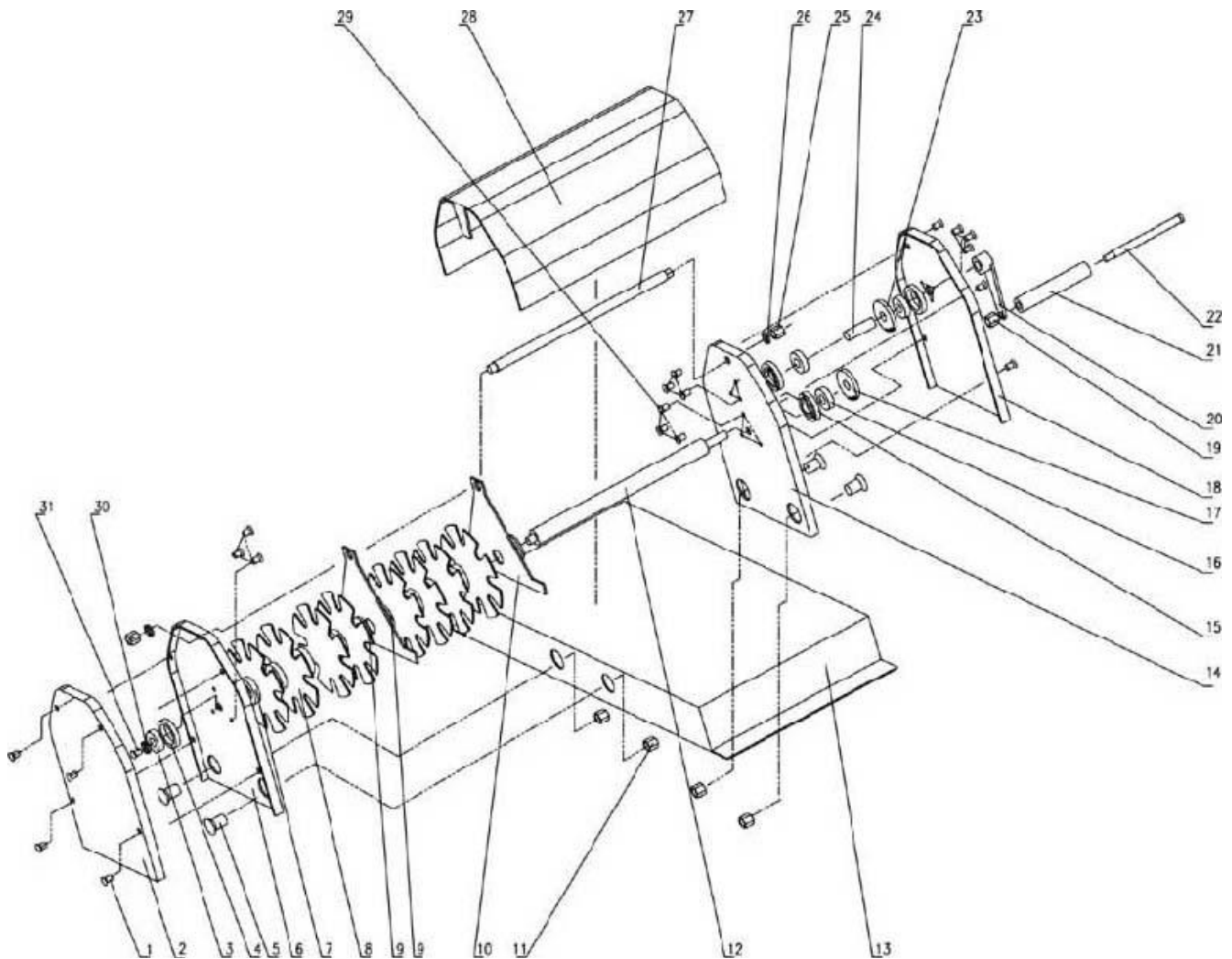




**PARTS LIST FOR STAINLESS STEEL MEAT TENDERIZER
#655**

PART#	DESCRIPTION	QTY. PCS.	PART#	DESCRIPTION	QTY. PCS.
1	Bolt	8	17	Gear	1
2	Outer Side Board (Left)	1	18	Outer Side Board (Right)	1
3	Bearing (Left)	1	19	Shaft	1
4	Bearing Bracket (Left)	1	20	Hand Crank	1
5	Bolt	4	21	Plastic Grip	1
6	Inner Side Board	1	22	Handle	1
7	Washer	20	23	Gear	1
8	Blade	24	24	Pin	1
9	Washer	10	25	Nut	1
10	Separate Board	5	26	Washer	1
11	Base Bolt	4	27	Connecting Rod	1
12	Shaft	1	28	Cover	1
13	Base	1	29	Bolt	6
14	Inner Side Board (Right)	1	30	O-Ring	1
15	Bearing Bracket (Right)	1	31	Bearing Shaft	1
16	Bearing (Right)	1			





STAINLESS STEEL HORIZONTAL TENDERIZER

BEFORE USING

Thoroughly hand clean all parts before first use in warm soapy water, to remove a protective lubricant applied during manufacturing. Thoroughly dry and reassemble the unit.

This cuber provides an easy way to tenderize and save cooking time. The unit is made of stainless steel for easy cleaning and maintenance. Hand operated by a crank, it is convenient, and easy to assemble and transport. This cuber could be used in a restaurant or deli.

Keep your hands at least 2" away from the blades, when feeding meat into the machine.

AFTER USE

1. Remove the cover. Hand wash the cover and blades (Except those inside the two side boards that do not touch the meat) in warm soapy water.
2. After washing, wipe dry. The unit can be reassembled once the parts are completely dry.
3. Spray the unit with a Food Grade Silicone Spray. This will prevent oxidation and will keep the cuber in like new condition. Silicone Spray is available from LEM Products.

ADJUSTING THE TENDERIZING THICKNESS

1. Turn the unit on its side.
2. You will notice two bolts inside the right and left sideboard sections. The bolts are assembled in adjustable holes.
3. Loosen the bolts and slide the sideboard units up or down to allow for the thickness of meat you are expecting to tenderize.
4. Tighten bolts and you are ready to tenderize a thicker or thinner piece of meat

WARNING & PRECAUTION

1. Please operate according to these instructions.
2. Be careful of the sharp blades. Keep your fingers away from the blades while operating the unit. Be aware of the sharpness of the blades when washing them.
3. Always keep the cover ON the unit while using.
4. **Be very careful** when operating the tenderizer. The stainless steel blades are extremely sharp.
5. **Keep this tenderizer out of reach of children.**

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