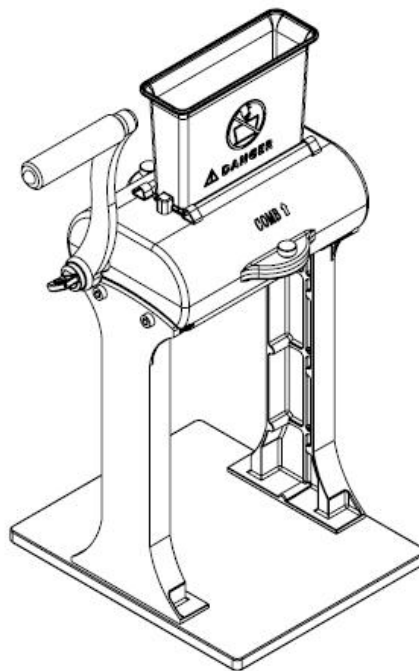




## Tenderizer and Jerky Cutter

Owner's Manual



**!** **WARNING:** Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Item # 1A-MT113

**READ & SAVE THESE INSTRUCTIONS**

## Congratulations on your Guide Gear™ purchase.

Take your game to the next level with field-tested Guide Gear™ products for a confident, competitive edge that strikes the perfect balance between performance and value.

For future reference, please complete the owner's record below:

Serial Number/Lot Date Code: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Save the receipt, warranty, and this manual. It is important that you read the entire manual to become familiar with this product before you begin using it.

This tenderizer and jerky cutter is designed for certain applications only. The Sportsman's Guide and Northern Tool and Equipment are not responsible for issues arising from modification or improper use of this product such as an application for which it was not designed. We strongly recommend that this product not be modified and/or used for any application other than that for which it was designed.

### DO NOT RETURN TO THE STORE.

For help with assembly, service, or missing/defective parts,

Please call our toll-free number:

1-800-545-9633

Or email:

[customerservice@forcome.com](mailto:customerservice@forcome.com)

M-F 8:00 AM - 6:00 PM CST

Saturday 8:00 AM - 4:00 PM CST

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## Intended Use

We've all got a meat mallet. And we've all ruined a steak trying to get that perfect cube pattern. Well, our Guide Gear® Tenderizer and Jerky Cutter eliminates the guesswork and inconsistency. All you need to do is feed your cut through while giving the handle a turn. And if you want it cubed, simply turn it 90 degrees and pass it through again! This tenderizer and jerky cutter is intended to break down fibers of tough cuts of meat including venison, beef and boneless pork chops. The 2-in-1 product also slices the tenderized meats into the perfect thickness for homemade jerky. It is for household use only.

## Technical Specifications

Property	Specification
Construction	Cast Aluminum
Weight	11 Pounds
Dimensions	17" x 13" x 9.5"
Maximum Meat Width	4"
Maximum Meat Thickness	4/5"
Crank	Cast Iron & Plastic Hand Crank
Cover	Metal
Mounting	C Clamps secures to Tabletop
Power	Hand Crank
Blade	2 Tenderizer Rollers & 2 Jerky Cutter Roller Blades

## Important Safety Information

### WARNING

- Read and understand all instructions. Failure to follow all instructions may result in serious injury or property damage.
- The warnings, cautions, and instructions in this manual cannot cover all possible conditions or situations that could occur. Exercise common sense and caution when using this tenderizer and jerky cutter. Always be aware of the environment and ensure that the tenderizer and jerky cutter is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the tenderizer and jerky cutter until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this tenderizer and jerky cutter in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- Use the right tenderizer and jerky cutter for the job. DO NOT attempt to force small equipment to do the work of larger industrial equipment. There are certain applications for which this tenderizer and jerky cutter was designed. This tenderizer and jerky cutter will be safer and do a better job at the capacity for which it was intended. DO NOT use this tenderizer and jerky cutter for a purpose for which it was not intended.
- Industrial or commercial applications must follow OSHA requirements.

## **WARNING**

### **WORK AREA SAFETY**

- Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit. Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to cutting tools and rotating parts.
- Keep children and bystanders away from the work area while operating the tenderizer and jerky cutter. Do not allow children to handle the product.

## **WARNING**

### **PERSONAL SAFETY**

- Stay alert, watch what you are doing, and use common sense when operating the tenderizer and jerky cutter. Do not use the tenderizer and jerky cutter while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the tenderizer and jerky cutter may result in serious personal injury.
- Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from moving parts. Loose clothes, jewelry, or long hair can be caught in moving parts. Roll up sleeves and remove jewelry.
- Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area.
- Do not overreach. Keep proper footing and balance at all times.

