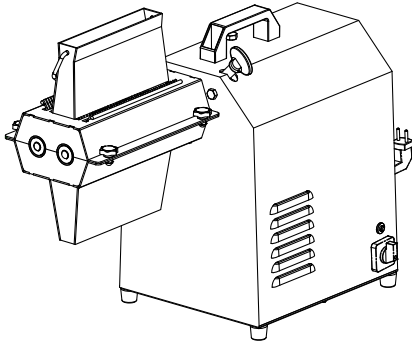
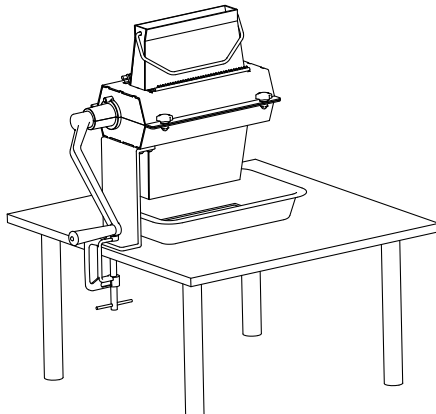


MEAT TENDERIZER

OPERATION INSTRUCTION



**ETS SERIES ELECTRIC DRIVEN
MEAT TENDERIZER**



MTS SERIES HANDY MEAT TENDERIZER

● PLEASE READ INSTRUCTION THOROUGHLY BEFORE USING THE EQUIPMENT

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CHAPTER 1 COMPANY BRIEF INTRODUCTION

Thanks for choosing our machines, we are a company who specialized in food processing machines field for many years, the main products are spiral mixer,meat grinder/mincer,meat slicer, sausage stuffer/filler and so on . with the strength of good quality and After-sales service ,we won reputation from the customers all around the world

Please read the instruction throughly before using the equipments, and keep this manual for future reference

CHAPTER 2 PRODUCTION INTRODUCTION

Maximize the taste of your tougher grade of meats, such as flank, round, chuck, pork, veal and deer steaks by purchasing the meat tenderizer leaving you with juicy, easy to cut meat. It creates subtle heat channels helping your meat cook evenly throughout All stainless steel construction, easy to use .

Available in 2 types

- 1,Handy meat tenderizer (MTS series)
- 2,Electric driven meat tenderizer (ETS series)

CHAPTER 3 OPERATION AND CLEANING

1. SAFETY PRECAUTIONS

Improper usage of this equipment can result in injury and damage Please read the instruction thoroughly before using the equipments for safety

THE MANUFACTURER SHOULD NOT BE RESPONSIBLE FOR THE DAMAGE WHICH CAUSED BY IMPROPER OPERATION

- 1) Keep the equipment away from children for safety
- 2) Always wear gloves to clear blades
- 3) The mains plug and the mains cable should be inspected for damage. Never operate the electric driven meat tenderizer if the plug or cable is damaged
The mains socket should be within easy reach of the operator for quick disconnection in case of emergency or when cleaning
Replacement of the mains cable, plug or fuse must be done by a qualified electrical Engineer
- 4) You should clean the meat tenderizer after every used, This is to dissolve and remove the fats, oils and proteins which bacteria can feed on. Please wear gloves before cleaning it .
- 5) The electric driven meat tenderizer must be mounted on a plain, horizontal, non slip and stable work surface
- 6) The width and thickness of meat should not exceed the entrance of tenderizer
- 7) Please keep the sieves well, the deformations will effect the machine working

2 . CLEANING

- 1) You should clean the meat tenderizer when you first use it and also at the start of every day. This is important because it ensures the parts in contact with the food are hygienically clean Use clean hot water to remove as much of the larger meat debris / contamination as possible

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2) Clean with a brush and suitable detergent solution that approved for use with meat processing equipment.

Note. This is to dissolve and remove the fats, oils and proteins which bacteria can feed on.

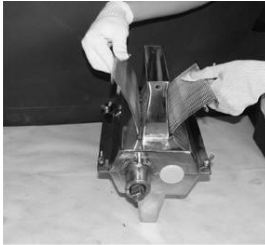
3) Rinse again with clean warm water to remove the detergent solution, oils, fats and proteins.

