

USER'S GUIDE: MANUAL TENDERIZER "TENDER STAR".

1) Characteristics:

The Tender Star is a revolutionary meat tenderizer. It will make you save money because it is **efficient, easy to use, solid and build** to last, and above all, it is **reliable** and offers you the possibility to work very **safely**.

The Tender Star is totally made of **stainless steel** and of **first quality polyacetal** suited especially, for the food industry. This means, that anymore parts of the Tenderiser can rust or oxidize. So, there is no danger of contact or cut with rusted elements. This guarantees you a better hygiene.

Moreover, each part coming in contact with the meat can be dismantled to be cleaned and sterilized. **Assembling** and **disassembling** the elements can be done very easily in a few moments **without any tool** and without any danger. This allows you to sterilize them, as often as you wish. The tenderizer doesn't need to be oiled, because all his parts are **self-lubricating**.

Each one of the 544 blades have been sharpened so as to tenderize the meat, without ripping or tearing the fibres. The meat keeps its original aspect, but becomes tender and juicy, just like your customers like it.

As you can see, the Tender Star offers you the opportunity to work **fast, safely**, and gives you the certainty to sell quality meat, healthy and tasty, which will satisfy all your customers.

2) Safety tips:

When the Tender Star was conceived, we have been very attentive to eliminate all the sources of accidents or cuts. Nevertheless, the machine has to be handled with prudence. For your safety and the safety of others, please read the following tips.

The tenderizer Tender Star, must only be manipulated by competent adults in full possession of all their capacities. Incompetent persons, kids and animals should not be allowed, to approach the machine.

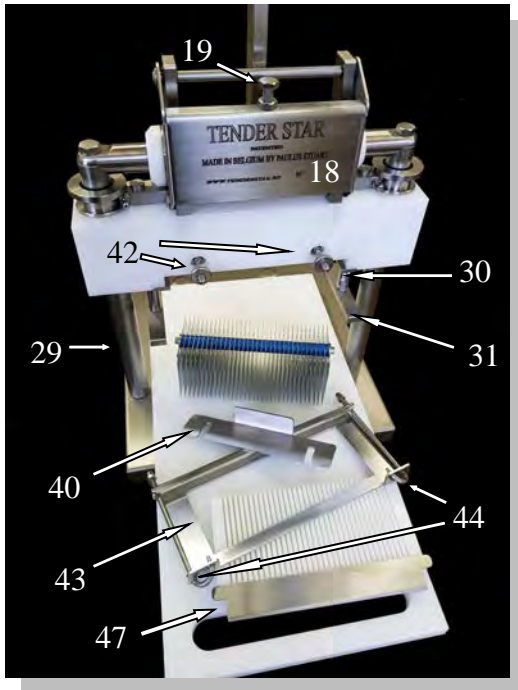
When tenderizing, make sure you work in a quiet, safe and well enlightened place. Make sure you wear the adequate equipment which will avoid accidents. Never put your hand or any other part of your body on the board, under the blade unit.

When assembling and disassembling the blade unit and the meat press, make sure you manipulate the elements very prudently. The blades are extremely **sharp**.

The Tender Star can be used for tenderizing any kind of **boneless** meat.

Respecting these few tips, should avoid any kind of accident.

3) Maintenance tips:



A. Dismounting:

The blade unit:

① Stand in front of the Tender Star. Unlock the two meat press locks (.044) by pulling them, so as to release the strut bar (.047). Tip the front of the meat press (.043) down. Disengage the back of the meat press, by pushing it backwards. Take the strut bar (.047) away.

② Unscrew the two nuts (.042).

