

#### **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**

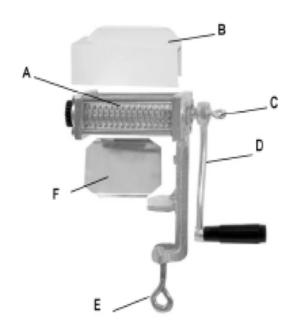
- 1. Attach Clamp (E) to a flat stable surface by hand tightening adjusting screw. Do not over tighten.
- 2. Attach the handle (D) to the drive rollers (A) with handle screw (C).
- 3. Insert drippings plate (F) between drive rollers (A) and bottom bar. Loop curved hook over bottom bar and rest it on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

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