



MEAT TENDERISER MST

Meat tenderising appliance for juicy and tender steaks or cutlets

The professional appliance for butchers, rest homes and hospitals with high demands on hygiene and quality.

The MST will even treat unhung meat within seconds to make delicate steaks or cutlets.

Two cutter rollers, each roll equipped with 48 knives of 14 blades each take the effort out of treating meat. Treatment with the 1344 blades shortens the frying time by near 70% and steaks no longer shrink when grilled – these are profitable facts.

The special blade geometric will even permit the durable treatment of meat, ham or bacon for «Steak Chasseur», «Cordon-Bleu», «Saltinbocca» and many more such dishes.



Swiss Quality with Tradition

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Greatest possible hygiene and easy cleaning due to the simplicity of disassembling and assembling the cutter set

The MST is «CE» tested.

A transparent cover can be supplied on request.

Cutter rollers with 48 knives and 672 blades each.



The MST Meat Tenderiser is finished throughout in stainless steel. Electric motor drive. The appliance requires no servicing or maintenance. The cover is available in a selection of stainless steel or in transparent plastic.

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TECHNICAL SPECIFICATIONS

Motor power rating	0,37 kW
Voltage	3 x 400 V, 50 Hz
MCB protection	IP 64
Hourly capacity	Up to 700 pcs./h
Appliance weight	30 kg



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