

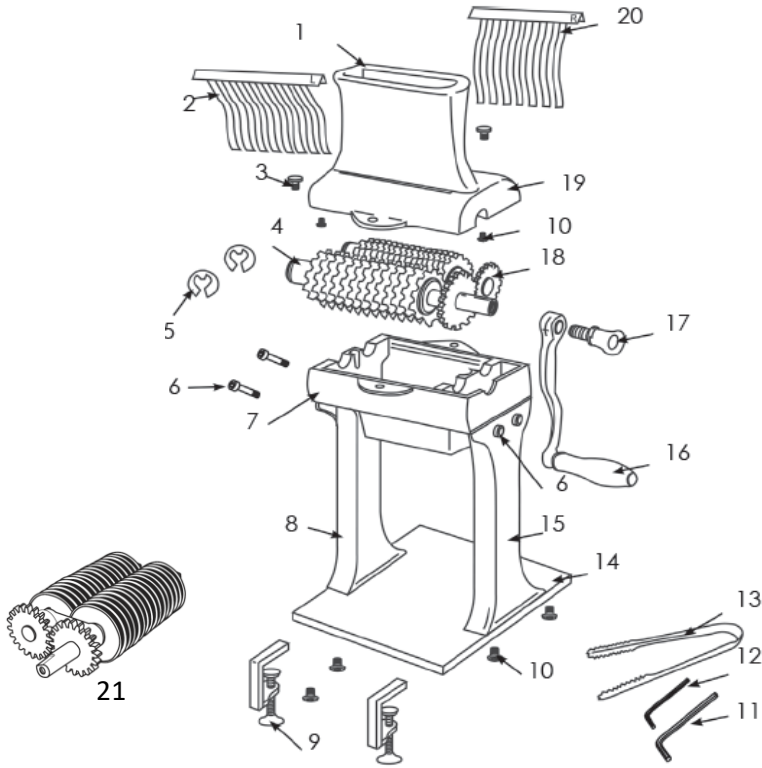
**ggm**gastro

# **MEAT TENDERIZER & JERKY SLICER**

INSTRUCTION MANUAL



# PRODUCT PARTS



1. CHUTE

2. STAINLESS STEEL LEFT COMB

3. HOUSING THUMBSCREW (2)

4. NYLON BUSHING

5. SHAFT CLIP (2)

6. SCREW FOR LEGS (4)

7. LOWER HOUSING

8. LEFT LEG

9. C-CLAMP

10. SCREW FOR CHUTE AND BASE (6)

11. ALLEN WRENCH FOR LEG SCREWS

12. ALLEN WRENCH FOR CHUTE & BASE  
SCREWS

13. STAINLESS STEEL TONGS

14. BASE

15. RIGHT LEG

16. HANDLE

17. HANDLE THUMBSCREWS

18. STAINLESS STEEL BLADE RACK ASSEMBLY

19. TOP HOUSING

20. STAINLESS STEEL RIGHT COMB

21. SLICING BLADE SET

# IMPORTANT SAFEGUARDS



**WARNING!** READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. CAUTION SHARP BLADES! Wear cut-resistant gloves (Sold Separately) when handling the Blades.
2. NEVER REACH INTO the Cuber/Tenderizer or the Jerky Slicer. Doing so could cause serious injury. ALWAYS USE THE PROVIDED TONGS.
3. KEEP FINGERS CLEAR OF THE BLADES AT ALL TIMES. Failure to do so may result in personal injury. The Cutting Blades/Blade Assembly is very sharp. Wear cut-resistant gloves (Sold Separately) when handling the Blades.
4. DO NOT press or push meat into the Chute with your fingers or any other object. Doing so may cause personal injury and/or damage to the unit.
5. NEVER use fingers to scrape food away from the Cuber/Tenderizer or the Jerky Slicer while in operation. SEVERE INJURY MAY RESULT.
6. DO NOT push the Tongs or other utensils into the Blades.
7. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. NEVER use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY.
9. Thoroughly clean all parts that will come into contact with food before using the Cuber/Tenderizer or the Jerky Slicer. Wash all parts by hand and dry thoroughly. Wear cut-resistant gloves (Sold Separately) when handling the Blades.
10. DO NOT attempt to tenderize or slice meat with bones or other hard items. Damage to the machine will occur.
11. TIE BACK loose hair and clothing, and roll up long sleeves before operating the Cuber/Slicer. REMOVE ties, rings, watches, bracelets, or other jewelry before operating.
12. DO NOT use the Cuber/Slicer while under the influence of drugs, medications or alcohol.

