



## Electric Meat Tenderizer



**Models:** 177MT64, 177MT64KT12, 177MT64KT316, 177MT64KT34, 177MT64KT38

09/2020

***Please read and keep these instructions. Indoor use only.***

## INTRODUCTION

1. We advise you to carefully read the instructions contained in this package.
2. To best use the meat tenderizer, you must be thoroughly familiar with its performance and operating features.
3. Maintenance requires just a few simple steps.
4. To ensure a long life and minimize operation costs, you should carefully follow the instructions in this manual.
5. The manufacturer has designed the meat tenderizer to ensure safe operating conditions. Exclusion or removal of the safety features installed by the manufacturer will seriously undermine the guaranteed safety conditions.
6. To ensure these conditions you must also fully comply with the instructions regarding the installation and power supply of the meat tenderizer.
7. The meat tenderizer must be installed in a work environment free of corrosive agents.
8. The installation site must be free of combustive materials.
9. The manufacturer company is not liable for any breakdown, accidents or faults caused by failure to observe (or to apply) the instructions contained in this booklet. It is likewise not liable for any modifications, variations or the installation of accessories not previously authorized.
10. Use only original spare parts.
11. This instruction manual is an integral part of the meat tenderizer and must be kept in a safe place. The features, information and drawings published in this manual are the exclusive property of the manufacturer company.
12. No part of this publication may be reproduced or transmitted in any form.

## IMPORTANT SAFETY INFORMATION

1. **CAUTION SHARP BLADES!** Wear cut-resistant gloves (Sold Separately) when handling the Blades.
2. **NEVER REACH INTO** the Tenderizer, doing so could cause serious injury.
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 Tenderizer while in operation.  
**SEVERE INJURY MAY RESULT.**

6. **DO NOT** push the Tongs or other utensils into the Blades.
7. **NEVER** use any accessories or parts from other manufacturers.  
Doing so will **VOID YOUR WARRANTY**.
8. Thoroughly clean all parts that will come into contact with food before using the Tenderizer.  
Wash all parts by hand and dry thoroughly. Wear cut-resistant gloves (Sold Separately) when handling the Blades.
9. **DO NOT** attempt to tenderize meat with bones or other hard items.  
Damage to the machine will occur.
10. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the Tenderizer.  
**REMOVE** ties, rings, watches, bracelets, or other jewelry before operating.
11. **DO NOT** use the Tenderizer while under the influence of drugs, medications or alcohol.

## Specifications

Equipment Item Number	Description	Voltage	Watts	HP	RPM	Length	Width	Height	Weight
177MT64	64 Blade Electric Meat Tenderizer	120V	350W	0.5HP	75 RPM	18.25"	9.25"	18.25"	31.5 lbs.
177MT64KT12	Meat Tenderizer w/ Stripper Attachment 1/2"	120V	350W	0.5HP	75 RPM	18.25"	9.25"	18.25"	31.5 lbs.
177MT64KT316	Meat Tenderizer w/ Stripper Attachment 3/16"	120V	350W	0.5HP	75 RPM	18.25"	9.25"	18.25"	31.5 lbs.
177MT64KT34	Meat Tenderizer w/ Stripper Attachment 3/4"	120V	350W	0.5HP	75 RPM	18.25"	9.25"	18.25"	31.5 lbs.
177MT64KT38	Meat Tenderizer w/ Stripper Attachment 3/8"	120V	350W	0.5HP	75 RPM	18.25"	9.25"	18.25"	31.5 lbs.

Accessory Item Number	Description
177MT64RB	Meat Tenderizer Replacement Blade for 177MT64
177MT64SA12	Meat Tenderizer Stripper Attachment 1/2" for 177MT64
177MT64SA316	Meat Tenderizer Stripper Attachment 3/16" for 177MT64
177MT64SA34	Meat Tenderizer Stripper Attachment 3/4" for 177MT64
177MT64SA38	Meat Tenderizer Stripper Attachment 3/8" for 177MT64

## Assembly Instructions

**Note:** Always unplug the appliance from the electrical power outlet before assembling or disassembling.

1. Switch off the machine. Make sure machine is unplugged



2. Lift up the shield by pulling up the knob.



3. Put in the blade attachment and align it in the machine. Wear cut-resistant gloves since the blades are sharp.



4. Turn the wrench tool to adjust the shafts of blades into firing position.



5. Lock the attachment by pushing down the switch.



6. Assembly is complete. Make sure that all of the connections are tight.



## Operating Instructions

**CAUTION:** Before connecting your units to the power supply, be sure the machine's electrical specifications, printed in the unit's serial plate, match those of your local power.

