



Operating Instructions for Meat Tenderizer

300346N - Model H

Jaccard Corporation

70 Commerce Drive
Rochester, NY 14623
1-866-478-7373
www.jaccard.com

Contents

1. General Information	3
1.1. Notes regarding warranty	3
1.2. Notes regarding safety	3
1.3. Machine data	3
2. Assembly and Installation	4
2.1. Mounting to counter surface or stand (sold seperately)	4
2.2. Connecting handle assembly to machine	4
2.3. Installing the lift kit	4
3. Operation	5
4. Cleaning	5
4.1. Disassembly for cleaning	5
5. Maintenance	5
6. Machine Drawings	7
6.1. Complete assembly	7
6.2. Machine	8
6.3. Blade set	10
6.4. Stripper frame	11
7. Revision History	12

1. General Information

The Model H Meat Tenderizer is designed for use on any boneless cut of meat. It has 544 stainless steel blades that cut the connective tissue of the meat without tearing it. As a result, the meat will be very tender, and cooking time is reduced up to 40%.

Read the operating instructions completely before installing and operating this machine!

1.1. Notes regarding warranty

Supervisory and operating staff must read the operating instructions completely before the initial operation of this machine. Initial operation and cleaning must be done according to the operating instructions. Initial cleaning and sanitizing **MUST** be performed before the machine is used to process any product.

The warranty is void and Jaccard cannot be held liable for any damages in the event of any of the following:

- improper installation
- misuse
- constructional alteration
- use of replacement parts that are not genuine Jaccard parts

Faults and damages caused by natural wear and tear are not covered by this warranty.

Picture representations in the operating instructions might differ from the machine supplied because of regional requirements or as a result of technical improvement. This does not affect the operating instructions.

1.2. Notes regarding safety

The operating and maintenance staff must be completely trained on how to operate and maintain this machine.



The machine is not to be operated by any persons who are unauthorized, untrained, or under the legal age according to local regulations.

Do not operate this machine when impaired or under the influence of drugs or alcohol.

Do not use the machine for any functions besides those indicated in these operating instructions.

If you cannot fix an issue yourself, inform maintenance and/or your after-sales service.

1.3. Machine data

	Metric	English
Maximum Product Width	254 mm	10 in
Maximum Product Height	120 mm	4.7 in
Product Tenderization Area	192 cm ²	29.75 in ²
Machine Length	425 mm	16.7 in
Machine Width	406 mm	16 in
Machine Height with Handle	1016 mm	40 in
Machine Weight	30 kg	66 lbs.
Machine Length with Stand	584 mm	23 in
Machine Width with Stand	558 mm	22 in
Machine Height with Stand and Handle	1727 mm	68 in
Machine Weight with Stand	45 kg	99 lbs.

2. Assembly and Installation

2.1. Mounting on stainless steel counter top or Jaccard SS stand (sold separately)

2.1.1 SS Counter Top

1. Place the tenderizer on the stainless steel counter.
2. Transfer the location of the mounting holes in the tenderizer base onto the counter top. Drill 7/32" or 5.5mm holes through the counter top.
3. Use the four **3/8" stainless steel bolts**, nuts, and washers to secure the tenderizer to the counter top.

2.1.2 SS Stand

Place the tenderizer on the SS stand.

1. Align the four holes located on the base of the machine with the four holes located on the top of the stand.
2. Use the four **3/8" stainless steel bolts**, nuts, and washers to secure the tenderizer to the stand.

Using the tube of clear silicone provided in the mounting kit, lay a perimeter bead of silicone around the base of the tenderizer and the mounting surface to prevent liquids and debris from collecting under the base.

2.2. Connecting handle assembly to machine

1. Insert the secondary connecting rod (70SH) into its mounting bracket on the boat frame **(2-44-17-43-55HN)**.
2. Thread the 19AH bolt through the mounting bracket and the secondary connecting rod, add the washer and then tighten it into the aluminium housing by tightening the 20AH nut.
3. Insert handle (4-71A) into yoke of secondary connecting rod (70SH), slide bolt (33H) through the yoke and handle assembly. Tighten with bolt on other side (34H), so that handle is securely tightened, but can move freely.
4. Note: Do not over tighten, so that handle still moves freely.

