

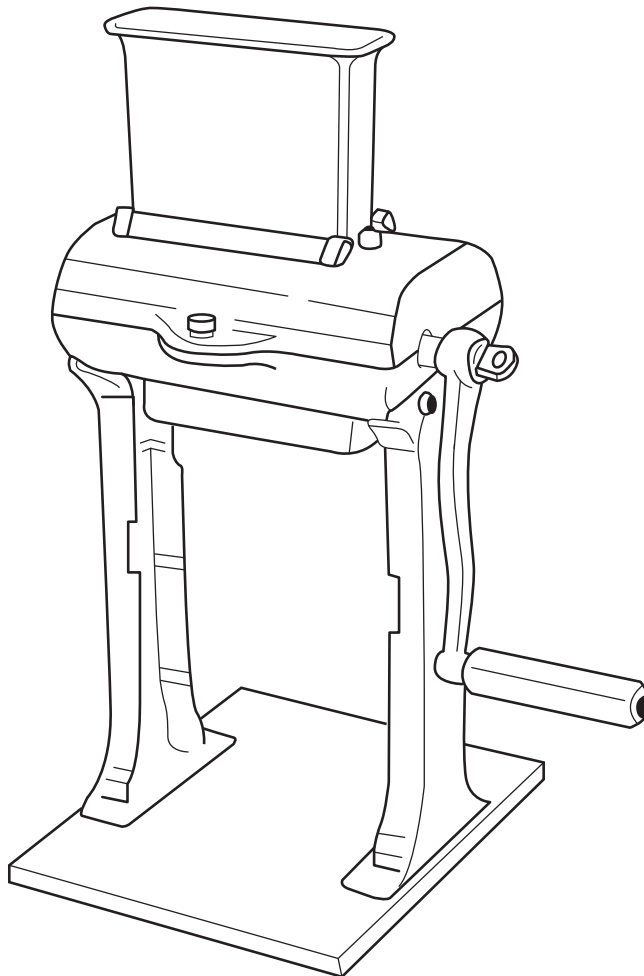
# BACKYARD

# PRO

## BUTCHER SERIES

# STAND MEAT TENDERIZER

## INSTRUCTION MANUAL



#554BSMT31, 554BSMT31KT1, 554BSMT31KT2, 554BSMT31KT3

06/2020



### **WARNING**

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.

# IMPORTANT SAFEGUARDS



## **WARNING**

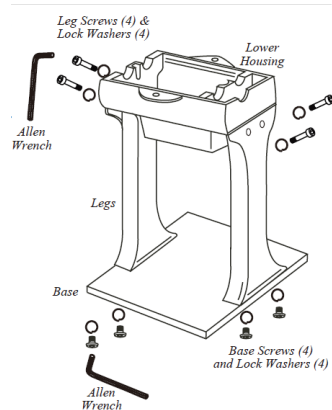
READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

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. **ALWAYS USE THE PROVIDED TONGS.**
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.

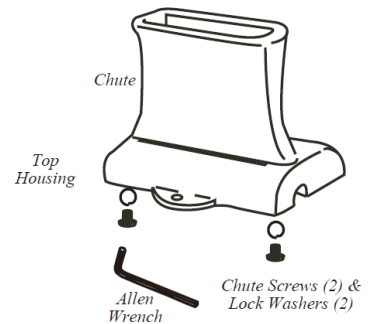
# ASSEMBLY INSTRUCTIONS

1. Connect the Left and Right Legs to the Base using the provided Allen Wrench and 4 Base Screws and Lock Washers. **FIGURE 1.**
2. Using the Allen Wrench and 4 Leg Screws and Lock Washers, attach the Left and Right Legs to the Lower Housing. **FIGURE 1.**
3. Install the Chute to the Top Housing using an Allen Wrench and 2 Chute Screws and Lock Washers. **FIGURE 2.**
4. Insert the Blade Rack Assembly into the Bottom Housing, guiding the Drive Shaft into the bearing journals. Make sure the gears and the blades of the Blade Assembly are properly meshed together and resting in the journals. **FIGURE 3.**
5. Position the Top Housing onto the Lower Housing and line up the screw holes.
6. Secure the Top Housing to the Lower Housing using the 2 Housing Thumbscrews. **DO NOT OVERTIGHTEN!** **FIGURE 4.**
7. Insert the Combs into the Top Housing.
8. Install Handle onto the Blade Drive Shaft. Secure the Handle to Blade Drive Shaft with the Handle Thumbscrew. **FIGURE 5.**

