

To Master® with the TURBO

The careful way to process meat

Advantages and information at a glance

Schnitzelmaster for Catering Services and Butchers Stores



Advantages offered exclusively by the Schnitzelmaster TURBO

Our SCHNITZELMASTER TURBO automatic machine offers a combination of procedures in a unique patented way, that is called to master® meats. Meat is neither pressed, nor steaked, nor battered in the process, but it is only carefully stretched in a longitudinal and lateral direction.

Meat that has been processed by Schnitzelmaster grants the following first class quality features:

- Mastered® meat can be offered to the commerce **ready to cook**
- Because of the soft stretching, juice remains in the meat. That means: No loss of weight and therefore a **higher weight for sale**.
- The meat can be **immediately used** by the consumer.
- Only mastered® meat has a **shelf life of at least eight days**.

The procedure of meat processing with Schnitzelmaster manual machines has been **tested** worldwide by more than 10,000 customers.

Nowadays, to master® meat of huge quantities for large-scale catering services and butcher shops is possible with the automatic machine TURBO.

To master meat is the future of meat processing!

Expert Opinion about the Schnitzelmaster

Scientific certificates say:

The **shelf life** of mastered® meat (vacuum packed, stored at 2 ° Celsius) **is at least eight days.**

Institute for Meat hygiene, Meat technology and food science, University of Vienna, Austria.

Juice losses are insignificant compared to the Steaker. Mastered® meat has the smallest juice losses when it is grilled. The entire juice losses were considerably smaller compared to meat treated with the mallet. The **measured tenderness** was significantly better, as with meat samples that were treated by a steaker or meat mallet.

Federal Research Institute of Food and Nutrition, at Kulmbach, Germany.

Contrary to battered meat, **mastered® meat keeps the character of fresh meat.** (Fibres maintain their original form). The surface of meat slices can be enlarged by 50 %. The surface layers of meat slices are considerably compressed in all procedures, other than mastering®.

Institute of Hygiene and Technology of food of animal origin, Ludwig-Maximilians-University of Munich.

The Concept of the Schnitzelmaster TURBO

In the following the single components of the Schnitzelmaster **TURBO** are listed.

Structure

- The basic frame consists of a base plate and carrier plate with drive- and wheel bearing assembly units as well as of safety units and cover panel.
- The machine is made of smoothed high-grade-steel, having an outlet hopper for easy cleaning.
- One-sided bearing for easy disassembling and cleaning of the single components.

Processor

- 4 mastering® rollers and 2 smoothing rollers with drive
- Feeding and transport via foil conveyer
- Carrier foils run over mastering® rollers for careful meat processing
- Outlet device under the processor for easy cleaning
- Setting of the functions via separate adjustable levers

The functions of the Schnitzelmaster

TURBO

The turbo is an automatically working plant with master® and smoothing mechanisms offering a complete solution for careful meat-conditioning. The cut and portioned meat is carried via a transportation belt (foil) to the mastering® processor. The processor consists of two pairs of toothed rollers which transport the special foil. The desired final meat thickness is reached by means of separate adjustable levers. For different requirements specific master® rollers can be used. The mastered® meat is smoothed by a further pair of rollers. All components, the processor rollers, smoothing rollers and the foils can be dismantled laterally in a simple manner and cleaned.

The machine works automatically and allows by its independent adjustment of the respective pairs of rollers to meet the different requirement profiles.

At danger areas sensors are attached, which ensure a safe operation of the machine.

After starting the machine and the necessary choice of the wanted meat thickness you can begin to feed-in the meat. The meat is now mastered® in the processor and in the following the surface texture is smoothed according to desire. The transportation foil transports the conditioned meat to the quality control point and for subsequent treatment.

With this machine high-quality meat products can be processed automatically in large quantities in a simple way and according to most different requirements, simply by applying the patented principle mastering®

Technical data of the Schnitzelmaster TURBO

Abstract:

- Method of Application: Meat processing /mastering®
- Dimensions: 1500 by 550 by 650 [mm]
- Weight: 200 [kg]

Performance:

- Throughput max: approx. 400 [kg]
- Adjustable roller distance: 0 to 24 [mm]
- Working width max.: 310 [mm]
- Speed processor: 10.0 [m/min]
- Nominal-drive in total 0.37 [kW]

Connection data:

- Electrical connection: 400 V ~, 50 Hz, 16 A

Accessory:

- Food proof carrier foils
- Mastering rollers specific to demand