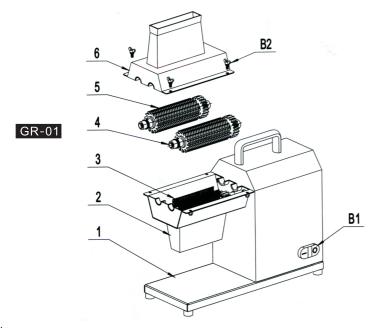
EXPLOSIVE VIEW

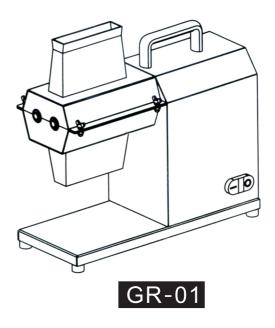


GR-01

NO	DESCRIPTION	NO	DESCRIPTION	NO	DESCRIPTION
1	Rubber feet	2	Main body	3	Under cover
4	Meat comb	5	Knife set 1	6	Knife set 2
7	Upper cover	В1	Switch	В2	Screw M6x10

MANUAL TENDERIZER ELECTRIC TENDERIZER

OPERATION MANUAL



Safety notices

- Please read these instructions carefully and use the device only for food processing.
- Persons with physical, sensory or mental abilitis may not use the device unless they
 are supervised and instructed by a person responsible for your safety.
- Only place the unit out of the reach of children.
- To prevent hair, clothing or chains from getting into the moving parts, do not wear jewelry or tie long hair together while working. Always work in a concentrated manner.
- Keep all parts of the unit and accessories clean as they come into contact with food.
 Thoroughly clean all parts of the unit before each use.
- Do not use solvents, benzene or alcohol to clean the unit.
- Please note the maximum operating time (without itereruption) of 15 minutes. Allow the unit to cool down for 5 minutes before further use.

Avoid contact with moving parts. To prevent personal injury and property damage, make sure that: hands, hair, clothing and cooking accessories do not come into the rotating area of the appliance during use.

↑ The meat tenderizer is intended exclusively for tenderizer meat, under no circumstances for other purposes.

⚠ To avoid clogging the fling opening, do not process too large quantities at once. The tenderizer is not suitable for processing frozen meat. Defrost frozen meat before using the machine.

Environmental protection

The package materials are recyclable. Pleasures do not throw the package into the household waste but reuse it. Old devices contain valuable recyclable materials which should be recycled. For this reason, please dispose of old devices only at suitable collection points.

Intended use

IMPORTANT:

⚠ If you forget to turn off the unit before unplugging the power cord, wait at least 10 seconds before restoring power.

⚠ Never leave the unit unattended when the power plug is plugged in. Always unplug the power cord if you do not use the unit, move the unit, remove individual components or clean the unit.

Cleaning and care instructions

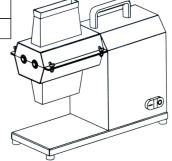
The machine must be thoroughly cleaned before first use. Pay particular attention to cleaning the parts that come into direct contact with food.

After use, the machine must be thoroughly cleaned to prevent the formation of bacteria. We recommend that the gears, gasket and cylinder interior are lightly moistened with cooking oil after each cleaning.

Always disconnect the mains plug before cleaning.

ELECTRIC MEAT TENDERIZER

Item no.	GR-01		
Material of blade and body	420J2		
Rated Voltage	110/220V; 50/60Hz		
Motor Power	450W		
Tenderize thickness	3mm ~ 22mm		
Tenderize length	6mm ~ 130mm		
Blade length	135mm		
Product size	430x170x420mm		
N.W/G.W:	19.0/ 20.0 KG		



GR-01