## **CAUTION**

### **PRODUCT USE AND CARE**

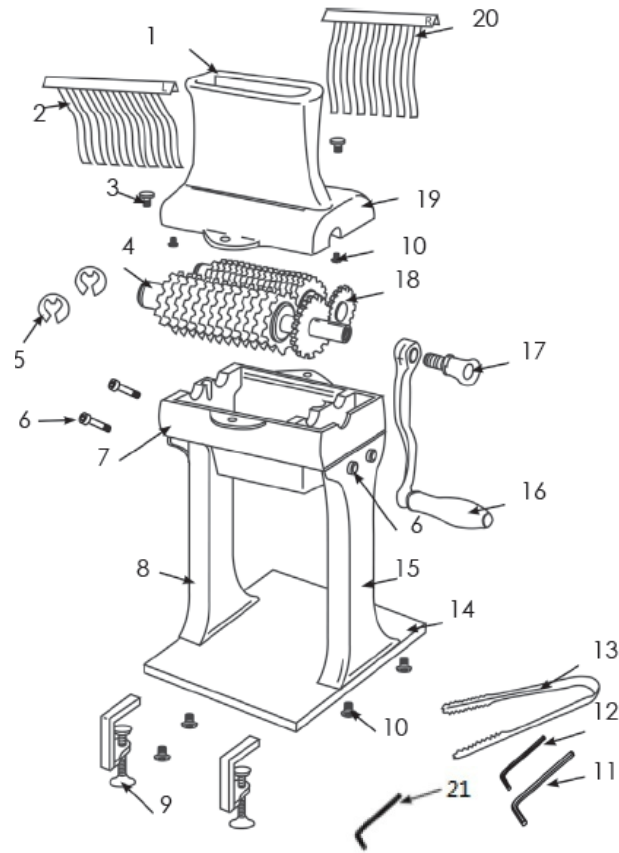
- Do not force the tenderizer and jerky cutter. Tenderizer and jerky cutters are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended function. Replace damaged or worn parts immediately. Never operate the product with a damaged part.
- Store the product when it is not in use. Store it in a dry, secure place out of the reach of children. Inspect the tenderizer and jerky cutter for good working condition prior to storage and before re-use.
- Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one tenderizer and jerky cutter may create a risk of injury when used with another tenderizer and jerky cutter.

## Specific Operation Warnings

### **WARNING**

- Caution sharp blades! Wear cut-resistant gloves (sold separately) when handling blades.
- Do not operate unit without cover in place. The toothed rollers can pull fingers and hand into rollers and cause serious injury. Avoid contact with moving parts. Never reach into the tenderizer/cuber/jerky slicer. Failure to do so could cause severe injury. Always use tongs.
- Don't 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.
- Never use fingers to scrape away food from the unit. Severe injury may result. Do not put tongs or other utensils into the blades.
- Keep out of reach of children and never leave children unattended around the tenderizer and cuber.
- The maximum thickness of the meat should not exceed 4/5".
- Never put the tenderizer and jerky cutter near a hot burner, in an oven, or in a dishwasher. Tenderizer and jerky cutter parts are not dishwasher safe.
- Place the tenderizer and jerky cutter on a firm and stable surface away from the edge of the worktop. Never use the tenderizer and jerky cutter unless it is fully upright, mounted and completely assembled.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Use the tenderizer and jerky cutter to tenderize only designated meats. Do not attempt to process frozen food, bones, cardboard, plastic, etc.
- Clean tenderizer and jerky cutter according to instructions.

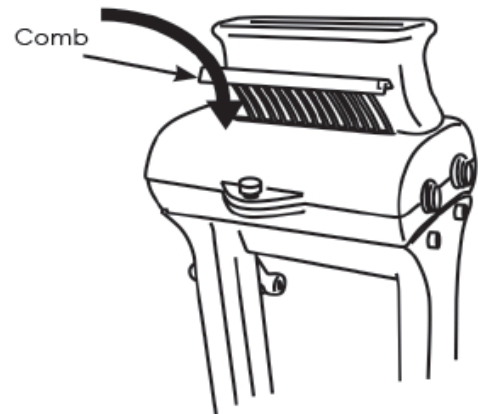
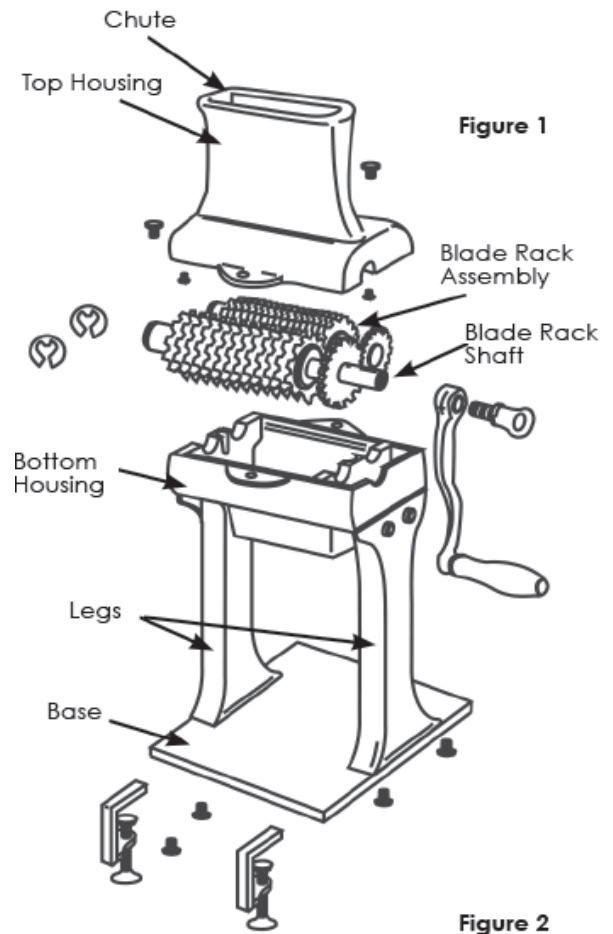
## Main Parts of Tenderizer and Jerky Cutter



