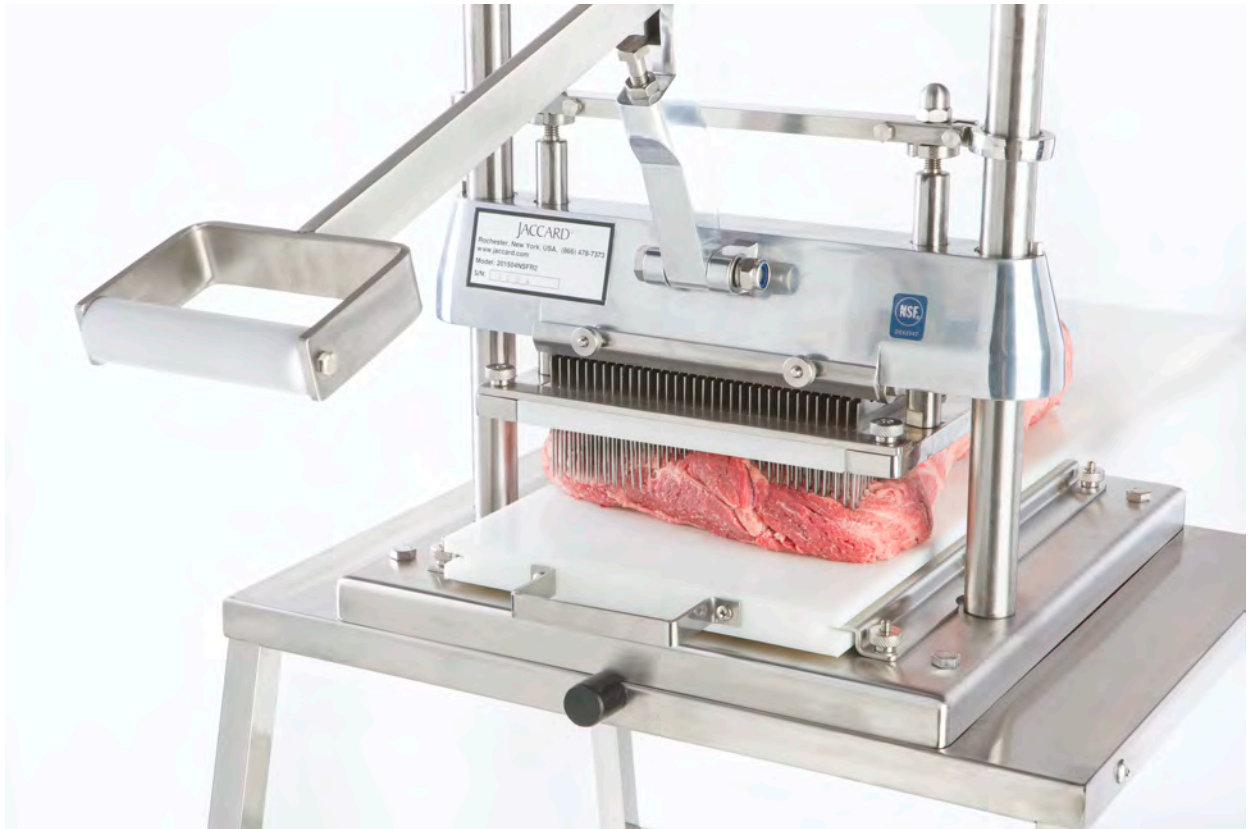


# Model H

## Commercial Meat Tenderizer



- NSF Certified manual mechanical meat tenderizer
- Tenderizes without tearing meat fibers or changing the shape of the meat
- Patented stripper frame design provides for easy installation

