



## #433A Electric Meat Tenderizer

**Important:** Thoroughly hand clean all parts before first use in warm soapy water, to remove the lubricant applied during manufacturing. Rinse and dry thoroughly.

**Read these instructions before operating meat tenderizer.**

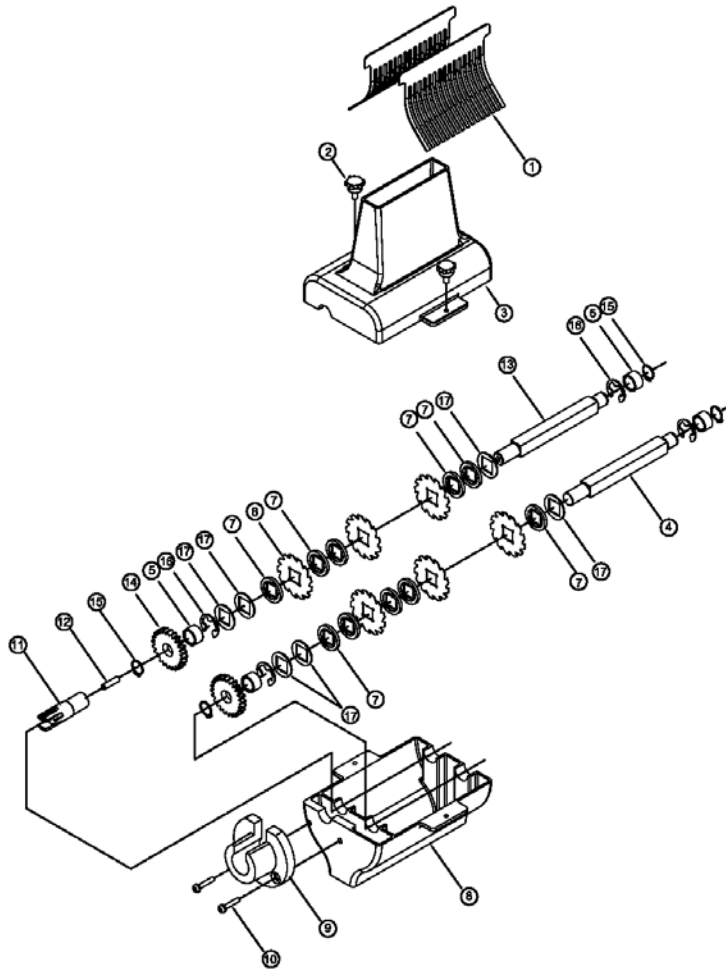
1. Remove the tenderizer attachment from the motor when not in use.
2. Never operate unit without the cover being in place. The rolling action of the knives could pull fingers and hands into the knives and cause serious injury.
3. Never leave tenderizer unattended when in use or plugged in.
4. **Keep out of reach of children.**
5. Drop meat through the opening of the cover. DO NOT attempt to force meat into the opening. Rolling action of the knives will carry appropriately sized portions of meat into the unit.
6. Use boneless cuts of meat only. Meat should not exceed ¾" in thickness. Remove gristle before tenderizing to eliminate clogging or stalling. To experience the maximum tenderness, run meat through tenderizer twice at 90 degree angles. KEEP HANDS A SAFE DISTANCE FROM THE EXPOSED BLADES ON THE BOTTOM OF THE UNIT.

**To install tenderizer attachment:**

1. Align the drive shaft of the motor with the hub (#9) and drive shaft (#11) of the tenderizer and tighten the star bolt securely.
2. Insert the two meat combs (#1) into the slots in the top of the upper housing (#3) – one comb on each side of the chute. The combs should slide easily into the holes between the drive and drive shafts. When inserted properly the combs will be visible from the bottom of the lower case (#8). If, when in use, the meat is wrapping around the knives and rollers the combs are not inserted properly.
  - o Turn unit off and remove plug from wall outlet.
  - o Remove combs.
  - o Unscrew thumbscrews.
  - o Carefully remove wrapped meat from rollers.
  - o Reassemble tenderizer and insert combs following above directions. Sometimes switching the combs to the opposite side helps.
  - o Plug in tenderizer and continue.

**To Clean:**

1. Turn unit off and remove plug from wall outlet.
2. Remove tenderizer attachment from grinder by loosening star bolt.
3. Remove meat combs (#1).
4. Remove thumbscrews (#2).
5. Remove upper case (#3).
6. Remove the drive and driven cutter shafts.
7. Wash with hot soapy water. Rinse and dry parts thoroughly. (Since meat will ultimately get between the knives and the spacers, occasionally the drive and driven units should be disassembled, and each piece washed thoroughly. Start disassembly by removing the C-Clip (#15) on the end opposite the gear. When reassembling the drive unit, start with a single spacer, and end with a two spacers. When reassembling the driven shaft, start with a two spacers, and end with a single spacer. Also note that each cutter blade has a single notch in the square portion. Make sure these notches lineup on the shaft. Doing this will assure that the blades all line up correctly.) A video of the reassembly process may be viewed at the [lemproducts.com](http://lemproducts.com).
8. To reassemble:
  - o Put the drive cutter shaft (#13) roller into position first.
  - o Put the driven cutter shaft (#4) roller into position next.
  - o Make sure the gears (#14) are properly aligned and mesh.
  - o Replace upper case (#3) and secure with thumbscrews (#2).



<u>ITEM</u>	<u>PART#</u>	<u>QTY</u>	<u>DESCRIPTION</u>
1	433A-1	2	COMBS
2	433A-2	2	THUMBSCREWS
3	433A-3	1	CASE-UPPER
4	433A-4	1	DRIVEN CUTTER SHAFT
5	433A-5	4	NYLON PLASTIC BUSHING
6	433A-6	30	KNIVES
7	433A-7	62	SPACERS
8	433A-8	1	CASE-LOWER
9	433A-9	1	HUB
10	433A-10	2	HUB SCREW
11	433A-11	1	2 IN 1 DRIVE SHAFT
12	433A-12	1	SETSCREW
13	433A-13	1	DRIVE CUTTER SHAFT
14	433A-14	2	GEAR
15	433A-15	4	C-CLIP
16	433A-16	4	E RING
17	433A-17	4	S/S WASHER