



## **Deluxe Meat Tenderizer (#168678)**

### **Assembly and Operation Instructions**

For technical questions and replacement parts, please call 1-800-556-7885.

Thank you very much for choosing a NORTHERN TOOL & EQUIPMENT CO., Product! For future reference, please complete the owner's record below:

Model: \_\_\_\_\_ Purchase Date: \_\_\_\_\_

Save the receipt, warranty and these instructions. It is important that you read the entire instruction sheets to become familiar with this product before you begin using it.

The Deluxe Meat Tenderizer provides a quite easy way to tenderize meat and save your cooking time. Full stainless steel structure for easy cleaning and maintenance. Hand operation by crank easily. It is convenient for install and transport, and could be used at restaurant, refectory and private dining room, etc.

Before using the deluxe meat tenderizer, please read the following instructions carefully.

### **Technical Specifications**

Working Capability: Allow for meats up to 1" thick and 7" wide.

Dimension : 20-1/2"\*10-1/2"\*8-1/4"

## Operation Instruction

### Before Use

1. Assemble the handle: Insert the Grip Shaft (#22) into the plastic grip(#21), then fasten with Bolt(#19). Then , connect the hand crank(#20) with the Pin (#24) by a hexagon wrench.
2. Take away the cover and wash the cover and blade (Except those inside the two side boards that do not touch the foods) in warm soapy water.
3. After washing, wipe up. Put the cover on the blade.
4. Cut the meat into 1” thick and 7” wide.
5. Keep the hand at least 2” away from the sharp blade.

### After using

1. Take away the cover. Wash the cover and blade (Except those inside the two side boards that do not touch the foods) in warm soapy water.
2. After washing, wipe up. Put the cover on the blade.

### Warning and Precaution!

1. Please operate according to Operation Method and remain the proper operation procedures before using.
2. Be careful the sharp blade, keep the hand away from the blade while using and washing.
3. Never take away the outer cover while using, to avoid the blood spraying out.
4. **Warning!** Please assemble and operate carefully, taking care not to scratch your fingers.
5. **Warning!** The function of the tenderizer is to tenderize the meat, or other your favorable food. Please don not put hands around the cutting blade to avoid any possible hurt.
6. Don't open the cover on the two sides regularly. Missing of the bear or the o-ring will cause failure.
7. Keep this meat tenderizer out of the reach of children.
8. Use boneless meat only!



## Parts List for Item # 168678

PARTS#	DESCRIPTION	Q'TY (pcs)
1	Bolt	8
2	Outer Side Board ( Left)	1
3	Bearing(Left)	1
4	Bearing Bracket ( Left)	1
5	Bolt	4
6	Inner Side Board(Left)	1
7	Washer	19
8	Blade	24
9	Washer	10
10	Separate Board	5
11	Base bolt	4
12	Shaft	1
13	Base	1
14	Inner Side Board(Right)	1
15	Bearing Bracket ( Right)	1
16	Bearing(Right)	1
17	Gear	1
18	Outer Side Board ( Right)	1
19	Shaft	1
20	Hand crank	1
21	Plastic Grip	1
22	Grip shaft	1
23	Gear	1
24	Pin	1
25	Nut	1
26	Washer	1
27	Connecting Rod	1
28	Cover	1
29	Bolt	6
30	O-ring	1
31	Bearing Shaft	1

# Diagram For Item#168678