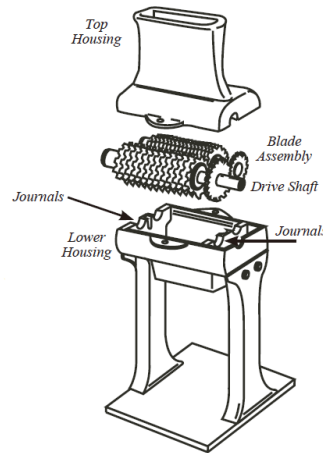
**FIGURE 1**



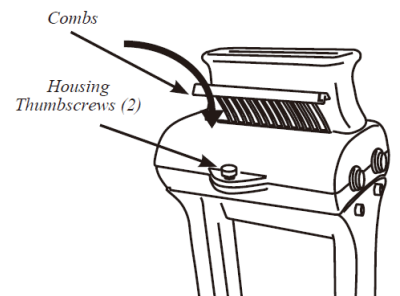
**FIGURE 2**



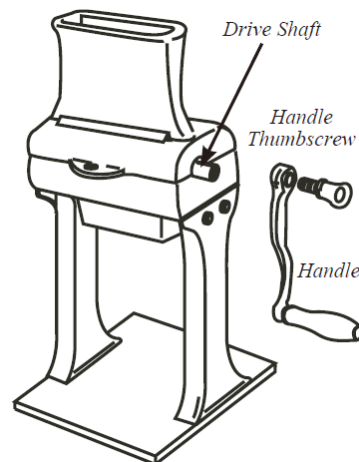
**FIGURE 3**



**FIGURE 4**



**FIGURE 5**



## **WARNING**

PROTECTIVE/CUT-RESISTANT GLOVES ARE RECOMMENDED WHENEVER HANDLING THE BLADE ASSEMBLY!

# OPERATING INSTRUCTIONS

1. Remove all bones or hard items in the meat before tenderizing. Damage to the unit may occur if bones or hard objects are pushed through.
2. Do not tenderize meat that is more than 1" (2.5 cm) thick. Thicker meat may get lodged in Blades, which may cause damage to the product.
3. Insert the meat to be tenderized into the Chute until the meat comes in contact with the Blades. Turn the Handle in a clockwise motion. This will pull the meat through the Blades. Insert only one piece of meat at a time to prevent jamming.
4. If a piece of meat is too short to reach the Blades, use the provided Tongs to guide the meat to the Blades.
5. **CAUTION!** DO NOT press or push the 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 push the Tongs or other utensils into the Blades.
6. It may be necessary to pass the meat through the Tenderizer several times to obtain the desired results. You may also pass the meat through at different angles if a different result is desired.
7. Clean the unit before and after each use.



**NEVER REACH INTO** the **CUBER/SLICER**. doing so could cause serious injury. **ALWAYS USE THE PROVIDED TONGS.**



**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.



**NEVER** use fingers to scrape food away from the Cuber/Slicer while in operation. **SEVERE INJURY MAY RESULT.**



**DO NOT** push the **Tongs** or other utensils into the **Blades**.

## DISASSEMBLY & CLEANING INSTRUCTIONS

1. Remove Handle from the Blade Rack Shaft by unscrewing the Handle Thumbscrew.
2. Lift up on the Combs to remove from the Top Housing.
3. Remove the two Thumbscrews from the Top Housing.
4. Remove the Top Housing. **WARNING!** This will expose the Cutting Blades. Take care when handling the Blade Assembly.
5. Using the provided Allen Wrench, remove the Chute from the Top Housing.
6. Carefully lift the Blade Rack Assembly from the Bottom Housing.
7. Disassemble the Bottom Housing from the Legs.
8. Disassemble the Legs from the Base.
9. Wash all parts thoroughly with warm, soapy water.