Be sure to follow the operating instructions and safety guidelines for the motor unit onto which you install the meat tenderizer attachment.

1. Be sure the combs are properly positioned in the cutting attachment. **DO NOT** slice meat without the combs in place. **WARNING:** Do not use meat more than 3/4" thick, meat that has thick veins, or meat with bones. Failure to comply will result in damage to your machine.  
FOR BEST RESULTS: Use semi-frozen meat.
2. Prepare meat for tenderizing by removing all skin and bones. Then cut the meat into appropriately sized pieces for tenderizing.
3. Turn the motor unit "ON." Feed meat into the tenderizer chamber by hand slowly. Insert meat into stripper chute until it makes contact with the blades. Allow the blades to pull the meat through.  
**WARNING:** DO NOT force the meat through. DO NOT press meat down with fingers or hands.
4. If the meat is too short, use a pair of stainless steel tongs, taking care not to make contact with blades.
5. Place a plate underneath the tenderizer opening to catch the meat as it falls.
6. Turn the motor unit "OFF" when you are finished. Disconnect the motor unit from the power supply.

### To Begin Processing:

1. Connect the power plug to a suitable electrical power supply.
2. Turn ON the appliance by pressing down the GREEN "I" button. The motor will start operating.
3. Feed the meat into the tenderizer slowly piece by piece. Insert meat into the top opening until it makes contact with the blades. The blades will pull the meat through.





## Disassembly Instructions

1. Switch off the machine. Make sure machine is unplugged



2. Lift up the shield by pulling up the knob.



3. Unlock the attachment by pulling up the switch.



4. Remove the blade attachment. Wear cut-resistant gloves since the blades are sharp.



5. Disassembling complete.



## Cleaning

**Note:** Always unplug the appliance from the electrical power outlet and let it cool down completely before cleaning & storage.

