



Instructions Meat Tenderizer

Model Number 38347

Directions for using your Meat Tenderizer

1. Thoroughly hand-wash all parts, before first use, in warm soapy water.
2. Dry all parts thoroughly with clean towel, do not allow to air dry. Do not place in dishwasher.

IMPORTANT SAFEGUARDS AND WARNINGS

1. Do Not operate unit without cover in place. The toothed rollers can pull fingers and hand into rollers and cause serious injury.
2. Keep out of reach of children and never leave the children unattended around the tenderizer.
3. Cut meat to size which will allow it to be fed opening of cover. DO NOT attempt to force meat into opening.
4. Never attempt to feed any meat with bone through the tenderizer.
5. The maximum thickness should not exceed ½" in thickness.
6. For Best results, remove gristle before tenderizing.

Assembly

1. Attach Clamp (E) to a flat stable surface by hand tightening adjusting screw. Do not over tighten.
2. Attach the handle (D) to the drive rollers (A) with handle screw (C).
3. Insert drippings plate (F) between drive rollers (A) and bottom bar. Loop curved hook over bottom bar and rest it on notch on body below rollers.
4. Install the cover (B) over drive rollers (A). Align the notch on the cover to accommodate the handle (D).

Clean Up

1. Unclamp unit from table or bench.
2. Fully disassemble the unit working in reverse of the assembly instructions above.
3. Soak all parts in hot soapy water.
4. Clean all crevices and remove any remnants of meat. Rinse thoroughly and dry completely with a clean towel. Do not allow to air dry.
5. Spray all parts with a food grade silicone to prevent oxidizing.
6. It is strongly recommended that the unit be cleaned before and after each use.
7. HAND WASH ONLY

- A Meat Tenderizer Blades
- B Protective Cover
- C Handle Screw
- D Hand Crank
- E Clamp
- F Meat Guide