2.3. Installing the lift kit

This step is optional

1. Disconnect handle **(4-71R)** from connecting rod secondary (70S-H) by removing the 10mm bolt & nut (33H & 34H).
2. Remove coupling bar **(811)** by removing the two 12mm bolts (32AH).
3. After the coupling bar and handle are removed, you can lift the boat and blade assembly off of columns **(911)**.
4. Remove the two telescopic tube assemblies (26-27-28-29-30H) from columns (9H).
5. Install two 25mm High Density Polyethylene (HDPE) spacers onto columns **(911)**.
6. Return the two telescopic tube assemblies (26-27-28-29-30H) onto the columns (9H).
7. Put boat & blade assembly onto the columns (9H).
8. Install two 25mm S/S spacers on top of columns **(91-1)**.
9. Install coupling bar **(811)** & handle (4-71R) using 12mm x 60mm bolts (12 X 60).
10. Connect handle (4-71R) to connecting rod secondary (70S-H) using 10 mm bolts and nut (33H & 34H).
11. Adjust the height between the stripper frame and the board with stop screw & jam nut (39-40H).
12. Note: The stop screw has to be lowered to bring the stripper frame closer to the board.
13. Lift Kit includes: 2- # 25mm High Density Polyethylene (HDPE) spacers, 2- # 25mm s/s spacers and 2- # 12 x 60 12mm x 60mm s/s bolts

3. Operation

1. Prepare the meat by removing excess fat and trimming the meat. Check to make sure that there are no bones in the product to be tenderized.
2. Place the product on the cutting board.
3. Slide the board forward so that the front edge of the product is beneath the blades.
4. Pull the handle down and the blades will penetrate into the meat.
5. Release pressure on the handle and it will go back to the top position.
6. Advance the board approximately 3" so that the next area of the product is beneath the blades.
7. Repeat procedures 4-6 until the whole piece of meat is completely tenderized.

Note: To completely tenderize a product that is more than 3" thick, tenderize one side, flip it over, and tenderize the other side.

4. Cleaning

4.1. Disassembly for cleaning

- 1) Remove 3 knurled nuts (#11AE) located on the rear of the stripper frame assembly (#3-13-15H).
- 2) Remove hold-down plate (#22H).
- 3) Remove 2 knurled nuts (11AE), located on the front corners of the stripper frame assembly (3-13-15H).
- 4) Lift stripper frame bar and remove the bar with the separators and holders.
- 5) To remove the blade set, use protective gloves or a towel to hold the blade set.
- 6) Loosen the knurled nuts (#11AE) that hold the dovetail bar (#11H). It is not necessary to completely remove the knurled nuts, just loosen them enough to remove the blade set.
- 7) Remove the cutting board and wash it with soap and water in the sink.
- 8) Rinse the blade set, separator and holders with water to remove any pieces of meat. Then wash them in a dishwasher.
- 9) Use small s/s brush provided to clean channeled separators.
- 10) The main body of the machine can be cleaned with soap and rinsed with water.
- 11) To assemble machine, reverse disassembly steps 1-7.