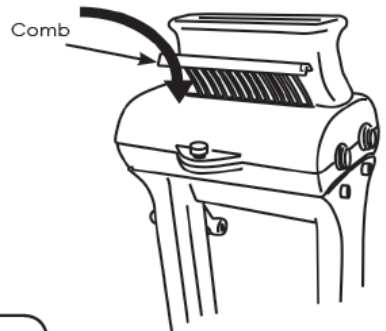
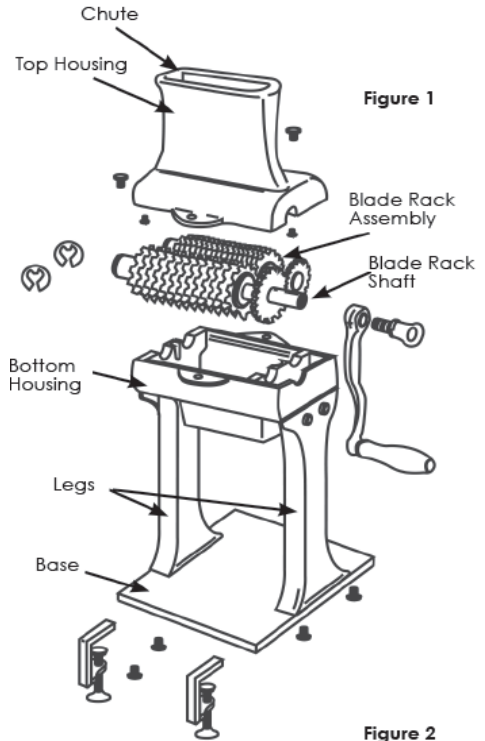
## SAVE THESE INSTRUCTIONS!

# ASSEMBLY INSTRUCTIONS

1. Connect the Left and Right Legs to the Base using the provided Allen Wrench and Screws.
2. Using an Allen Wrench and Screws, attach the Left and Right Legs to the Lower Housing. Figure 1
3. Install the Chute to the Top Housing using an Allen Wrench, Screws.
4. Insert the Blade Rack Assembly into the Lower Housing, guiding the Drive Shaft into the bearing journals. Make sure the teeth of the Blade Racks are properly meshed together.
5. Position the Top Housing onto the Lower Housing and line up the screw holes.
6. Secure the Top Housing to the Lower Housing using the Housing Thumbscrews. DO NOT OVERTIGHTENED!
7. Insert the Left Comb and Right Comb into the Top Housing. Figure 2

NOTE: The Left Comb is marked with an "L" on the upper portion of the Comb. The Top Housing is marked with an "L Comb" and "R Comb" to aid in Comb installation.

8. Install Handle onto the Blade Rack Shaft. Secure the Handle to Blade Rack Shaft with the Handle Thumbscrew.



## WARNING!

Protective/cut-resistant gloves are recommended whenever handling the Blade assembly!

# OPERATING INSTRUCTIONS

1. Remove all bones or hard items in the meat before tenderizing or cubing. Damage to the unit may occur if bones or hard objects are pushed through.
2. Do not cube or tenderize meat that is more than 1" (2.5 cm) thick. Thicker meat may get lodged in Blades, which may cause damage to the product.
3. Insert the meat to be tenderized or cubed into the mouth of the Chute until the meat comes in contact with the Blades. Turn the Handle in a clockwise motion. This will pull the meat through the Blades. Insert only one piece of meat at a time to prevent jamming.
4. If a piece of meat is too short to reach the Blades, use the provided Tongs to guide the meat to the Blades.
5. CAUTION! DO NOT press or push the meat into the Chute with your fingers or any other object. Doing so may cause personal injury and/or damage to the unit. DO NOT push the Tongs or other utensils into the Blades.
6. It may be necessary to pass the meat through the Cuber/Tenderizer several times to obtain the desired results. You may also pass the meat through at different angles if a different result is desired.
7. Clean the unit before and after each use.

**! NEVER REACH INTO the Cuber/Slicer.** Doing so could cause serious injury. **ALWAYS USE THE PROVIDED TONGS.**

**! KEEP FINGERS CLEAR OF THE BLADES AT ALL TIMES.** Failure to do so may result in personal injury. The **Cutting Blades/Blade Assembly** is very sharp.

**! DO NOT** press or push meat into the **Chute** with your fingers or any other object. Doing so may cause personal injury and/or damage to the unit.

**! NEVER** use fingers to scrape food away from the **Cuber/Slicer** while in operation. **SEVERE INJURY MAY RESULT.**

**! DO NOT** push the **Tongs** or other utensils into the **Blades**.

# DISASSEMBLY & CLEANING INSTRUCTIONS

1. Keep children at a safe distance from machine while cleaning.
2. Remove the Handle Thumbscrew from the Handle. Remove Handle from the Blade Rack Shaft by unscrewing the Handle Thumbscrew.
3. Remove the Combs from the Top Housing by lifting up on Combs.
4. Remove the two Thumbscrews from the Top Housing.
5. Remove the Top Housing. WARNING! This will expose the Cutting Blades. Take care when handling the Blade Assembly.
6. Using the provided Allen Wrench, remove the Chute from the Top Housing.
7. Carefully lift the Blade Rack Assembly from the Lower Housing.
8. Disassemble the Lower Housing from the Legs. Disassemble the Legs from the Base.
9. Wash all parts thoroughly with warm, soapy water. Rinse with clear water. A long bristle brush is recommended for cleaning the Blade Rack Assembly. Take extra care when handling the Blade Racks.
10. Dry thoroughly before re-assembling.

NOTE: It is highly suggested to coat all metal parts with a food-grade silicone spray (sold separately) to prevent corrosion.



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