



Meat Tenderizer
Item 44507
Instruction Manual



Revised - 01/21/2020



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www.omcan.com



Table of Contents

Item 44507

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6
Operation -----	7
Maintenance -----	7
Parts Breakdown -----	8 - 9
Notes -----	10
Warranty Registration -----	11



General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

IMPORTANT SAFEGUARDS

WARNING: READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO FOLLOW WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY PROPERTY DAMAGE.

1. Be cautious around sharp blades! Wear cut-resistant gloves when handling the blades.



Safety and Warranty

2. Never reach into the cuber/tenderizer or the jerky slicer. Doing so could cause serious injury. Always use the provided tongs.
3. Keep fingers clear of the blades at all times. Failure to do so may result in personal injury. The cutting blades/blade assembly is very sharp. Wear cut-resistant gloves when handling the blades.
4. Do not press or push meat into the chute with your fingers or any other object. Doing so may cause personal injury and/or damage to the unit.
5. Never use fingers to scrape food away from the cuber/tenderizer or the jerky slicer while in operation. Severe injury may result.
6. Do not push tongs or other utensils into the blades.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Never use any accessories or parts other than those approved by Omcan. Doing so will void your warranty.
9. Thoroughly clean all parts that will come into contact with food before using the unit. Wash all parts by hand and dry thoroughly. Wear cut-resistant gloves when handling the blades.
10. Do not attempt to tenderize or slice meat with bones or other hard items. Damage to the machine will occur.
11. Tie back loose hair and clothing and roll up long sleeves before operating the unit. Remove ties, rings, watches, bracelets or other jewelry before operating.
12. Do not use the unit while under the influence of drugs, medications or alcohol.
13. Save these instructions.

6 MONTHS PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

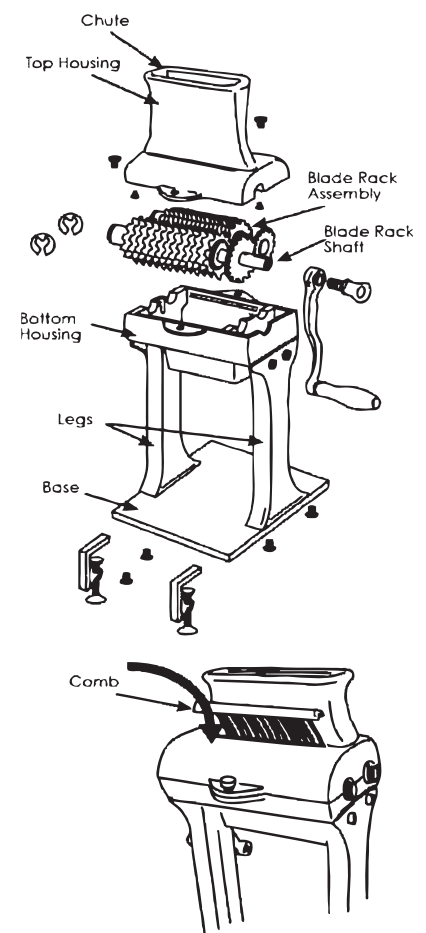
Technical Specifications

Item Number	44507
Description	2-in-1 Manual Meat Tenderizer and Slicer
Mouth Opening	1" x 5" / 26 x 128mm
Weight	10.1 lbs. / 4.6 kgs.
Packaging Weight	11.7 lbs. / 5.3 kgs.
Dimensions	12.4" x 9.4" x 18.2" / 316 x 240 x 463mm
Packaging Dimensions	14.2" x 6.9" x 18" / 360 x 175 x 470mm

Installation

ASSEMBLY INSTRUCTIONS

1. Connect the left and right legs to the base using the provided allen wrench and screws.
2. Using the allen wrench and screws, attach the left and right legs to the lower housing.
3. Install the chute to the top housing using an allen wrench and screws.
4. Insert the blade rack assembly into the lower housing, guiding the drive shaft into the bearing journals. Make sure the teeth of the blade racks properly mesh together.
5. Position the top housing onto the lower housing and line up the screw holes.
6. Secure the top housing to the lower housing using the housing thumbscrews. Do not overtighten.
7. Insert the left comb and right comb into the top housing.
Note: the combs are marked with an "L" or "R" on the upper portion of the combs. Likewise, the top housing is marked with "L Comb" and "R Comb" to aid in installation.
8. Install the handle onto the blade rack shaft. Secure the handle with the handle thumbscrew.





Operation

1. Remove all bones or hard items in the meat before tenderizing or cubing. Damage to the unit may occur if bones or hard objects are pushed through.
2. Do not cube or tenderize meat that is more than 1" (2.5cm) thick. Thicker meat may get lodged in the blades, which may cause damage to the unit.
3. Insert the meat to be tenderized or cubed into the mouth of the chute until the meat comes in contact with the blades. Turn the handle in a clockwise motion. This will pull the meat through the blades. Insert only one piece of meat at a time to prevent jamming.
4. If a piece of meat is too short to reach the blades, use the provided tongs to guide the meat to the blades.
Caution! Do not press or push meat into the chute with your fingers or any other object. Doing so may cause personal injury and/or damage to the unit. Do not push the tongs or other utensils into the blades.
5. It may be necessary to pass the meat through the cuber/tenderizer several times to obtain desired results. You may also pass the meat through at different angles to help obtain the desired result.
6. Clean the unit before and after each use.