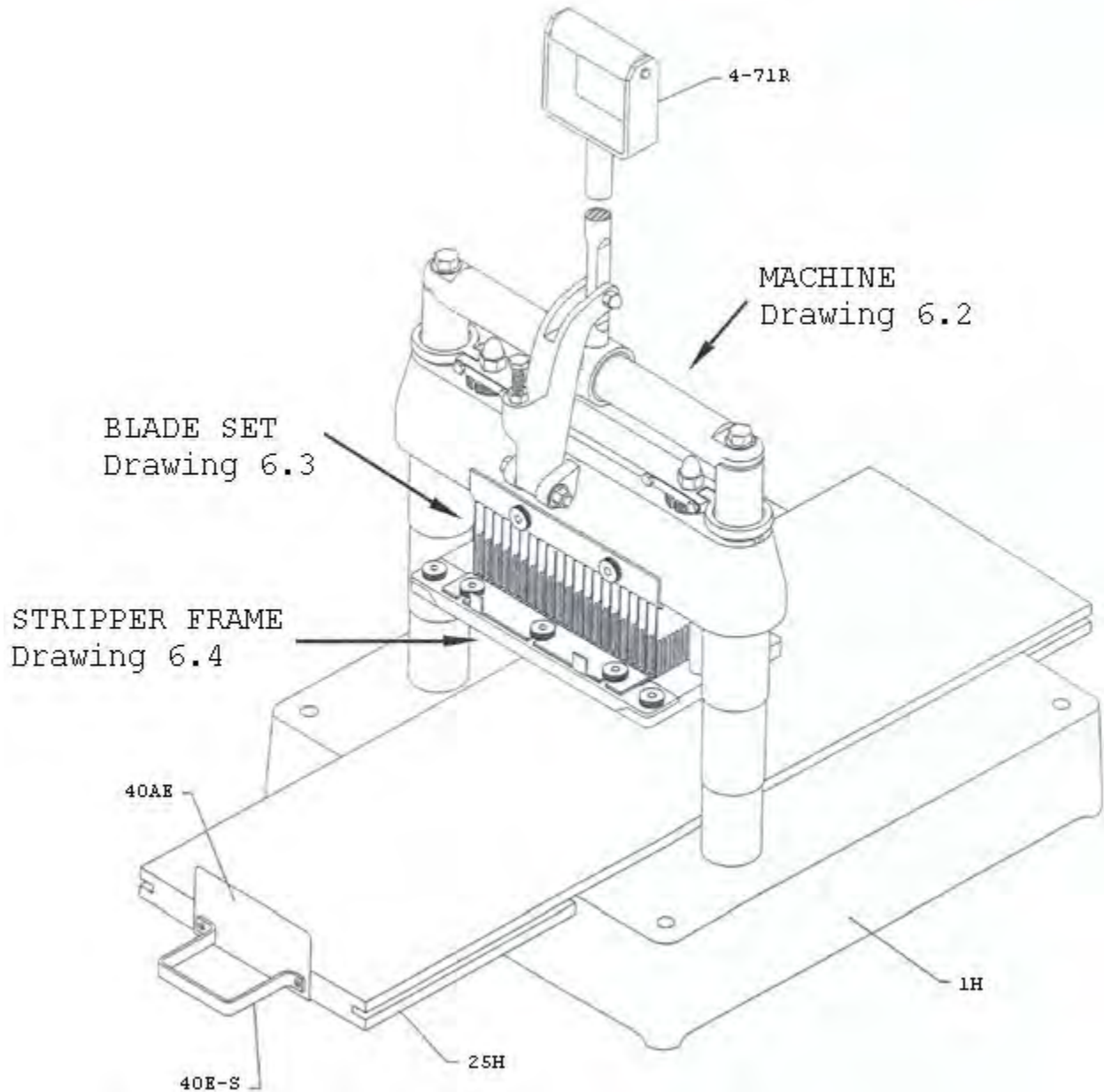
5. Maintenance

- 1) Check blade set for damage - light bends in the blades can be straightened using long nose pliers. If the blades cannot be repaired, cut the damaged blade off with side cutters.
- 2) Check the channeled separators (41AE) for damage.
- 3) Check the stripper frame columns (13HN) to make sure they are securely fastened in the stripper frame (3-HN).
 - If necessary, apply thread locker (Loctite) to the threads on the stripper frame column (13HN) and tighten with a 17mm or adjustable wrench.
- 4) Check stripper frame adjustment by measuring the distance between the top of the stripper frame (3-HN) and the bottom of the boat assembly (2-44-17-43-55H). The distance measured on both sides of the stripper frame columns (13HN) should be 3 1/8" (3.125").
 - If adjustment is necessary, remove shoulder bolts (116E) and jamming ring bolts (23N). This will release the safety lockers (58-59H). Turn the adjustable screw nut assembly (21-22AE) either clockwise to raise the stripper frame (3-HN) or counter-clockwise to lower the stripper frame (3-HN).
 - When adjustment is correct, install safety lockers (58-59H) with shoulder bolts (116E) and jamming ring bolts (23N).
- 5) Check that the main column assemblies (9-51-31-32-56H) do not move.
 - If column assemblies (9-51-31-32-56H) are loose, apply thread locker (Loctite) and tighten bolts (31AH) located under the base (1H) with a 22mm or adjustable wrench.

- 6) Use mineral oil to lubricate the jamming rings (12H), the handle (4-71R), stripper frame columns (13HN) and the main columns (9-51-31-32-56H).
- 7) Check knurled nuts (11AE) to make sure they are tight before operating the machine.
- 8) Pull handle down to make sure that the machine is operating smoothly.
- 9) Make sure that the blades do not touch the board when fully pressed down. If the blades do touch the board, loosen jam nut (40H) from bolt (39H). Turn bolt counterclockwise and adjust it so that the assembly stops the handle before the blades hit the plastic board.
After proper adjustment, tighten jam nut in place to prevent assembly from shifting.