Product can be Air dried. Ensure all parts are dry before storage

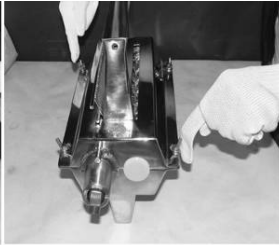
4) Remember to unplug the machine every time it is cleaned. (only for electric driven meat tenderizer)

Below are the disassembly steps should be followed up

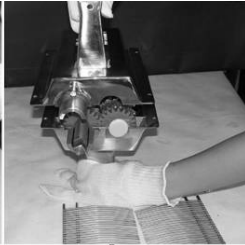
First, Taking sieves off from the tenderizer ,unscrew and take 2 rows of blades out clean all parts , (as the blades are sharp, please wear gloves before taking the blades out for safety)



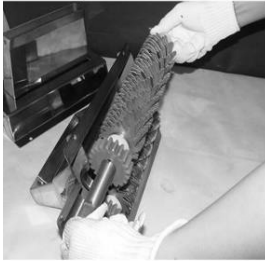
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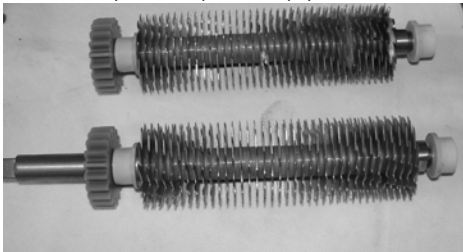


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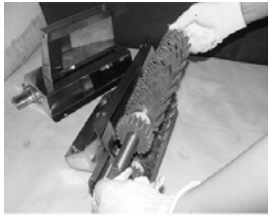
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When install the parts back dont forget to put the white nylon washer on ,and make sure the nylon gear in a same side . you are requested to pay more attention to their sequence (be care of sharp blades

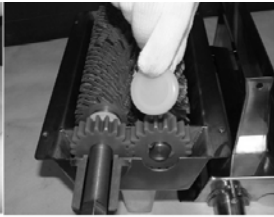


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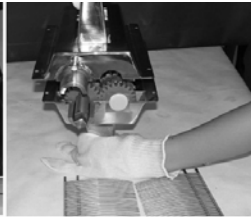
Install the meat tenderizer back



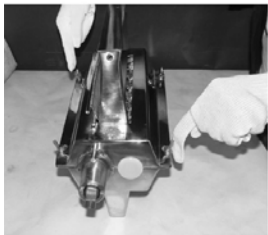
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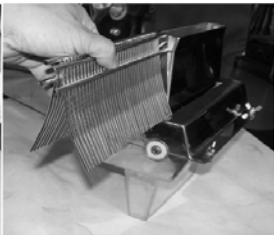
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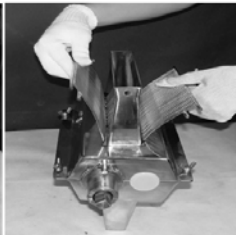
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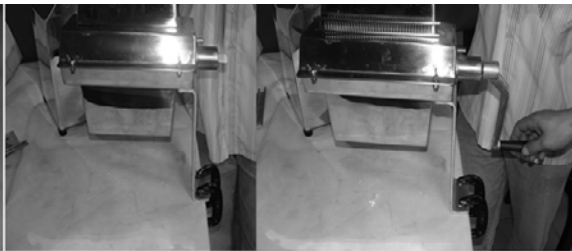
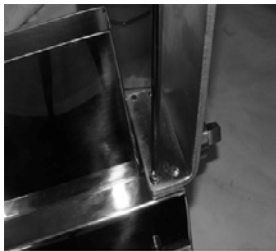


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Handy meat tenderizer

How to install it ?

Connect the support with tenderizer together ,screws on , use G clamps to fix it on the table, don't miss the sieves



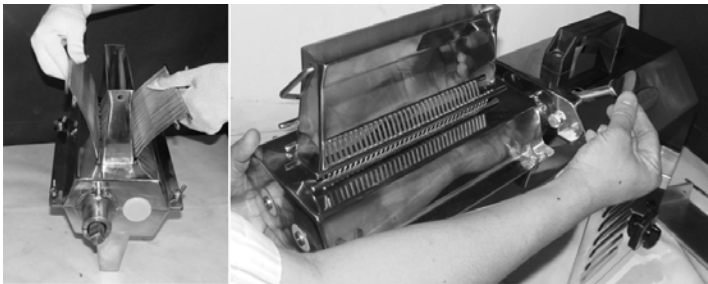
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How to use Handy meat tenderizer ?

Having the crank on the machine , turn on the crank while putting meat into the opening , Then the meat is tenderized in few seconds



How to install and use Electric driven Meat Tenderizer (ETS series)



First , put sieves on ,engage tenderizer with the square drive on the grinder body. And locked it with locking nut , switch on ,put meat into the opening, tenderized is ready in very few seconds

How to use electric driven meat tenderizer ?

