

USE OF THE MODEL H MEAT TENDERIZER

The Model 300346N Meat Tenderizer was designed for use on any boneless cut of meat. It has 544 stainless steel blades that cut the connective tissue of the meat with out tearing. This makes the meat more tender and reduces the cooking time up to 40%.

MOUNTING OF TENDERIZER ON S/S STAND

- 1) After s/s stand is assembled place the tenderizer and align the four holes located on the base of the four holes located on the top of the s/s stand.
- 2) Use the four 3/8" s/s bolts, nuts and washers to secure the tenderizer to the stand.
- 3) Using the tube of clear silicone provided in the mounting kit, put a bead of silicone between the base of the tenderizer and the stand to prevent water and debris from getting under the base.

OPERATION OF THE MODEL 300346N MEAT TENDERIZER

- 1) Prepare the meat by removing excess fat and trimming the meat. Check for bones
- 2) Place the product you would like to tenderize on the white plastic board.
- 3) Slide the board under the blades.
- 4) Pull the handle down and the blades will penetrate into the meat.
- 5) Release pressure on the handle and it will go back to the top position.
- 6) Advance the board approximately 3" or less depending on the amount of tenderization desired.
- 7) Pull the handle down again to tenderize, Repeat procedure until the whole piece of meat is completely tenderized.

Note: If the piece of meat is larger than 3" thick you will have to tenderize one side then flip it over and tenderize the other side to achieve complete tenderization.

DISASSEMBLY OF THE MACHINE FOR CLEANING

- 1) Remove 3 knurled nuts (11AE) located on the rear of the stripper Frame assembly (3-13-15H).
- 2) Remove hold down plate (22H).
- 3) Remove 2 Knurled nuts (11AE) Located on the front corners of the stripper frame assy (3-13-15H)
- 4) Lift stripper frame bar and remove the bar with the separators and holders.
- 5) To remove the blade set use protective gloves or a towel to hold the blade set.
- 6) Loosen the knurled nuts (11AE) that hold the dovetail bar (11H). It is not necessary to completely remove the knurled nuts only to loosen them enough to remove the blade set.
- 7) Remove the white plastic board and wash it with soap and water in the sink.
- 8) The blade set and separator and holders rinsed with water to remove any pieces of meat. Then they can be washed in a dishwasher.
- 9) Use small s/s brush if necessary to clean channeled separators.
- 10) The main body of the machine can be cleaned with soap and rinsed with water.
- 11) To assemble machine reverse disassembly steps 1-7.

DAILY MAINTENANCE

- 1) Check blade set for damage, light bends in the blades can be straightened using long nose pliers. If the blades cannot be repaired cut the damaged blade off with side cutters.
- 2) Use mineral oil to lubricate the jamming rings (12H), Stripper frame columns (13HN) and the main columns (9-51-31-32-56H).
- 3) Check knurled nuts to make sure they are tight before operating the machine.
- 4) Pull handle down to make sure that the machine is operating smoothly.