



## Stainless Steel Meat Tenderizer

**Model:** \_\_\_\_\_

**#177MT64**

**64 Blades**

### Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### Note:

Please read and keep these instructions. Indoor use only.

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## Specifications

<b>Model</b>	177MT64, 177MT64KT316, 177MT64KT38, 177MT64KT12, 177MT64KT34
<b>Voltage</b>	115V
<b>Wattage</b>	350W
<b>Horsepower</b>	1/2 HP
<b>Speed</b>	75 RPM
<b>Dimensions</b>	8"W x 18¼"D x 16¾"H
<b>Weight</b>	31.5 lb.



## Safety Precautions



### **WARNING: SHARP BLADES**

- DO NOT reach into the tenderizer. Doing so could cause serious injury.
- DO NOT handle the blade with bare hands. Wear cut-resistant gloves (sold separately) when handling the blades.
- 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.
- DO NOT use fingers to scrape food away from the tenderizer while in operation.
- DO NOT push tongs or other utensils into the blades.
- DO NOT use any accessories or parts from other manufacturers. Doing so will void the warranty.
- DO NOT attempt to tenderize meat with bones or other hard items. Damage to the machine will occur.



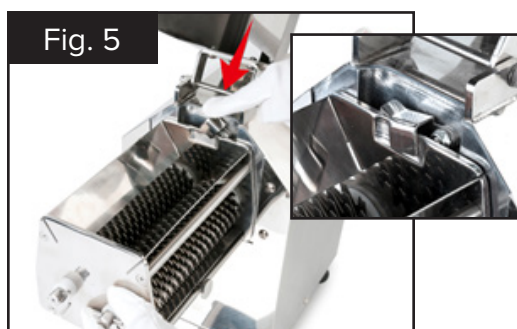
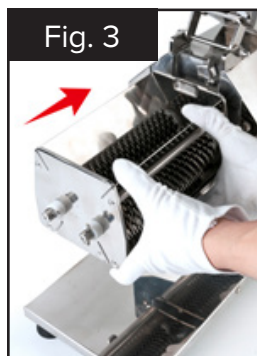
### **CAUTION**

- Read all instructions carefully and completely.
- For commercial use only.
- Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
- Unplug this unit when not in use and before cleaning.
- DO NOT operate this unit or any appliance with a damaged electrical cord or plug.
- DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
- ALWAYS tie back loose hair and clothing, remove dangling jewelry, and roll up long sleeves before operating the tenderizer.
- DO NOT use the tenderizer while under the influence of drugs, medications, or alcohol.
- DO NOT use appliance for any application other than its intended use.
- Children should be supervised to ensure that they DO NOT play with the unit.
- 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 a person responsible for their safety has given them supervision or instruction concerning use of the appliance.

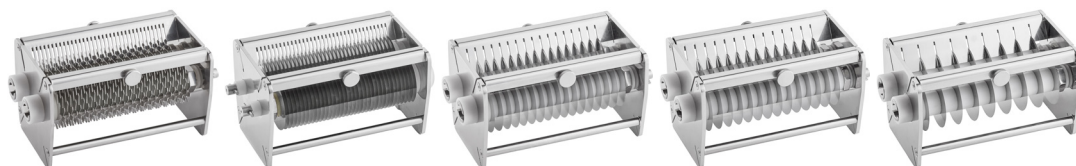
**Save these instructions for future reference.**

## Assembly

- **ALWAYS** unplug the appliance from the electrical power outlet before assembly or disassembly.
  - **ALWAYS** wear cut-resistant gloves when handling blades.
1. Switch off the machine (Fig. 1) and unplug from the power outlet.
  2. Lift up the shield by pulling up on the knob. (Fig. 2)
  3. Put in the blade attachment and align it in the machine. (Fig. 3)
  4. Turn the wrench tool to adjust the shafts of blades into firing position. (Fig. 4)
  5. Lock the attachment by pushing down the switch. (Fig. 5)
  6. Ensure all connections are tight and close the shield.
  7. Tenderizer is ready for use.
  8. Reverse the process for disassembly.



## Blades & Attachments



	Replacement Blade	Meat Stripper Attachments			
Item #	177MT64RB	177MT64SA316	177MT64SA38	177MT64SA12	177MT64SA34
Description	Tenderizes meat up to 8" wide, 3/4" thick.	Cuts meat into uniform 3/16" strips.	Cuts meat into uniform 3/8" strips.	Cuts meat into uniform 1/2" strips.	Cuts meat into uniform 3/4" strips.