Part Number	Description
1	Chute
2	Stainless Steel Comb
3	Housing Thumbscrew (2)
4	Nylon Bushing
5	Shaft Clip (2)
6	Screw for Legs (4)
7	Lower Housing
8	Leg
9	C-Clamp
10	Screw for Chute and Base (6)
11	Allen Wrench for Leg Screws
12	Allen Wrench for Chute & Base Screws
13	Stainless Steel Tong
14	Base
15	Leg
16	Handle
17	Handle Thumbscrews
18	Stainless Steel Blade Rack
19	Top Housing
20	Stainless Steel Comb
21	Allen Wrench for Blade Screws

## Assembly Instructions

1. Connect the legs to the base using the provided allen wrench and screws.
2. Using an allen wrench and the screws, attach the legs to the lower housing (Figure 1).
3. Install the chute to the top housing using an allen wrench and the 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 are properly meshed 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 Combs into the top housing (Figure 2).
8. **Caution sharp blades! Wear cut-resistant gloves (sold separately) when handling blades.**
9. Install handle onto the blade rack shaft. Secure the handle to blade rack shaft with the handle thumbscrew.





## Tenderizing Instructions

1. Thoroughly hand wash all parts before first and every use in warm soapy water.
2. Place the meat tenderizer and jerky cutter on a flat stable surface.
3. Attach c-clamps to surface by tightening adjusting screw. Do not over tighten.
4. Before tenderizing, apply a vegetable oil based cooking spray on 2 rollers.
5. Cut meat to size which will allow it to be fed into the opening of the cover. Do not attempt to force meat into the opening. Remove gristle. It's best to use cold meat.
6. Feed meat that is sized not more than 4" in width and 4/5" in thickness into tenderizer. Turn hand crank in clockwise motion while feeding meat. Meat will pass right through. Insert only one piece at a time to prevent jamming.
7. To cube, turn the meat 90 degrees and pass it through again. You will see a nice cube pattern. It may be necessary to pass the meat through the cuber/tenderizer several times to obtain the desired results. You may pass the meat through at different angles if a different result is desired.
8. If a piece of meat is too short to reach the blades, use the provided tongs to guide the meat to the blades.
9. CAUTION! DO NOT press or push the 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.
10. Clean the unit before and after each use.

## Jerky Cutting Instructions

1. Thoroughly hand wash all parts before first and every use in warm soapy water.
2. To change the unit from tenderizer to jerky cutter, first remove the handle from the blade rack shaft by loosening the thumbscrew.
3. Remove the two combs from the top housing that keep the meat from getting stuck in the unit.
4. Unscrew the two screws on the chute/top housing using an allen wrench. Lift off the top housing.
5. Remove the tenderizing blade rack assembly from the lower housing and install the jerky cutting blade rack assembly, guiding the drive shaft into the bearing journals. Make sure the teeth of the blade racks are properly meshed together.
6. Position the top housing onto the lower housing and line up the screw holes.
7. Secure the top housing to the lower housing using the housing thumbscrews. DO NOT OVERTIGHTEN!
8. Insert the Combs into the top housing (Figure 2).
9. Caution sharp blades! Wear cut-resistant gloves (sold separately) when handling blades.
10. Install handle onto the blade rack shaft. Secure the handle to blade rack shaft with the handle thumbscrew
11. Place jerky cutter on a flat stable surface.
12. Attach c-clamps to surface by tightening adjusting screw. Do not over tighten.
13. You may want to tenderize the meat first before slicing it into jerky.
14. Before slicing, apply a vegetable oil based cooking spray on the slicing rollers.

