

# INSTRUCTIONS

## MODELS 403 & 403U TENDERIZERS

ML-38761      403  
ML-38762      403U



WORLD HEADQUARTERS  
TROY OHIO 45374

# Installation, Operation and Care of MODELS 403 AND 403U TENDERIZERS

## SAVE THESE INSTRUCTIONS

### GENERAL

The models 403 and 403U Tenderizers are designed to tenderize a variety of meat products. The tenderizer consists of a set of roller units which contain knives that knit together and tenderize pieces of meat as they pass through the blades. Optional Wide ( $\frac{3}{8}$ " ) or Narrow ( $\frac{3}{16}$ " ) Julienne Knife Lift-out units are available for Model 403. They are used to cut food products, such as meats and cheeses, into strips.

The model 403U Tenderizer is available for USDA inspected establishments and contains USDA approved hangers in the lift-out unit.

### INSTALLATION

Remove machine from its shipping carton and place in its operating location. Remove transparent guard (4, Fig. 1), lift off motor housing (3, Fig. 1) and remove screw (1, Fig. 2) that plugs the vent hole (see label taped to machine). Insert dip stick (taped to machine) in vent hole. Replace housing and guard.

A cord with plug is furnished as standard equipment.

Before making electrical connections, check the specifications on machine data plate to assure they agree with those of your electrical service.

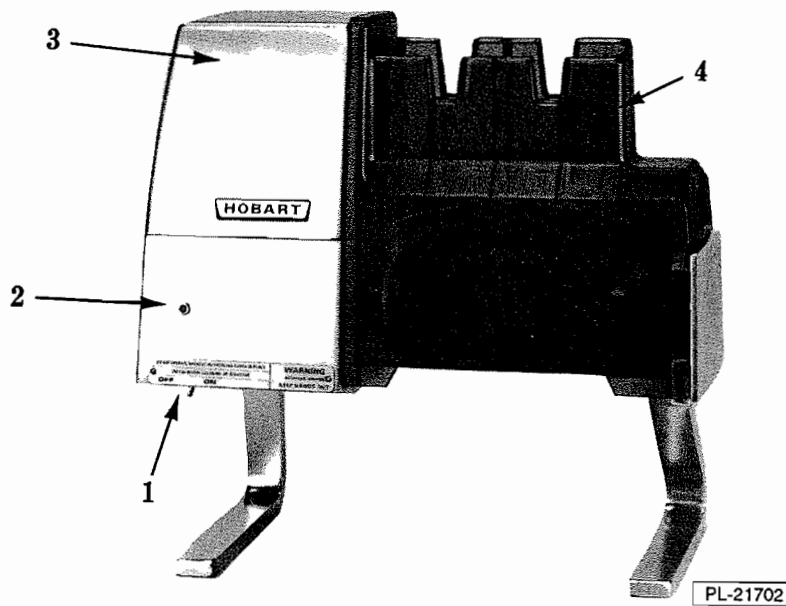


Fig. 1

This machine must be cleaned after installation and before being put into service. Refer to MAINTENANCE for instructions.

## SAFETY

Safety devices incorporated in this machine MUST be in correct operating position anytime machine is in service. Both the transparent guard and the motor housing must be in place. The pilot light (2, Fig. 1) will remain on when either the transparent guard or motor housing is removed and the switch is on. Motor will start when the guard and housing have been replaced. DO NOT defeat any of the safety features.

## OPERATION

Turn the switch (1, Fig. 1) to ON. The pilot light (2, Fig. 1) will illuminate indicating power is supplied to the machine.

To tenderize meats, simply drop cuts into top of transparent guard and receive them at the bottom.

Only boneless meats should be used. Choice or tender cuts should be run through several times at different angles. Less tender cuts should be run through several more times at different angles to increase tenderness. Pull out excess sinews to improve tenderness.

Various combinations of different meat types may be blended together. This is accomplished by running the meat types through separately to tenderize, then together creating a firmly knit cut. Large slices should be under  $\frac{3}{4}$ " thick.

## MAINTENANCE

**WARNING:** UNPLUG MACHINE POWER CORD BEFORE BEGINNING ANY MAINTENANCE PROCEDURE.

### CLEANING

Machine should be thoroughly cleaned after each daily use or when changing meat types.

Remove the transparent guard. Release hanger lock (4, Fig. 2) and remove the lift-out unit as shown in Fig. 3.

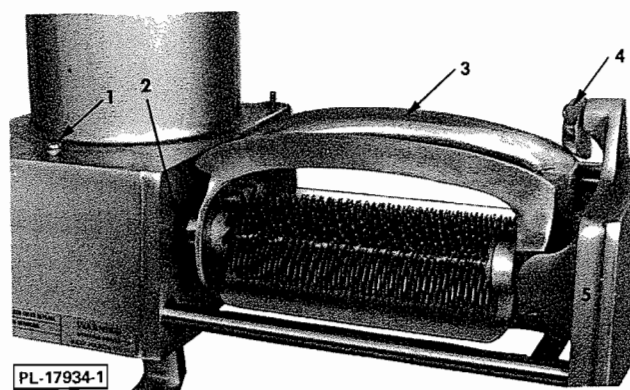


Fig. 2

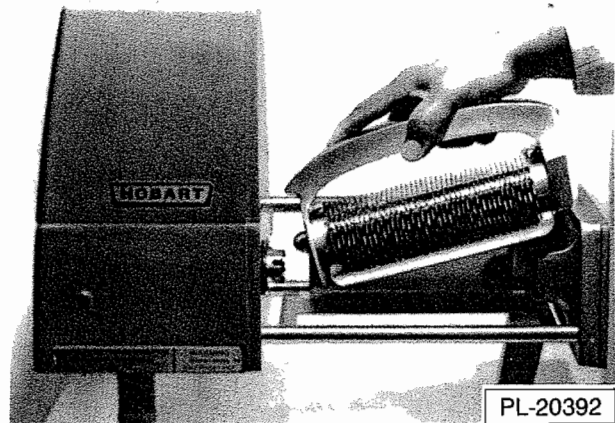


Fig. 3

Separate the front and rear hanger assemblies of the lift-out unit (3, Fig. 2) and remove the strippers (5, Fig. 2) by raising each and sliding out of hanger.

**WARNING:** KNIVES ARE SHARP. EXERCISE EXTREME CAUTION WHEN HANDLING KNIVES.

Immerse the transparent guard and strippers (and when used, the optional Julienne Knife Lift-out units) in a mild soap and warm water solution. Use the cleaning fork (supplied) to remove any food particles from between the knives on each hanger assembly. DO NOT attempt to use the cleaning fork with machine running. Immerse the hanger assemblies in the warm soapy water and scrub them with a soft bristle brush. Rinse all components.

Wipe remainder of machine with a clean wet cloth.

All components can be sanitized using an iodophor (iodine-based) sanitizer solution.

**NOTE:** Prior to reassembly, inspect for bent or broken blades. If a bone or other hard object is run through the tenderizer, it may cause one or more of the blades to bend or break. If this occurs, DO NOT operate machine until blade(s) has been straightened or replaced.

Reassemble machine.

Occasionally remove, clean and replace the stub shaft seals (2, Fig. 2). Also, remove the motor housing and wipe motor area periodically.

## **LUBRICATION**

### **Gear Case**

Use the dipstick in the vent hole to check lubricant level annually. If lubricant level is not between the lines on dipstick, contact the local Hobart Service Office.

### **Motor**

The motor is totally enclosed and requires no lubrication.

## **KNIVES**

Knives do not need to be razor-sharp. However, if knives need to be sharpened or replaced, contact the local Hobart Service Office.