Steaker
Strip cutter
Tenderizer

FEUMA

TFS

FEUMA

made in
Germany

Steaking
Strip cutting
Tenderizing

For meat and salad

Use our steakers and strip cutters to quickly and efficiently process meat, sausages, cheese and vegetables, and prepare excellent grills and fried dishes or salads.

- Multifunctional - steaking, tenderizing and strip cutting in a single appliance.
- Ensures effortless and efficient work through easy handling.
- Reduces roasting time by up to 50% to keep cooking costs down.
- Provides a high degree of safety at work pursuant to the EC Machinery Directive.
- Meets stringent hygienic guidelines pursuant to the CE standard or, alternatively, to NSF ANSI 8/2010.

made in Germany

- ✔ **Entirely made of stainless steel**
- ✔ **Powerful brand-name motor**
- ✔ **HACCP compliant**
- ✔ **High-grade roll sets**

The concept

Two base machines – flexible range of application.
The accessories available for the steaker and for the strip cutter are fully compatible with one another. To convert your steaker into a strip cutter and vice versa, simply change the set of rolls and the hood. The hopper hood with its long shaft guarantees an optimum feed to the rolls and prevents the product from bending over.

Our cutting roll sets have a cutting width of between 3.3 and 25 mm and are provided with ultra-sharp stainless steel circular knives, guaranteeing precise results when cutting any common type of food.

Perfectly suited for daily use in butcher's shops, industrial and institutional catering, restaurants and in the hotel industry. Perfect product preparation ensures roasting, grilling or frying results at a consistently high level.

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Table-top Meat Steaker TFS

For meat steaking and tenderizing.

- Automatic motor cutout when the hopper hood is removed
- High-grade steaker cutting cylinder set with stainless-steel knives
- To optimize meat processing, making meat tender, friable and juicy
- Steaked meat is stretched thus making steaks and cutles look bigger (reducing shrinkage during frying, roasting or grilling)
- The easily removable hopper hood and roll sets allow quick and hygienic cleaning
- Small footprint but high performance
- Reverse gear for correcting faults without any problem
- Throughput performance for approx. 2300 pieces of up to 25 mm thick meat per hour

CE

Table-top Salad Cutter TSAS

For preparing savoury salads, suitable for all kinds of salads.

- Maintenance-free gear unit to ensure a long useful life
- Low operating noise achieved by low-noise special-purpose motor (only 70dB)
- Wide feed throat opening for optimum product loading
- High-grade cutting set comprised of super-sharp stainless steel circular knives
- Feed roller and spacer rings made of high-strength polyoxymethylene which make the cutting roll sets absolutely corrosion-resistant and neutral in taste
- 10 mm cutting roll set as a standard feature
- Quick and easy roller set removal and easy disassembly for cleaning and care

CE

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ACCESSORIES

TFS

STANDARD ACCESSORIES

- 1 unsharpened compact steaker cutting cylinder set
- 1 hopper hood
- 1 pestle

OPTIONAL ACCESSORIES

- Sharpened compact steaker cutting cylinder set
- Tenderizer roll set 4.0 mm

**WHEN USING THE TABLETOP MEAT STEAKER
FOR CUTTING SALAD OR STRIPS**

- TSAS salad hopper hood
- Compact-cutting roll sets for a cutting width of
  3.3 mm; 5.0 mm; 10.0 mm; 20.0 mm and 25.0 mm

TSAS

STANDARD ACCESSORIES

- 1 compact-cutting roll set 10.0 mm
- 1 salad hopper hood
- 1 pestle

OPTIONAL ACCESSORIES

- TFS salad hopper hood and appropriate pushers
- Compact-cutting roll sets for a cutting width of
  3.3 mm; 5.0 mm; 10.0 mm; 20.0 mm and 25.0 mm

