

**CAN BE USED WITH ALFA MC-12
OR PB-12 OR ANY EQUIPMENT
WITH A STANDARD
#12-SIZE POWER HUB.**

ALFA TN-12 MEAT TENDERIZER

OPERATION INSTRUCTIONS



The knives of the TN-12 cut deep into the fresh product, slicing fiber and tendon. Two 90-degree passes make a tender, eye-appealing, saleable product from less-expensive, hard-to-merchandise cuts.

FEATURES

- *33 KNIVES**
- *STAINLESS SHAFTS**
- *STAINLESS STRIPPER COMBS**
- *HIGH POLISHED ALUM.CAST FOR EASY CLEAN UP**
- *FITS UNIVERSAL #12 HUB**
- *CUTS AND KNITS BOTH SIDES AT ONCE**



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MEAT TENDERIZER ATTACHMENT INSTRUCTIONS

IMPORTANT: READ THESE INSTRUCTIONS BEFORE OPERATING MEAT TENDERIZER ACCESSORY.

WARNING: NEVER UNDER ANY CIRCUMSTANCES OPERATE THE TENDERIZER ATTACHMENT WITHOUT THE COVER IN PLACE. THE ROLLING ACTION OF THE KNIVES COULD PULL FINGERS AND HAND INTO THE KNIVES AND CAUSE SERIOUS INJURY.

TO INSTALL: REMOVE GRINDER HEAD, INSERT CONE OF TENDERIZER ATTACHMENT AND TIGHTEN SECURELY.

ALWAYS REMOVE TENDERIZER ATTACHMENT FROM GRINDER HUB WHEN NOT IN USE

USE BONELESS CUTS ONLY, NOT TO EXCEED $\frac{3}{4}$ " THICK REMOVE GRISTLE BEFORE TENDERIZING TO ELIMINATE PLUGGING OR STALLING. FOR A MORE TENDER PRODUCT, RUN MEAT THROUGH SEVERAL TIMES AT DIFFERENT ANGLES. FOLD THINNER PIECES BEFORE RUNNING THROUGH. KEEP HANDS A SAFE DISTANCE FROM THE BOTTOM WHERE BLADES ARE EXPOSED.

ALWAYS DROP MEAT THROUGH OPENING OF COVER. DO NOT ATTEMPT TO STUFF MEAT IN. ROLLING ACTION WILL CARRY MEAT THROUGH. VERY IMPORTANT TO KEEP HANDS A SAFE DISTANCE FROM THE BOTTOM WHERE BLADES ARE EXPOSED.

TO CLEAN:

1. RELEASE THUMB SCREW TO REMOVE FROM HUB.
2. REMOVE TENDERIZER ATTACHMENT FROM GRINDER.
3. REMOVE STRIPPER COMBS.
4. REMOVE COVER.
5. REMOVE IDLER ROLLER.
6. TURN DRIVE ROLLER SLOWLY UNTIL NOTCH IS AT TOP SO RELEASE IS POSSIBLE.
7. WASH AND RINSE THOROUGHLY.
8. TO REASSEMBLE, PUT DRIVE ROLLER IN FIRST, THEN THE IDLER ROLLER, MAKING SURE THE GEARS MESH. THEN SECURE THE TOP WITH THE THREE(3) KNOBS. TO REPLACE THE STRIPPER COMBS MAKE SURE THE CURVED TINES ARE FACING OUTWARD ON EACH SIDE FROM THE CENTER OF THE BLADES.

THN-12 MEAT TENDERIZER

OVERVIEW

THE New TN-12 is intended for heavy duty work in commercial food processing applications. Their exceptional reliability and attractive, compact designs make them ideal for open kitchen application and/or front end meat operations.

OPERATION

IMPORTANT: Before connecting your unit to the power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power.

