



Create Tender Cube Steak From Lean Meats – Guaranteed!

ROSS TENDERCUBE

Incorporating Ross Tenderizing Technology, the Ross Tendercube produces Cube Steak thru a four-step process:

- Initial Crosscut: Product thickness is reduced while cross cutting the product.
- **Mechanically Tenderize:** Product is tenderized and flattened simultaneously using Ross Tenderizing Technique.
- Flatten: Assures desired product thickness is attained.
- Final Crosscut: Product is crosscut ensuring tenderness result is achieved.

PROCESSORS BENEFITS

- Meet desired *Tenderness* level; allows you to upgrade leaner cuts.
- Yield **Uniform** product thickness.
- One machine, One pass = maximum plant productivity and efficiency!

KEY FEATURES

- Main conveyor belt: speed can be adjusted to vary tenderness level.
- Flattening plate: adjustable to control product thickness.
- **Cartridge design:** cube roller and tenderizer head assemblies are easily removed without tools, for ease of cleaning.
- **Includes:** Wash Down Cart, for cube roller assemblies, tenderizing heads and flattening plate during cleaning.

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



The ROSS Advantage Is... 3 in 1 TECHNOLOGY!

	MODEL	C770 (Full Size)	C770N (Narrow)
S	Maximum Product Height	2" (50.8 mm)	
O	Nominal Production Rate	1,500 lbs/hr (680 kg/hr)	700 lbs/hr (317 kg/hr)
	Avg. Conveyor Speed	9.3 ft/min (2.8 m/min)	
4	Belt Width	24" (609 mm)	12" (304 mm)
2	Product Temperature(s)	32°F to 40°F (0°C to 4.4°C)	
-	Utility Requirements	200–575V • 50/60Hz • 17–6.5A	
PECIFICATIONS	Machine Dimensions	136"L x 43"W x 62"H (346 cm x 110 cm x 158 cm)	118"L x 33"W x 62"H (300 cm x 84 cm x 158 cm)
S	Machine Weight	2,900 lbs	2,600 lbs
	Certification	CE Compliant	



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