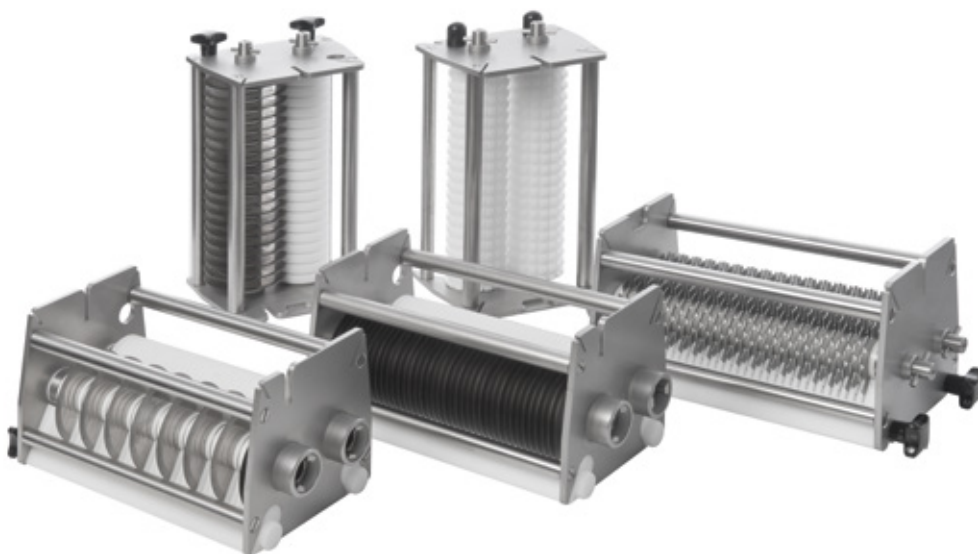**FOR USING THE SALAD CUTTING EDGE
AS A MEAT STEAKER**

- TFS steaker hopper hood
- Sharpened or unsharpened compact
  steaker cutting cylinder set

POSSIBLE SETS OF ROLLS

COMPACT CUTTER ROLLER SETS   **TENDERIZER ROLLER SETS**   **STEAKER ROLLER SETS**

Combined Appliance TW 70/TFS

Meat mincer & steaker in one unit

This multifunctional unit can be used for mincing meat, fish and vegetables and for steaking slices of meat. The two continuously running drive units even allow the simultaneous use of mincer and steaker.

The **R 70 Meat Mincer** has a stainless steel screw and a stainless steel casing, and it works according to the Unger system. The strong points of this mincer are its smooth surfaces, its very good pulling capacity even for material already processed and a minimum quantity of meat residue remaining in the cutting set.

The associated **Meat Steaker** is used for processing an extremely wide variety of meat slices up to a thickness of approx. 25 mm and a length of approx. 180 mm.

Scope of supply: Rough cutter, cross blade, 4.5 mm perforated disk, pusher, stainless steel bowl, 15 mm insertion ring, extraction hook, unsharpened steaker cutting cylinder set, hopper hood and pestle.

The use of the cutting roll set and the salad hopper hood also allows the processing of salads. The tenderizer roll set can also be used.

C E

HOPPER HOODS

Steaker hopper hood

For all steaker, tenderizer and compact cutter roller sets

Salad hopper hood

For all compact cutter roller sets

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TECHNICAL DATA

	TFS	TSAS	TW 70/TFS
Electrical Power	3 ~ 400 V 50 Hz	3 ~ 400 V 50 Hz	3 ~ 400 V 50 Hz
Protection class	IP 54	IP 54	IP 54
Power consumption	580 W	580 W	830 W
Shaft speed	100 rpm	100 rpm	100 rpm
Connection cable with CEE 7/VII protective contact socket	2,5 m	4,5 m	2,5 m
Gross weight	25 kg	24 kg	32 kg
Mechanical safety switch	✔	✔	✔
Motor protection switch	✔	✔	✔
GS mark	✔	✔	✔
CE tested	✔	✔	✔
Dimensions (in mm) (L x W x H)	457 x 200 x 500	457 x 200 x 500	672 x 253 x 520
Appliances with hood narrow slot	✔		✔
Appliances with hood wide slot		✔	
Steaker roll set	✔		✔
Tenderizer roll set	allowed		allowed
Compact cutting roll set	allowed	✔ (10 mm)	allowed

✔ standard feature

Dimensions, weights and performance data are approximations. We accept no liability for technical changes and misprints.

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