## Operation

### CAUTION

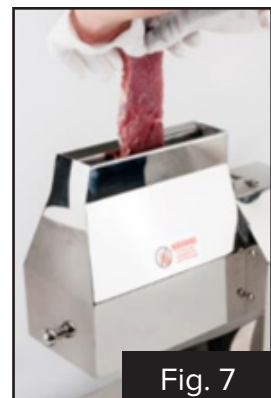
- Before connecting your unit to the power supply, be sure the machine's electrical specifications (printed on the unit's serial plate) match those of your local power.
- Be sure to follow the operating instructions and safety guidelines.
- DO NOT slice meat without combs in place.
- DO NOT process meat more than  $\frac{3}{4}$ " thick, meat that has thick veins, or meat with bones.
- DO NOT force meat through the tenderizer; feed meat slowly and allow the blades to pull the meat through.

## Preparation

1. Be sure the combs are properly positioned in the cutting attachment. DO NOT slice meat without the combs in place.
2. For best results, use semi-frozen meat.
3. Prepare meat for tenderizing by removing all skin and bones.
4. Cut the meat into appropriately sized pieces (less than 8" wide) for tenderizing.
5. Place a plate underneath the tenderizer opening to catch the meat as it falls.

## Processing

1. Connect the power cord to the power outlet.
2. Turn the unit on by pressing the green power button. The motor will start operating. (Fig. 6)
3. SLOWLY insert the prepared meat into the top opening until it makes contact with the blades. The blades will pull the meat through. (Fig. 7)  
**NOTE:** If the meat you are trying to process is too short, use a pair of stainless steel tongs, taking care not to make contact with blades.
4. When finished, turn the unit off by pressing the red power button. The motor will stop operating.
5. Clean blades immediately (see Cleaning Instructions on page 6).



## Cleaning & Maintenance



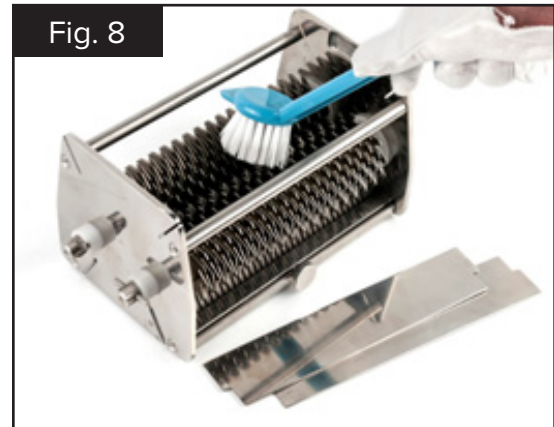
### WARNING

DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING.

- Avoid using highly abrasive cleaning products.
- All new blades should be properly washed before use.
- If the unit has not been used for some time, it is recommended that blades be cleaned before use.
- It is highly suggested to coat all metal parts with a food-grade silicone spray (sold separately) after cleaning to prevent corrosion.

### Cleaning

1. Remove blade/stripper assembly from the motor.
2. Wash thoroughly with warm water and mild detergent.  
**NOTE:** A long bristle brush (sold separately) is recommended for cleaning between the blades. (Fig. 8)
3. Rinse with clear water.
4. Sanitize as necessary.
5. Dry thoroughly before reassembly.



## Troubleshooting

Problem	Possible Cause	Solution
Meat is getting jammed in the blades.	Buildup of debris in the blades.	Clear the jam by turning the motor OFF and disconnecting from outlet. Lift the shield and clear the jam using stainless steel tongs. DO NOT attempt to clear the jam with your fingers; the blades are very sharp. If the jam cannot be removed with tongs, follow cleaning steps above and try again.
	Meat being pushed too quickly through blades.	Clear the jam following instructions above. DO NOT push or force the meat through the blades. Slowly feed the meat into the blades and allow them to pull the meat through.
	Meat too warm.	Clear the jam following instructions above. Very cold/semi-frozen meat processes the best. Chill prepared meat before attempting to tenderize for best results.
	Meat cut too thick or wide.	Clear the jam following instructions above. Pound/cut the meat into thinner pieces to properly fit the blades.
Meat not cutting cleanly.	Knives offset.	Ensure the knives on both sides are aligned so the blades are overlapping and make contact with the blades on the other rack.
	Meat has excessive cartilage/gristle.	Trim the excessive cartilage/gristle off the meat and try again.