15. Cut meat to size which will allow it to be fed into the opening of the cover. Do not attempt to force meat into the opening. Remove gristle. It's best to use cold meat.
16. Feed meat that is sized not more than 4" in width and 4/5" in thickness into jerky slicer. Turn hand crank in clockwise motion while feeding meat. Meat will pass right through. Insert only one piece at a time to prevent jamming.
17. If a piece of meat is too short to reach the blades, use the provided tongs to guide the meat to the blades.
18. CAUTION! DO NOT press or push the 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.
19. Clean the unit before and after each use.

## **Disassembly and Cleaning Instructions**

1. Caution sharp blades! Wear cut-resistant gloves (sold separately) when handling blades.
2. The tenderizer and jerky cutter should be cleaned before and after every use as perishable food scraps could accumulate on the tenderizer and jerky cutter.
3. Do not use steel wool or abrasives to clean any part of meat tenderizer and jerky cutter.
4. Do not wash any part of this tenderizer and jerky cutter in a dishwasher.
5. Unclamp unit from table or bench.
6. Remove the handle thumbscrew from the handle. Remove handle from the blade rack shaft by unscrewing the handle thumbscrew.
7. Remove the combs from the top housing by lifting up on combs.
8. Remove the two thumbscrews from the top housing.
9. Remove the top housing. WARNING! This will expose the cutting blades. Take care when handling the blade assembly.
10. Using the provided allen wrench, remove the chute from the top housing.
11. Carefully lift the blade rack assembly from the lower housing.
12. Disassemble the lower housing from the legs. Disassemble the legs from the base.
13. All parts should be hand washed in hot soapy water. Because these parts come in contact with food, they should be sanitized properly. A long bristle brush is recommended for cleaning the blade rack assemblies. Take extra care when handling the blade racks.
14. Clean all crevices and remove any ruminants of meat. Rinse thoroughly and dry all parts completely with a clean towel, do not allow to air dry.
15. Spray all parts with a vegetable based cooking spray to prevent oxidizing and corrosion.

## **Replacement Parts**

- For replacement parts and technical questions, please call Customer Service at **1-800-545-9633** or email at [customerservice@forcome.com](mailto:customerservice@forcome.com).
- Not all product components are available for replacement. The illustrations provided are a convenient reference to the location and position of parts in the assembly sequence.
- When ordering parts, the following information will be required: item description, item model number, item serial number/item lot date code, and the replacement part reference number.
- The distributor reserves the rights to make design changes and improvements to product lines and manuals without notice.

## Limited Warranty

The Sportsman's Guide and Northern Tool and Equipment Company, Inc. ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Guide Gear product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of **one year** from date of purchase. The foregoing warranty is valid only if the installation and use of the product is strictly in accordance with product instructions. There are no other warranties, express or implied, including the warranty of merchantability or fitness for a particular purpose. If the product does not comply with this limited warranty, Your sole and exclusive remedy is that We will, at our sole option and within a commercially reasonable time, either replace the product or product component without charge to You or refund the purchase price (less shipping). This limited warranty is not transferable.

### Limitations on the Warranty

This limited warranty does not cover: (a) normal wear and tear; (b) damage through abuse, neglect, misuse, or as a result of any accident or in any other manner; (c) damage from misapplication, overloading, or improper installation; (d) improper maintenance and repair; and (e) product alteration in any manner by anyone other than Us, with the sole exception of alterations made pursuant to product instructions and in a workmanlike manner.

### Obligations of Purchaser

You must retain Your product purchase receipt to verify date of purchase and that You are the original purchaser. To make a warranty claim, contact Us at 1-800-545-9633, identify the product by make and model number, and follow the claim instructions that will be provided. The product and the purchase receipt must be provided to Us in order to process Your warranty claim. Any returned product that is replaced or refunded by Us becomes our property. You will be responsible for return shipping costs or costs related to Your return visit to a retail store.

### Remedy Limits

Product replacement or a refund of the purchase price is Your sole remedy under this limited warranty or any other warranty related to the product. We shall not be liable for: service or labor charges or damage to Your property incurred in removing or replacing the product; any damages, including, without limitation, damages to tangible personal property or personal injury, related to Your improper use, installation, or maintenance of the product or product component; or any indirect, incidental or consequential damages of any kind for any reason.

### Assumption of Risk

You acknowledge and agree that any use of the product for any purpose other than the specified use(s) stated in the product instructions is at Your own risk.

### Governing Law

This limited warranty gives You specific legal rights, and You also may have other rights which vary from state to state. Some states do not allow limitations or exclusions on implied warranties or incidental or consequential damages, so the above limitations may not apply to You. This limited warranty is governed by the laws of the State of Minnesota, without regard to rules pertaining to conflicts of law. The state courts located in Dakota County, Minnesota shall have exclusive jurisdiction for any disputes relating to this warranty.



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