TENDERIZERS ROSS®



Model TC700M, Model TC700MC



Bone-In or Boneless, Ross Guarantees Tenderness! We "Steak" Our Word on it!



Since 1968, **Ross Tenderizers** have enabled processors to produce and upgrade meat cuts with **guaranteed tenderization**. Stainless steel blades produce 32 incisions per square inch (unique "T-shape" pattern) in **bone-in** and **boneless** meat products to sever sinew, connective tissue, and muscle fiber.

PROCESSOR BENEFITS

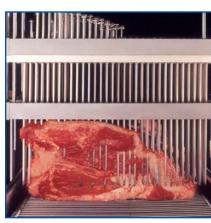
- Aging time is reduced, decreasing purge.
- Cooking time is reduced, and moisture is retained to enhance flavor.

KEY FEATURES

- Magnetic Head Design: Tenderizer blades are positioned in magnetic carriers, retracting when they encounter bones or frozen areas.
- Hi/Lo Product Height Adjustment: Allows processor to adjust tenderizer head clearance for tenderizing all primals, bone-in or boneless.

Compact model is ideal for small volume processors.

Product Applications: Beef, Poultry, Pork, Lamb, Seafood



(Bone-In or Boneless Product!)

The ROSS
Advantage
Is...
GUARANTEED
TENDER MEAT!

	MODEL	TC700M (Full Size) TC700MC (Co			
NS	Machine Dimensions	72"L x 24"W x 40"H* (183 cm x 61 cm x 101 cm)	52"L x 24"W x 40"H* (132 cm x 61 cm x 101 cm)		
SPECIFICATIONS	Approval/Certification	USDA (CE Compliant Model Available)	USDA		
4	Voltage Requirements	200-575V • 50/60Hz • 17-6.5A	200–575V • 50/60Hz • 7–3.3A		
E	Nominal Production Rate	5,000 lbs/hr (2,272 kg/hr)	3,000 lbs/hr (1,364 kg/hr)		
J	Conveyor Speed	5.5 ft/min (1.7m/min)	3.3 ft/min (1.7m/min)		
SPE	Maximum Product Height	LO Position = 7" (17 cm) HI Position = 9" (22 cm) 12" (30.5 cm)			
	Conveyor Width				
	Product Temperature(s) 32°F to 40°F (0°C to 5°C)				

*Conveyor Height



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