

THE LEADER IN GAME PROCESSING



CLAMP ON MEAT TENDERIZER

USE & MAINTENANCE

656



ATTENTION:

If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at

1-877-536-7763

For more great products or a free catalog
log onto www.lemproducts.com

**1 YEAR
WARRANTY**

GENERAL WARNINGS AND SAFETY INFORMATION

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
3. The appliance is designed for domestic use and not for commercial purposes.
4. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
5. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
6. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing any parts of the appliance.
9. **DO NOT** operate the appliance without the upper cover installed.
10. **DO NOT** use fingers to push meat into appliance while turning the handle, doing so may cause serious injury.
11. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
12. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.

13. **SAVE THESE INSTRUCTIONS**

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:
#656 LEM CLAMP ON MEAT TENDERIZER
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY.

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the above one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired or replacement product will be in warranty for the balance of the one year warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763. (M-F 8:30am to 4:30pm EST) **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.**

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:

To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product pre-paid in the original packaging if possible. Enclose a copy of your receipt, (Keep a copy of your proof-of purchase for your records.) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Rd., Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised August 27, 2015

DISASSEMBLY FOR DEEP CLEANING

1. Remove Cover and Plate.
2. Unscrew Locking Screw Remove Locking Screw to remove Handle.
3. Loosen Adjusting Screw and remove Main Frame from table.
4. With phillips screw driver unscrew Screws (#15), this will allow for Washers (#14), Gears (#13) and Key (#12) to come free. (Be careful to not lose the keys, they are very small.)
5. With wrench remove Nuts (#11) this will free the Side Frame (#10) and allow the Drive Rollers (#9) to come free.
6. Bars are threaded into the main frame and do not necessarily need to be removed.
7. Spindle Bushings (#4) can be pushed out and cleaned as well.
8. Wash with hot soapy water. Rinse and dry parts thoroughly.
9. Spray with Silicon Spray (available at LEM Products) to keep your tenderizer looking like new.

REASSEMBLY AFTER DEEP CLEANING

1. Insert Spindle Bushings into holes on Main and Side Frames, with the base of the bushings on the inside of the frames.
2. Insert Drive Roller (where handle attaches) into the hole on the Main Frame that only has one support bar and Driven Roller into the other hole. (If this is done incorrectly the meat will not feed into the rollers when the handle is turned and it will be necessary to disassemble and switch placement of rollers.) Make sure that the ends with the cut outs for the key will be inserted in the Side Frame.
3. Line up Side Frame so support Bars will go through the holes with the lip for the Bushings facing away from the rollers.
4. Screw on all Nuts and tighten
5. Put one Gear on end of the roller making sure to line up cut out on gear with cut out on roller and insert Key. Repeat with other Gear, lining up teeth on gears and cut outs.
6. With Washer on Screws, firmly tighten screws into end of rollers. (If gears slip when in use, screws may be lose.)
7. Re attach Handle with Locking Screw and place Cover over rollers.

BEFORE USE

Read these instructions and general warnings and safety information before operating meat tenderizer.

Thoroughly hand-wash all parts in warm soapy water to remove the lubricant applied during manufacturing.

ASSEMBLY

Unit comes partially assembled.

1. On Main Frame (#2) loosen adjusting screw to lowest point on clamp.
2. Attach Main Frame (#2) to a flat surface by hand tightening the adjusting screw. Do not over tighten.
3. Attach Handle (#1) with Locking Screw (#3).
4. Attach Plate (#8). Hold the Main Frame (#2) in your left hand with the driven roller (#5) nearest you (as shown in the schematic). In your right hand hold the plate (#8), with the biggest curved hook at the top and facing away from the tenderizer. Insert the plate (#8) between the driven roller and the bottom bar (#7). Loop the curved hook over the bottom bar (#7) and rest it on the Main Frame notch.
5. Snap Cover (#6) in place over entire unit. (Cut out towards the handle side.)

USING YOUR TENDERIZER

1. Drop meat through the opening of the cover. **DO NOT** attempt to force meat into the opening. Turning action of the rollers will carry appropriately sized portions of meat into the unit.
2. Use boneless cuts of meat only. Meat should not exceed ½" in thickness. Remove gristle before tenderizing. To experience the maximum tenderness, run meat through the tenderizer twice at right angles. **KEEP HANDS A SAFE DISTANCE FROM THE EXPOSED ROLLERS ON THE BOTTOM OF THE UNIT.**