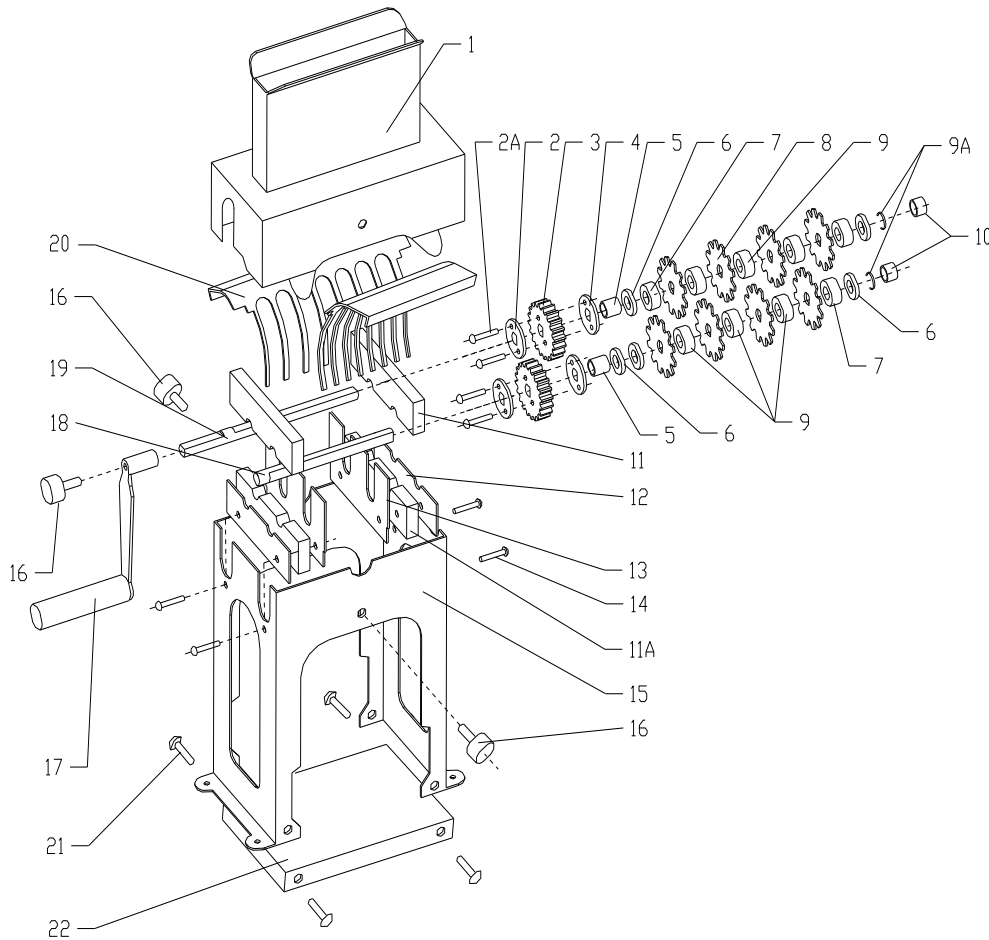




**PARTS LIST FOR STAINLESS STEEL CUBER  
#682**

PART #	DESCRIPTION	QTY. PCS.	PART #	DESCRIPTION	QTY. PCS.
1	Cover	1	11A	Lower Nylon Plate	2
2	Gear Bracket--Driving Shaft	2	12	S/S Plate 1	2
2A	Gear Bracket Screws	4	13	S/S Plate 2	2
3	Gear	2	14	Housing Bolt	4
4	Gear Bracket	2	15	Housing	1
5	S/S Sleeve (long)	2	16	Plastic Head Bolt	3
6	S/S Spacer	4	17	Handle	1
7	Nylon Sleeve (short)	2	18	Driven Shaft	1
8	Knife	30	19	Driving Shaft	1
9	Nylon Sleeve (long)	30	20	Meat Combs	2
9A	Internal Retaining Ring	2	21	Bolt for Base	4
10	S/S Sleeve (short)	2	22	Nylon Base	1
11	Upper Nylon Plate	2			

**Note: Tenderizer rollers and blades are sold as a complete unit not as parts**





## **STAINLESS STEEL TENDERIZER #682**

### **ASSEMBLY and OPERATING INSTRUCTIONS**

This Meat Tenderizer provides an easy way to tenderize and save cooking time. The unit is made of durable stainless steel making it easy to clean and maintain. Hand operated by a crank, it is convenient, and easy to assemble and transport. The unit is built sturdy enough to be used in a restaurant or deli. The chute/hopper can tenderize meats up to 1" thick and 6 ¼" wide. The hopper opening is 6 ¼"x 1". Before using the tenderizer, please read the following instructions.

#### **BEFORE USE**

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

#### **HANDLE ASSEMBLY**

Insert the handle (#17) onto the driving shaft (#19), and fasten with bolt (#16) provided.

#### **CLEANING AND ASSEMBLY INSTRUCTIONS**

1. Remove the bolt (#16) from the handle (#17).
2. Remove the bolts (#16) from both sides of the cover (#1).
3. Slide the cover up to remove from the housing (#15).
4. Carefully slide meat combs (#20) out of knife roller assemblies.
5. Remove the upper nylon plates (#11).
6. Carefully lift knife assembly rollers out of the housing one at a time being careful not to touch the sharp edges of the tenderizing blades.
7. To remove the lower nylon plates (#11A), remove the 4 housing bolts (#14).
8. After hand washing and thoroughly drying parts, reassemble unit. Spraying the unit and parts with food grade silicone (Available at LEM Products.) before storing for long periods of time will prevent oxidation and keep the unit looking and working like new. Wash silicone spray off all parts before next use.
9. Follow steps 1-8 after each use.

#### **WARNING & PRECAUTION**

1. Use equipment for tenderizing appropriately sized cuts of meat only.
2. Be careful of the sharp blades when operating or cleaning the unit.
3. Always keep the cover ON the unit when in use.
4. Keep your hands at least 2" away from the blades, when feeding meat into the machine.
5. **Keep this tenderizer out of reach of children.**