1. Wash all parts thoroughly with warm, soapy water

**NOTE:** A long bristle brush is recommended for cleaning (sold separately)



2. Rinse with clear water.
3. Sanitize as necessary.
4. 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.

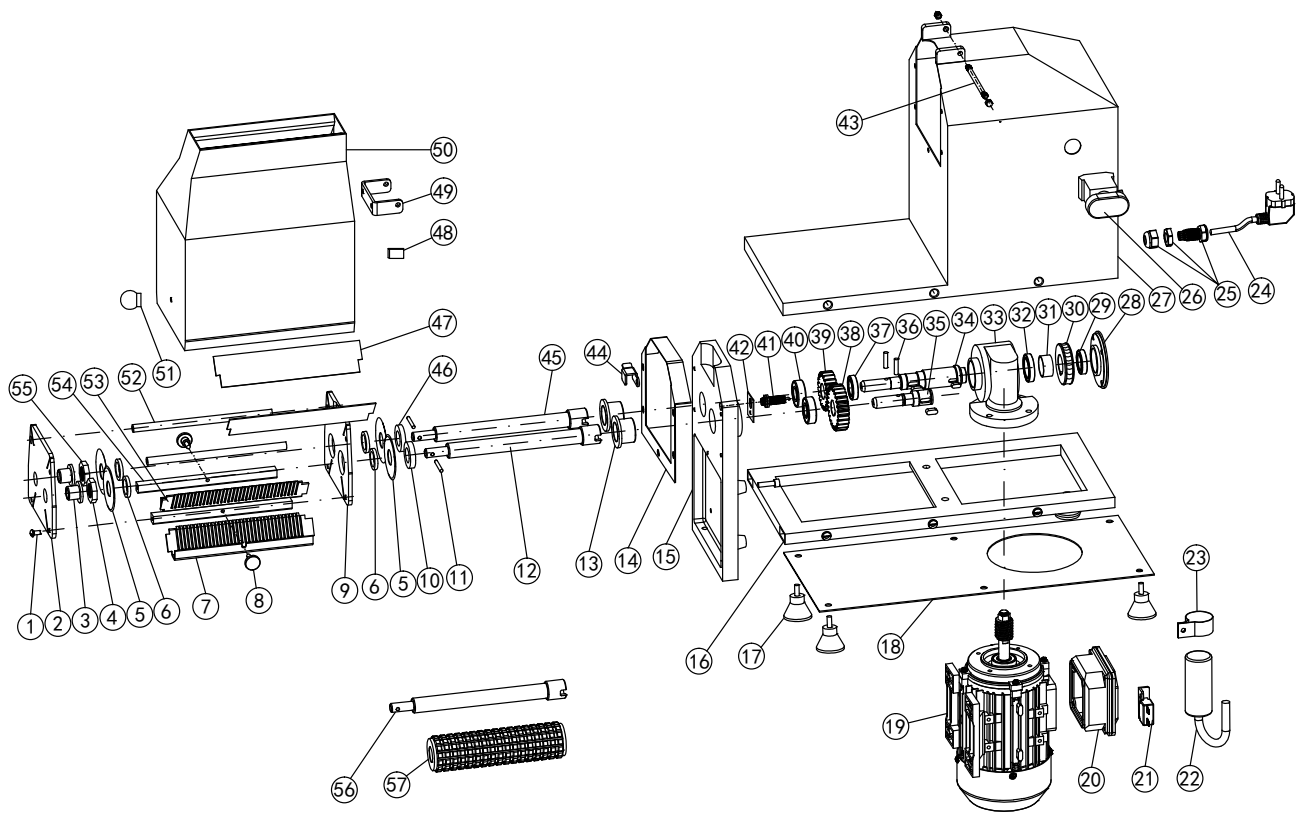
## Troubleshooting

If meat gets jammed in blades, turn the motor to the "OFF" position and disconnect from the power source. Lift stainless steel shield, clear the jam using steel tongs.

If meat is not cutting through cleanly, check to make sure that the knives on both sides are aligned so the blades are overlapping and make contact with the blades on the other rack.

Meat with excessive cartilage or gristle may not slice cleanly.