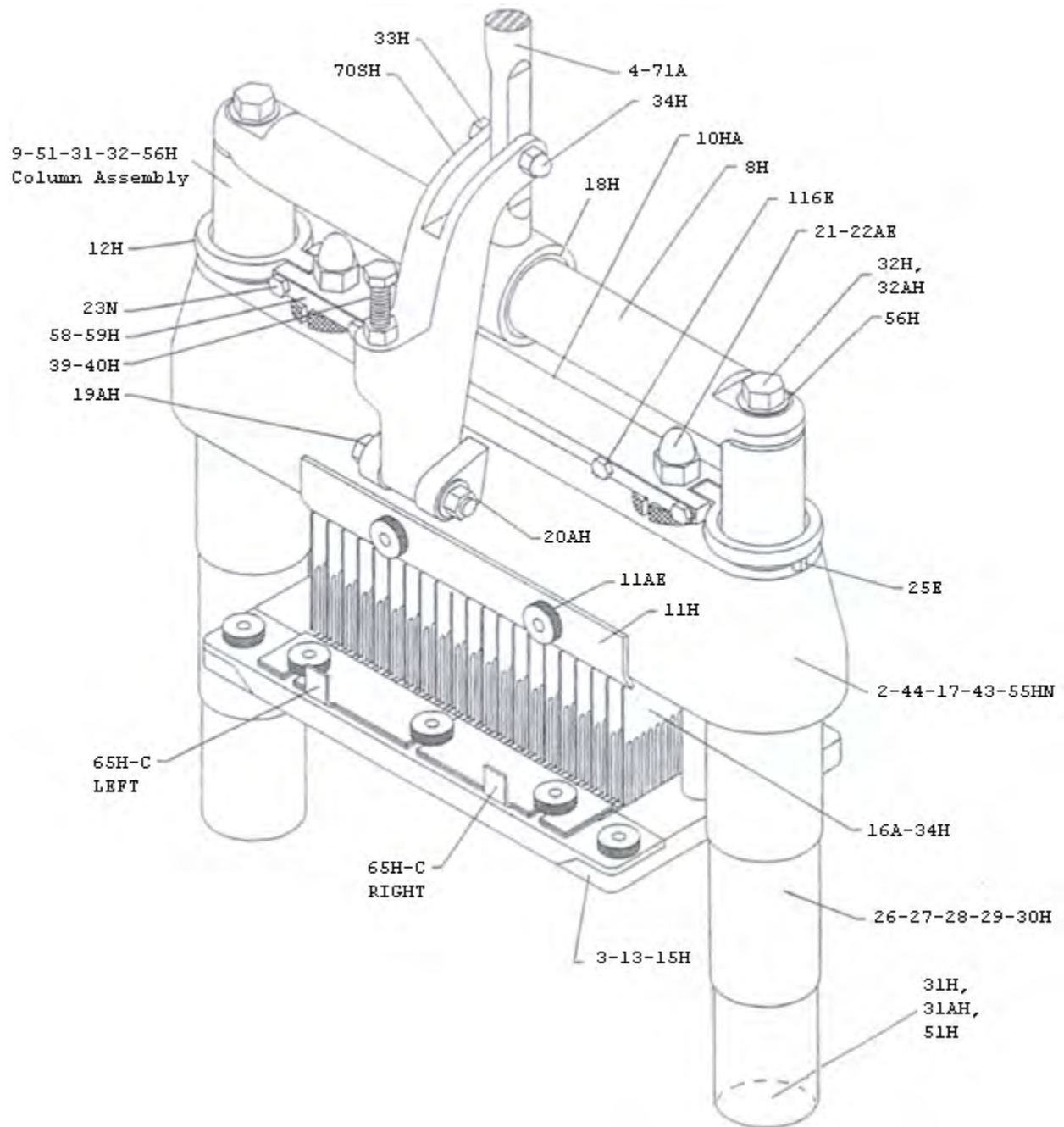
6. Machine Drawings

6.1. Complete assembly



Part Number	Part Description
1H	Machine Base
4-71 R	Stainless Steel Handle
25H	Cutting Board
40AE	Stainless Steel Board Guard
40E-S	Stainless Steel Board Handle