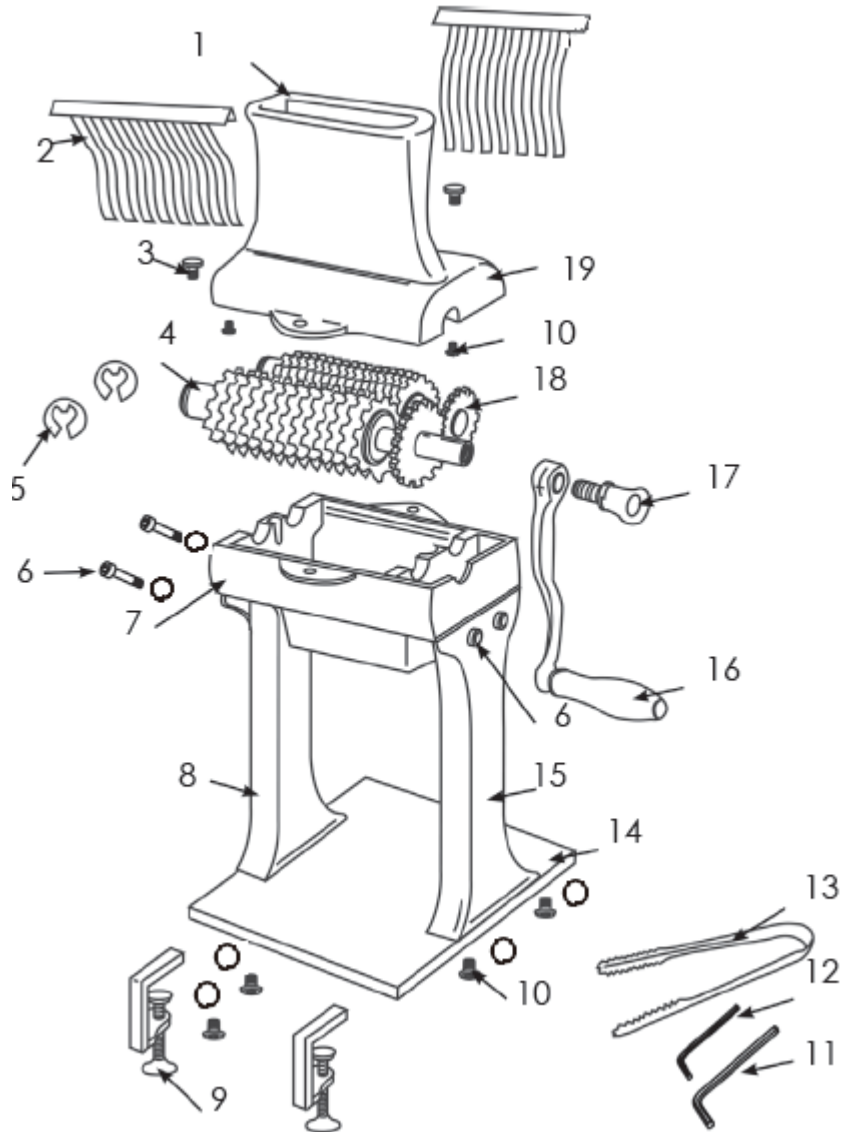
**NOTE:** A long bristle brush is recommended for cleaning the Blade Rack Assembly.

10. Rinse with clear water.
11. Sanitize as necessary.
12. Dry thoroughly before re-assembling.

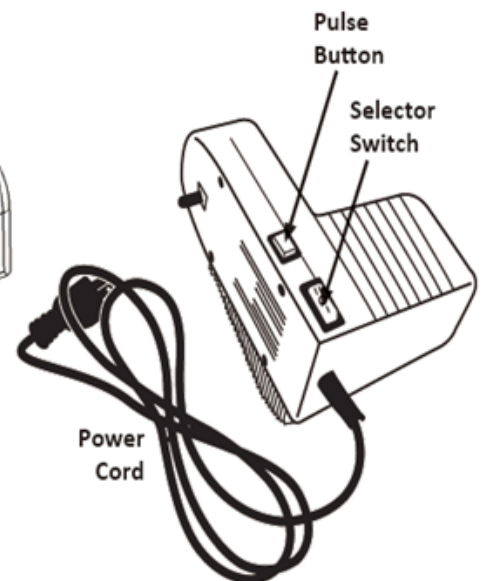
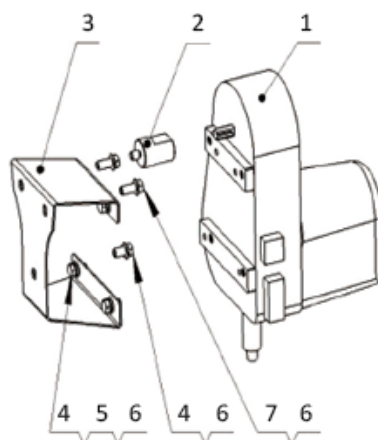
**NOTE:** It is highly suggested to coat all metal parts with a food-grade silicone spray (sold separately) to prevent corrosion.

# EXPLODED VIEW AND PARTS LIST

Part No.	Description	Qty.
1	Chute	1
2	Combs	2
3	Housing Thumbscrews	2
4	Nylon Bushing	2
5	Shaft Clips	2
6	Screws & Washers for Legs	4
7	Lower Housing	1
8	Left Leg	1
9	C-Clamps	2
10	Screws & Washer for Chute	6
11	Allen Wrench for Leg Screws	1
12	Allen Wrench for Chute & Base Screws	1
13	Stainless Steel Tong	1
14	Base	1
15	Right Leg	1
16	Handle	1
17	Handle Thumbscrew	1
18	Stainless Steel Blade Rack Assembly	1
19	Top Housing	1



Part No.	Description	Qty.
1	2-Speed Motor	1
2	Adapter	1
3	Motor Bracket	1
4	Hexagon Head Bolts M6 x 12	5
5	Spring Washers 6	4
6	Flat Pads 6	7
7	Hexagon Head Bolts M6 x 16	2



## 6 MONTH WARRANTY

# EQUIPMENT LIMITED WARRANTY

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of **6 months**. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

### 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.

Backyard Pro Butcher Series 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
- Backyard Pro Butcher Series has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- 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 **6 months** 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. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