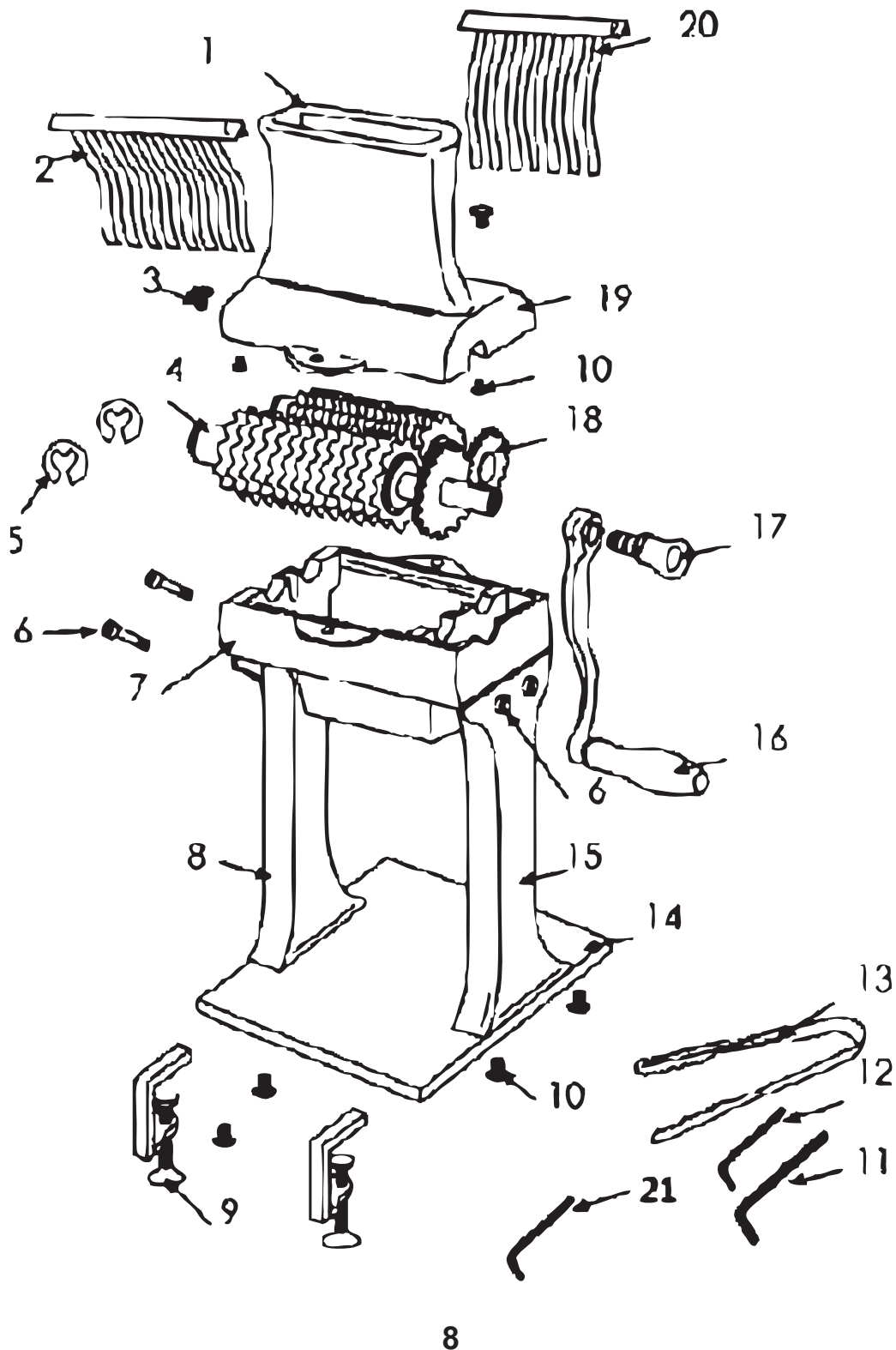
Maintenance

DISASSEMBLY AND CLEANING INSTRUCTIONS

1. Keep children at a safe distance from the unit while cleaning.
2. Remove the thumbscrew from the handle, remove the handle.
3. Remove the combs from the top housing by lifting up the combs.
4. Remove the two thumbscrews from the top housing.
5. Remove the top housing.
Warning! This will expose the cutting blades. Take care when handling the blade assembly.
6. Using the provided allen wrench, remove the chute from the top housing.
7. Carefully lift the blade assembly from the lower housing.
8. Disassemble the lower housing from the legs. Disassemble the legs from the base.
9. Wash all parts thoroughly with warm, soapy water. Rinse with clean water. A long bristle brush is recommended for cleaning the blade assembly. Take extra care when handling the blade assembly.
10. Dry thoroughly before re-assembling.
Note: It is highly suggested to coat all metal parts with a food grade silicone spray to prevent corrosion.

Parts Breakdown

Item 44507





Parts Breakdown

Item 44507

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC156	Chute for 1A-MT113	1	AC163	C-Clamp for 1A-MT113	9	AC170	Handle for 1A-MT113	16
AC157	Stainless Steel Comb for 1A-MT113	2	AC164	Screw for Chute and Base (6pc) for 1A-MT113	10	AC171	Handle Thumbscrews for 1A-MT113	17
AC158	Housing Thumbscrew (2pc) for 1A-MT113	3	AC165	Allen Wrench for Leg Screws for 1A-MT113	11	AC172	Top Housing for 1A-MT113	19
AC159	Tenderizer Meat Knife Set for 1A-MT113	4-5, 18	AC166	Allen Wrench for Chute and Base Screws for 1A-MT113	12	AC173	Stainless Steel Comb for 1A-MT113	20
AC160	Screw for Legs (4pc) for 1A-MT113	6	AC167	Stainless Steel Tongs for 1A-MT113	13	AC174	Allen Wrench for Blade Screws for 1A-MT113	21
AC161	Lower Housing for 1A-MT113	7	AC168	Base for 1A-MT113	14			
AC162	Leg for 1A-MT113	8	AC169	Leg for 1A-MT113	15			



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

