

KT- ALP Meat Press / Flattener

Tenderizes and Flattens Meat & Poultry Without Weight Loss

- Semi-automatic mechanical meat press that quickly flattens fresh or chilled meat without loss of juices or weight. Ideal for poultry, beef, pork or veal within small to medium production operations.
- Patented design ensures meat retains flatness indefinitely. Resulting uniform thickness ensures even cooking and greater plate coverage for optimal presentation.
- The pressed meat is a consistent and even thickness and stays juicy when fried. The thickness of the end product is adjustable through a stepless thickness adjustment between 1.0 mm to 30.0 mm.
- The machine is fast and efficient, pressing up to 800 steaks per hour at a working pressure of 3000 kg.
- Serrated flattener plate provides tenderization of product within the flattening operation and additional area for breading or coating applications.
- High quality stainless steel construction.

