

Spare parts available from place of purchase.

For replacement of blades do as follows:

- Super 3** — Blades can be removed by loosening only the side screws and removing the middle screw completely.
- Super 1** — Model with 1 row of blades.
Loosen only two screws.

FIGURE 1



FIGURE 2

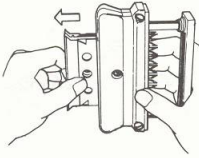
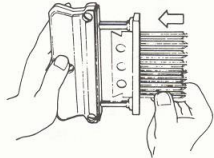


FIGURE 3



JACCARD CORPORATION OF BUFFALO

3421 N. Benzing Road - Orchard Park, New York 14127-1592 USA
(716) 825-3814 FAX (716) 825-5319

"It's Jaccardized"®

Jaccard® MEAT TENDERIZER

U.S. Patent #4,287,642 #4,463,476
Canadian # 1,191,047
Other International Patents Pending

*For any and all meat preparation —
A kitchen must.*



OPERATING INSTRUCTIONS

1. Place meat to be tenderized on wood cutting board.
2. Remove cover and gently press machine over top of meat. Avoid all bones. Repeat operation covering full area 4-5 times or as often as desired
CAUTION Extremely sharp blades.
3. For thicker cuts of meat, repeat on other side.
4. Once meat is tenderized, cooking time will be reduced up to 40%.
5. Tenderizer can be cleaned without disassembling with hot running water or placed in dishwasher. Before using the machine for the first time, it is recommended that it be cleaned.
6. Occasionally oil two main columns with either salad oil or mineral oil.

(over)

