

BACKYARD PRO

BUTCHER SERIES

MEAT TENDERIZER ATTACHMENT

FOR BACKYARD PRO BUTCHER SERIES GRINDERS
INSTRUCTION MANUAL



#554BSGMT27

06/2019



WARNING

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.

General Information and Instructions

INTRODUCTION

Thank you, and congratulations on purchasing a Backyard Pro Butcher Series meat tenderizer attachment. Your meat tenderizer attachment comes complete with everything you need to safely and easily tenderize meat. Please take a few minutes to read through this booklet to learn more about your Backyard Pro Butcher Series meat tenderizer attachment. Your meat tenderizer attachment is made of the finest materials to ensure extended use for all of your meat processing needs.

BEFORE USE

1. Be sure you have reviewed the parts diagram and parts list to confirm you have all the needed parts. Keep packing material for future use.
2. After you have confirmed you have all the required parts, thoroughly clean any part that will come in contact with any food product with soap and water.
3. Dry all parts before re-assembly.

GENERAL SAFETY RULES



WARNING: Read and understand all instructions.



WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors, which cannot be built into this product, but must be supplied by the operator.

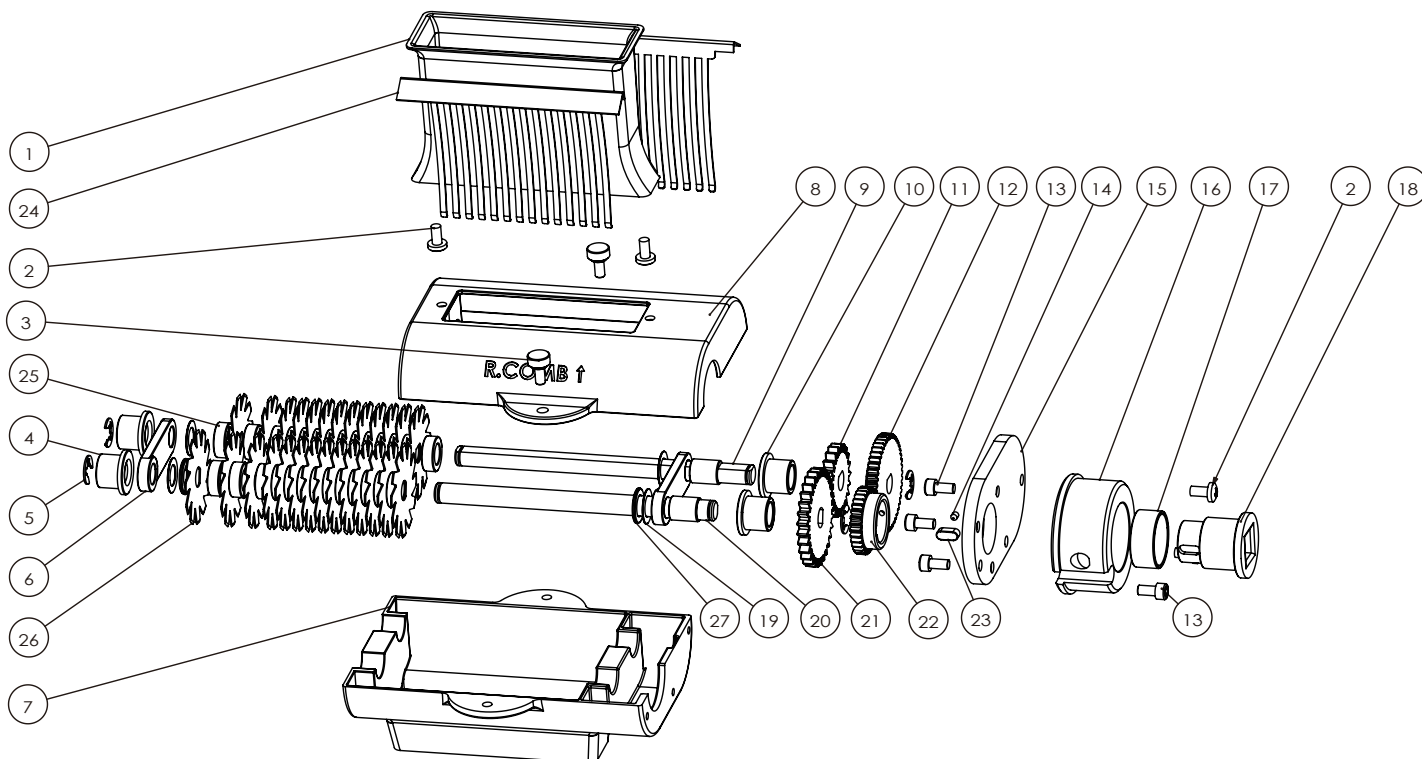
OPERATING INSTRUCTIONS

1. Place the meat grinder on a dry, flat, level, sturdy surface capable of supporting the weight of the machine, all food product, and any other utensils and equipment.
2. Affix the attachment to the meat grinder by connecting the spline cover (#16) to the meat grinder with the locking screw on the meat grinder.
3. Carefully slide meat combs (#24) into blade roller assemblies.
4. Turn the meat grinder on to drive the meat tenderizer.
5. Make sure to remove all bones from the meat prior to putting it in to the tenderizer.
6. Never put frozen meat in to the meat tenderizer.
7. Never remove the head part while the tenderizer is in operation.
8. Place each piece of meat into tenderizer using tongs. Never use your fingers and hands as this could result in serious bodily injury.
9. After each subsequent use, store the tenderizer in dry place, out of the reach of children.

CLEANING YOUR APPLIANCE

1. You must remove all foreign material from all appliance parts.
2. Dry all surfaces.
3. Do not use bleach or chlorine based chemicals to clean. Discoloration of parts can occur.
4. Wipe down all parts with a food grade spray. Alternatively, wipe down with a salad oil to keep from rusting.

Exploded View and Parts List



Part No.	Description	Qty.
1	Head Part	1
2	Screw M6*12	4
3	Handle Screw M6*12	2
4	Bearing Washer (Small)	2
5	Clip	4
6	Plate	2
7	Lower Housing	1
8	Upper Housing	1
9	Main Shaft	1
10	Bearing Washer (Big)	2
11	Gear Wheel m=2 Z=21	1
12	Gear Wheel m=1.25 Z=48	1
13	Socket Hexagon Screw M6*12	4
14	Socket Hexagon Screw M4*6	1

Part No.	Description	Qty.
15	Side Plate	1
16	Spline Cover	1
17	Support Gasket	1
18	Driver Spline	1
19	Washer	4
20	Driven Shaft	1
21	Gear Wheel m=2 Z=29	1
22	Gear Wheel m=1.25 Z=32	1
23	Key	1
24	Comb	2
25	Gasket	27
26	Knife Components (T)	27
27	Thin Gasket	2

6 Month Warranty

EQUIPMENT LIMITED WARRANTY

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of **6 months**. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro Butcher Series makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro Butcher Series has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within **6 months** of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

