Clean Removable Knife Cartridge

Patented
blade removal
system for easy
cleaning

Meat Maximizer™ Meat Tenderizers

- 200315N** 15 knives, ABS Composite Columns
- 200315NS** 15 knives, Stainless Steel Columns
- 200345N** 45 knives, ABS Composite Columns
- 200345NS** 45 knives, Stainless Steel Columns

