

deni®

Meat Tenderizer MT-116, MT-149

Model #MT-116, MT-149



2 YEAR
LIMITED
WARRANTY



MT-116



MT-149



Lock/unlock safety
feature

"Improves taste and texture for all cuts of meat"

The Deni Meat Tenderizer is easy to use and improves the taste and texture of any cut of beef, fish, or poultry. These ergonomically designed meat tenderizers surgically cut through the connective tissue in meat that cause it to be tough. Quality stainless steel blades do not rip or tear the meat. Just push the tenderizer over the top of the meat and let the razor sharp stainless steel blades do the work. By tenderizing beef, chicken, pork, lamb, venison, or fish, food will marinate faster and cook in no time at all.

FEATURES

- Razor sharp stainless steel blades
- SPECIAL LOCK AND UNLOCK SAFETY FEATURE
- Protective plastic cover for storage and safety
- Reduces cooking and marinating time
- Less food shrinkage
- For use on all cuts and grades of meat including pork, veal, lamb, venison, poultry, and fish
- Can be used on whole roasts, chickens, and turkeys
- Dishwasher safe
- New design for tenderizing around bones and those hard

to reach areas of whole chickens, game, and roasts

- Available in 2 models:
MT-116 (16 stainless steel blades)
MT-149 (49 stainless steel blades)
- Toll free customer service number