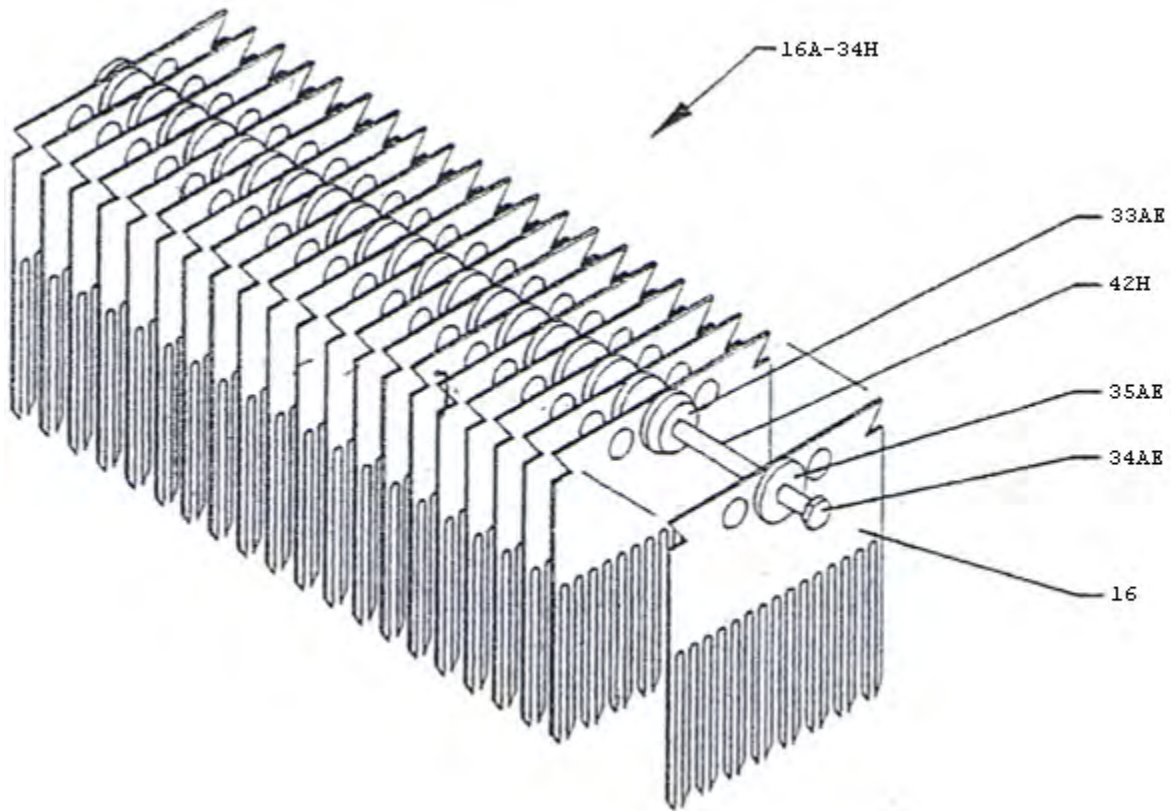
6.2. Machine



Part Number	Part Description
2-44-17-43-55HN	Boat Assembly
3-13-15H	Complete Stripper Frame Assembly
4-71A	Handle Assembly
8H	Coupling Bar
9-51-31-32-56H	Complete Column Assembly