Switch on ,put meat into the opening meat can be tenderized ready in very few seconds

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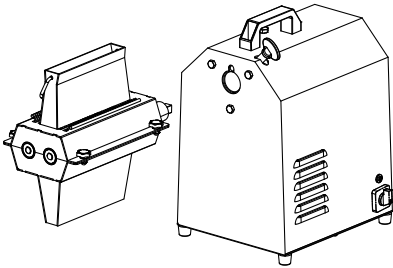
CHAPTER 5 PRODUCTS EXPLOSIVE VIEW

1. Technical parameter

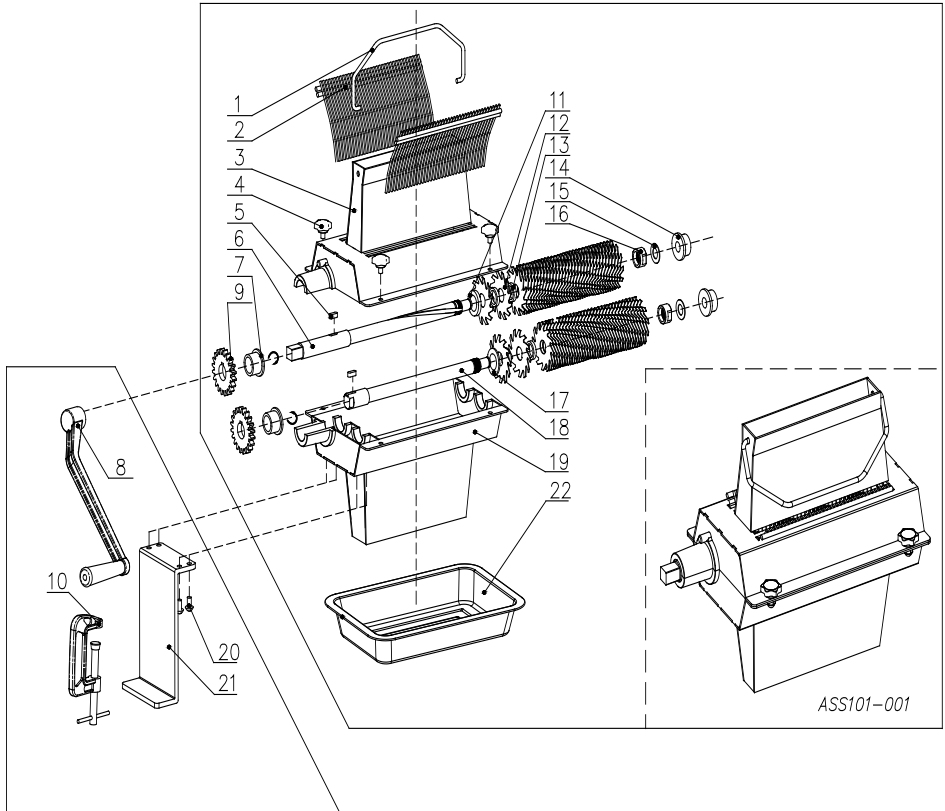
Model	The entrance to Putting meat (inch)	Blades in a row	Machine Size (cm)	G. Weight(kgs)
Full S/S Tenderizer Head (TS series)				
TS 737	7	37	33x18.5x29	6.8
TS720	7	20	33x18.5x29	5.5
TS714	7	14	33x18.5x29	4.8
TS527	5	27	28x16.8x23.5	5.1
TS515	5	15	28x16.8x23.5	4.5
TS511	5	11	28x16.8x23.5	4.1
Full S/S Handy meat tenderizer (MTS series)				
MTS737	7	37	33x18.5x29	6.8
MTS720	7	20	33x18.5x29	5.5
MTS714	7	14	33x18.5x29	4.8
MTS527	5	27	28x16.8x23.5	5.1
MTS515	5	15	28x16.8x23.5	4.5
MTS511	5	11	28x16.8x23.5	4.1
Full S/S Electric driven Meat Tenderizer (ETS series)				
ETS737	7	37	49X22X40.5	26
ETS720	7	20	49X22X40.5	25
ETS714	7	14	49X22X40.5	24.5
ETS527	5	27	49X22X40.5	24.5
ETS515	5	15	49X22X40.5	23
ETS511	5	11	49X22X40.5	22.5

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Electric driven meat tenderizer



Full S/S Handy meat tenderizer / tenderizer head .



TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

SN	Name	Quantity needed	Note
1	Handle	1	
2	Sieves	2	
3	Cover upper	1	
4	screw	4	
5	Flat key	2	
6	Initiative pin	1	
7	Nylon bush A	2	
8	Handcrank	1	For MTS series only
9	Nylon Gear	2	
10	G- Clamp	2	For MTS series only
11	S/S washer	1	
12	Blades		
13	nylon washer		
14	Nylon bush B	2	
15	S/S Washer	2	
16	Nut	2	
17	Driven pin washer	1	
18	Transmission shaft	1	
19	Cover lower	1	
20	Screws	4	For MTS series only
21	Support	1	For MTS series only
22	Stuff Tray	1	optional
	TC8 Meat Grinder body 300W	1	For ETS series only

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