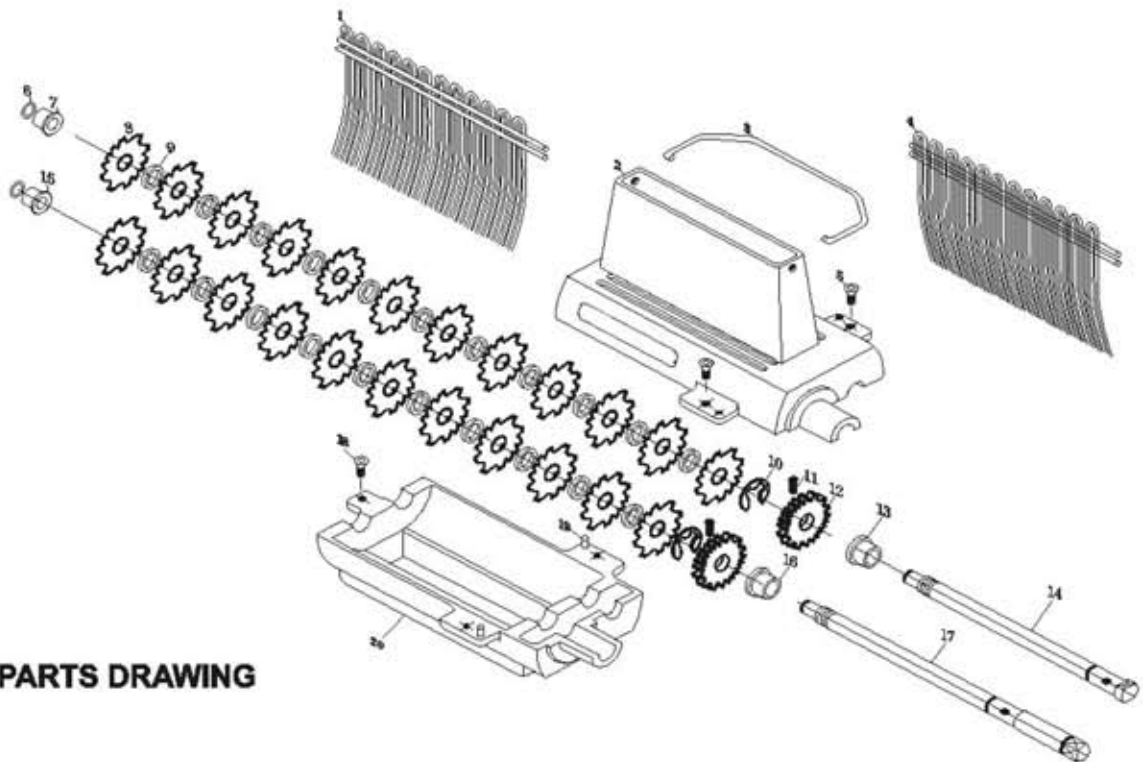
- 1 Before Tenderizing. Tighten the thumb screw clockwise until secure. Do not use a tool or over-tighten.
- 2 Prepare meat for tenderizing by remove all skin and bones. Then cut the meat into appropriately sized pieces for tenderizing
- 3 Feed meat into the tenderizer chamber with hand piece by piece slowly
- 4 After use disconnect the unit from the power supply and disassemble the head. Wash thoroughly to prevent contamination.
- 5 If motor quits, use Reset button to reinstate power surge.

Note: During tenderizing, meat should be discharged from the bottom of the chamber smoothly. If the discharge is not smooth, or if it is in the form of a paste, the following causes and remedies should be considered.

Possible Cause		Remedy
1	Blade edges have dulled.	May be sharpened, recommend replacing.
2	Overloading and motor stop	Switch off and reset again.

PARTS LIST

01	Stripper Combs(A)	11	Pin
02	Upper Chamber	12	gear
03	S.Han dle	13	Shaft Protector(B)
04	Stripper Combs(B)	14	Plunger
05	Tight Screws(A)	15	Shaft Protector(C)
06	C-Tight Snap Ring	16	Shaft Protector(D)
07	Shaft Protector(A)	17	Shaft
08	Knives	18	Tight Screw(B)
09	Spacer	19	Pin
10	Butter-fly Snap Ring	20	Bottom Chamber



DETAIL PARTS DRAWING