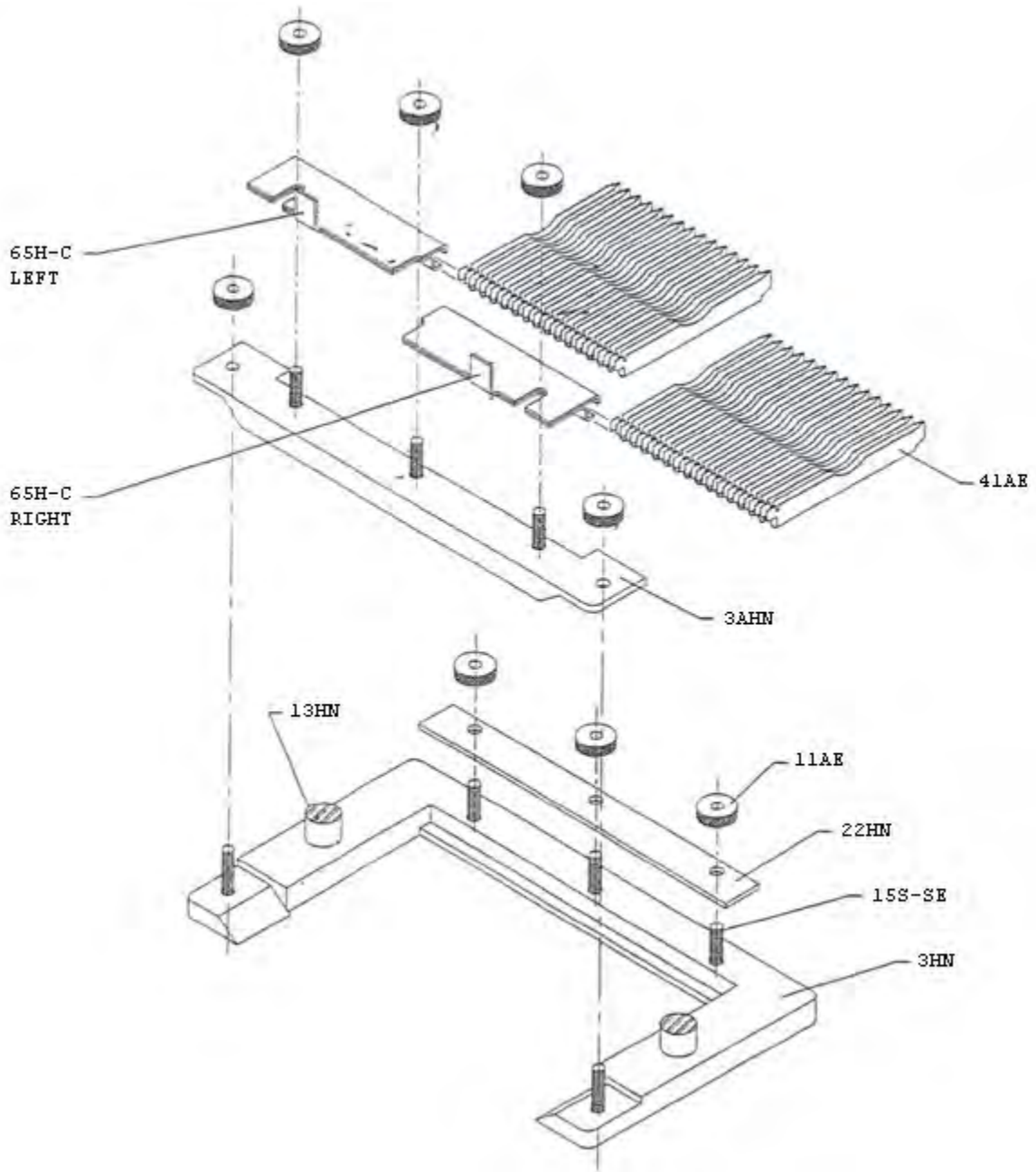
10HA	Stainless Steel Jamming Cross Bar
11AE	Knurled Nuts
11H	Removable Dove Tail Bar
12H	Jamming Ring
16A-34H	Complete Blade Set Assembly
18H	Bushing for Connecting Rod Secondary
19AH	M12 x 70MM Bolt
20AH	12MM Nut
21-22AE	Adjustable Screw Nut Assembly
23N	Jamming Ring Bolt
25E	Jamming Ring Stop Screw
26-27-28-29-30H	Telescopic Tube Assembly
31AH	14MM Lower Column Bolt
31H	14MM Lower Column Nut
32AH	12MM Upper Column Bolt
32H	12MM Upper Column Nut
33H	M10 x 40MM Bolt
34H	10MM Nut
39-40H	Stop Screw & Jam Nut
51H	Washer
56H	Washer
58-59H	"T" Safety Locker
65H-C Left	Channeled Separator Holder
65H-C Right	Channeled Separator Holder
70SH	Connecting Rod Secondary
116E	Shoulder Bolt

6.3. Blade set



Part Number	Part Description
16	Individual Blade
16A-34H	Complete Blade Set Assembly
33AE	Blade Separator Washer
34AE	Blade End Screw
35AE	Blade End Washer
42H	Blade Central Rod

6.4. Stripper frame



Part Number	Part Description
3AHN	Stainless Steel Stripper Frame Bar, Front
3HN	Stainless Steel Stripper Frame
11AE	Knurled Nuts
13HN	Stripper Frame Column
15S-SE	Stripper Frame Peg Bolt
22HN	Hold Down Plate

41AE	Channeled Separator
65H-C Left	Channeled Separator Holder
65H-C Right	Channeled Separator Holder

7. Revision History

<i>AUTHOR:</i>	<i>DATE:</i>	<i>REVISION #:</i>