# Model H Commercial Tenderizer

30 square  
inches of  
tenderization  
with each pass

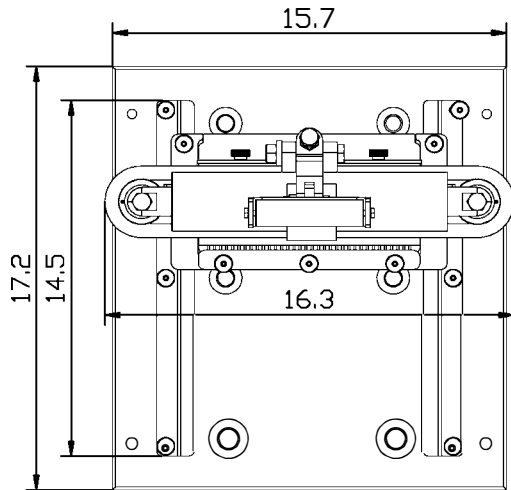


Model H item #201504R2  
Stand item #201504-S

## KEY FEATURES

### Features

- Torsion spring handle design allows for increased efficiency
  - Patented T Safety Lock maintains alignment and prevents damage to column structure
- Patented stripper frame design provides for easy installation and cleaning of blade set
- Simple sanitation: no tools required to clean or inspect
- Single piece comb for easy assembly and dishwasher safe cleaning
- Double edge razor sharp 301 stainless steel knives
  - Bi-directional sharpness for effortless penetration
- Removable and adjustable cutting board and guide brackets for easier cleaning and handling of product
- Heavy duty stainless steel base provides improved stability during operation
  - Optional stainless steel stand with casters



## TECHNICAL SPECIFICATIONS

**Maximum Product Width:**  
10.00 inches

**Maximum Product Height:**  
4.75 inches

**Machine Dimensions (L X W):**  
17.20 X 15.70 inches

**Cutting Board:**  
31.50 inches

**Bracket Length:**  
14.5 inches

**Base Thickness:**  
1.10 inches

**Handle Articulation:**  
16.00 - 21.00 inches

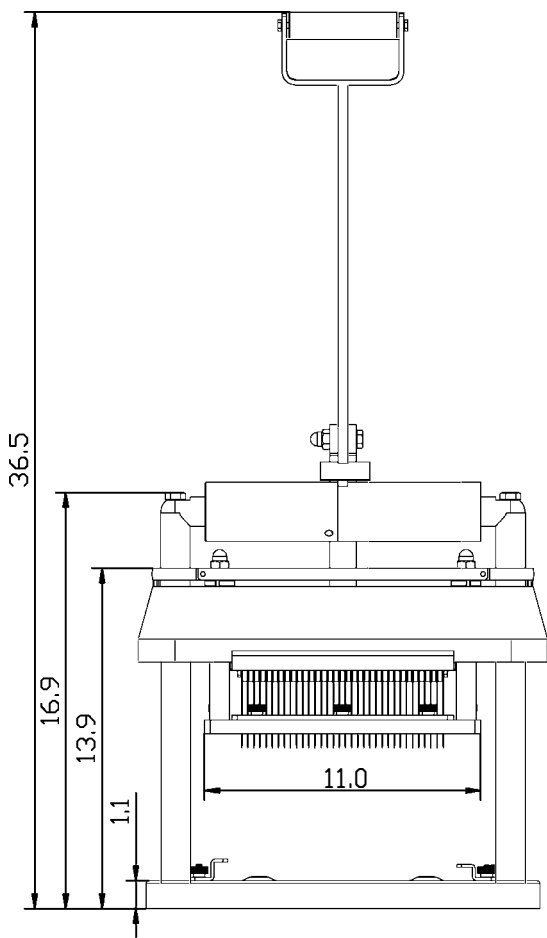
**Machine Height with Handle:**  
36.5 inches

**Machine Dimensions with Stand (L x W):**  
22.99 X 21.97 inches

**Machine Height with Stand and Handle:**  
67.99 inches

**Machine Weight:**  
54.00 pounds


**Machine Weight with Stand:**  
99.21 pounds



Blade Set Disassembly



## Competitive Comparison

Feature	Jaccard Model H	Ideal MTM5-S2	Comment
	YES	NO	Model H is the only non-electric commercial meat tenderizer in the world that is approved by NSF
<b>Product Tenderization Coverage Area</b>	18.2	12.7	Model H provides 43% more tenderization with each stroke (measurement of blades per square inch)
<b>Size of Product Cutting Board</b>	800mm (31.5")	600mm (23.62")	Model H cutting board surface accommodates products up to 33% larger
<b>Construction of Direct Contact Components</b>	Stainless Steel	Aluminum of Plastic	Stainless steel provides enhanced longevity & durability, eliminates oxidation and potential for food contamination and is easier to clean
<b>Stand</b>	4 Wheels (2 locking)	Fixed (no wheels)	Model H's new stand design incorporates wheels on all legs (2 locking) that allows for easy movement of machine as well as securing in place when needed
<b>Cleaning &amp; Sanitation</b>	Easy	Difficult	MTM5-S2 plastic cover can not be removed without tools, making sanitation and lubrication more difficult and creates an area for potential bacteria build-up
<b>Cost of Ownership</b>	Low	High	Model H's new torsion spring is more durable than MTM5-S2 compensation spring design. Lower costs on repair items (e.g. blade set)