## Parts Diagram

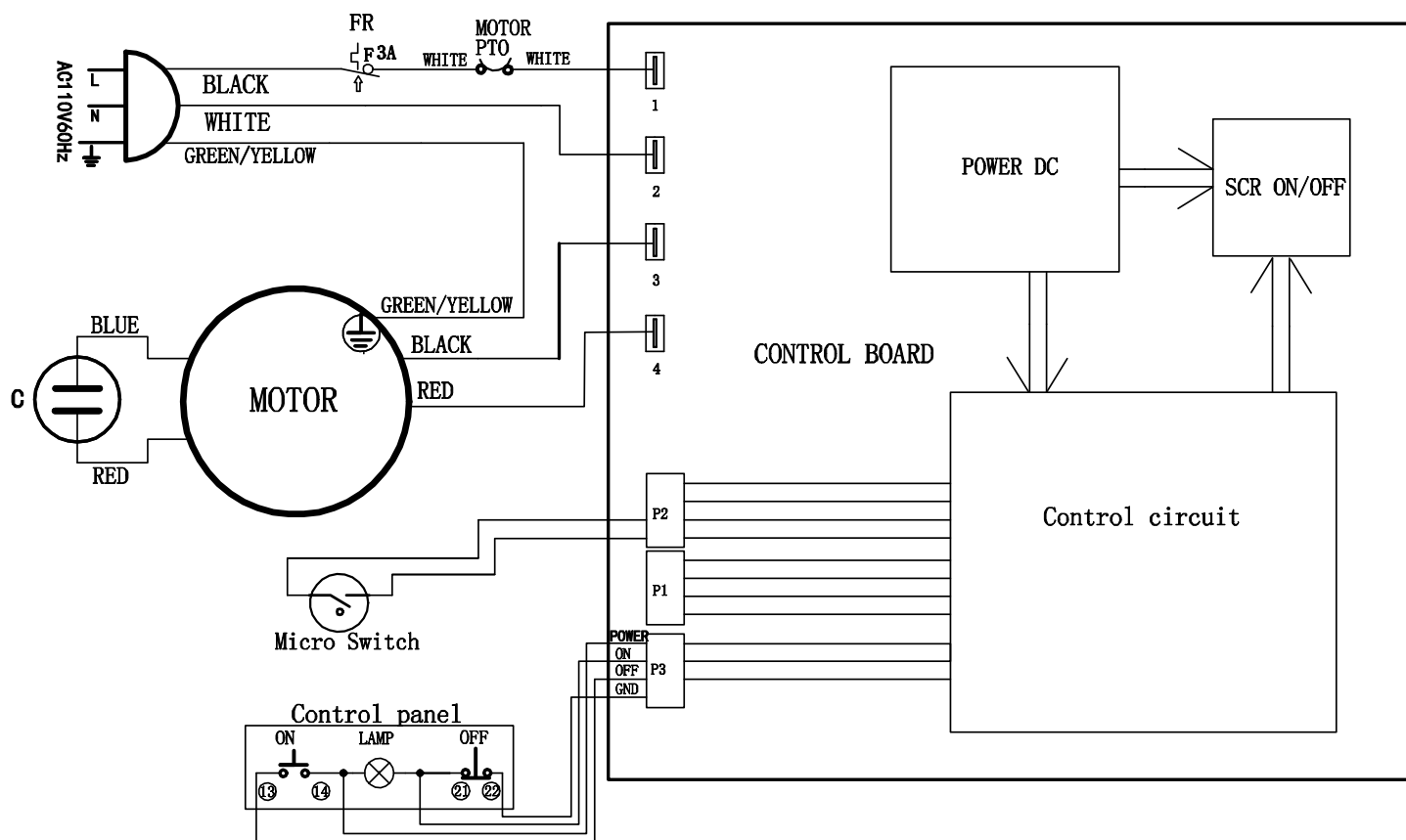




## Parts Diagram

Part No.	Part Name	Part No.	Part Name	Part No.	Part Name
1	Screw	20	Electric Box	40	6202 Bearing
2	Front Plate	21	Over-Current Swith	41	Microswitch
3	Shaft Protector A	22	Capacitor	42	Fixed Plate
4	Nut	23	Clamp of Capacitor	43	Rotating Shaft (#177PMT64SHFT)
5	Smooth Blade (MSA)	24	Power Cord	44	Lock (#177PMT64LOCK)
5A	Serrated Blade (For TDA)	25	Strain Relief	45	Left Shaft
6	Spacer	26	On/Off Switch	46	Left Closing Ring
7	Right Stripper Comb	27	Housing	47	Guide Plate (#177PMT64GPL)
8	Hand Wheel	28	Gear Box Cover	48	Magnet
9	Back Plate	29	6804 Bearing	49	Connect Bracket
10	Right Closing Ring	30	Worm Gear	50	S/S Shield
11	Pin A	31	Spacer	51	Knob (#177PMT64KNOB)
12	Right Shaft	32	6805 Bearing	52	Round Mandril
13	Shaft Protector B	33	Gear Box	53	Left Stripper Comb
14	Seal Ring	34	Output Shaft	54	Square Bar
15	Bracket	35	Reversing Big Gear Shaft	55	Nut
16	Base Plate	36	Pin B	56	Roller Shaft (For TBD)
17	Rubber Foot (#177PMT64FOOT)	37	Oil Seal	57	Roller (For TBD)
18	Bottom Plate (#177PMT64BPL)	38	Reversing Big Gear		
19	Motor	39	Reversing Small Gear		

## Circuit Diagram





# Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

## To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact [help@webstaurantstore.com](mailto:help@webstaurantstore.com). Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

## This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.