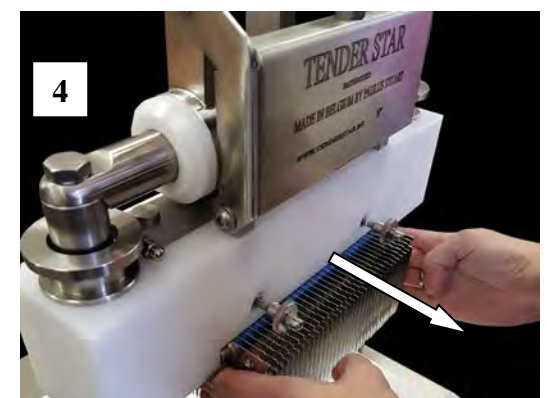
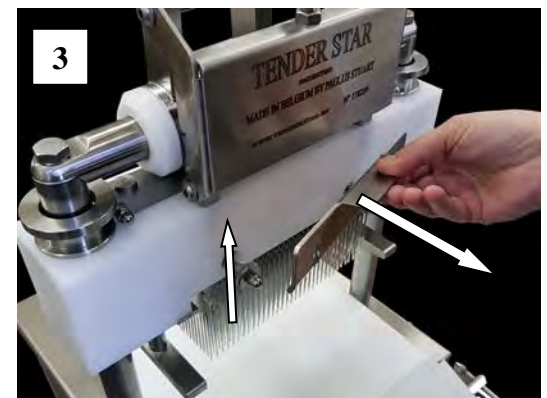
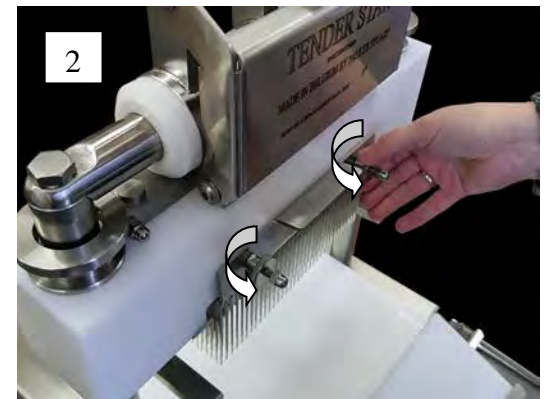
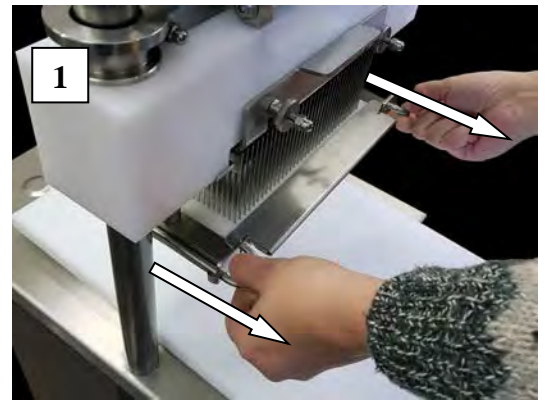
③ Withdraw the front blade unit fastening bar (.040).

④ Slide the blade unit out its support, towards yourself.

⑤ Take the blade unit away. Place the blade unit in a safe place.

The board:

Push or pull the board backwards (or front wards, depending on model) as far away as you can (against the thrust bearing). Pull it up so as, to withdraw it from the board guide.



B. Mounting:

The blade unit:

① Stand in front of the Tender and make sure you have all the parts of the machine within reach.

Take the blade unit at its sides, and place it in its support. Slide the blade unit along until the back of the holder.

Place the front blade unit fastening bar (.040).

Screw the two nuts (.042), but do not tighten them thoroughly.

② Place the meat press (.043) by putting its back in the two skids (.031).

③ Pull the two locks (.044) of the meat press and make them slide on top of the front part of the skids.

④ Take the strut bar by the strut bar fixation (.048) between your thumb and your forefinger, and inserts its extremities between the blades on top of the blade unit. Push the strut bar trough the blade unit, so as to make it come out at the back of the blade unit.

Push the strut bar down against the meat press (.043).

Insert the extremities of the strut bar in the back groove of the meat press.

While doing this, make sure you do not bend or brake a blade.

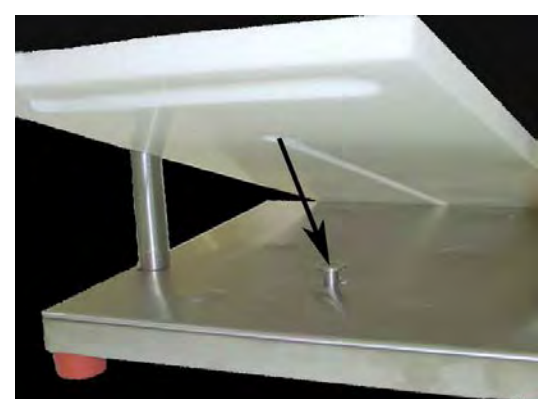
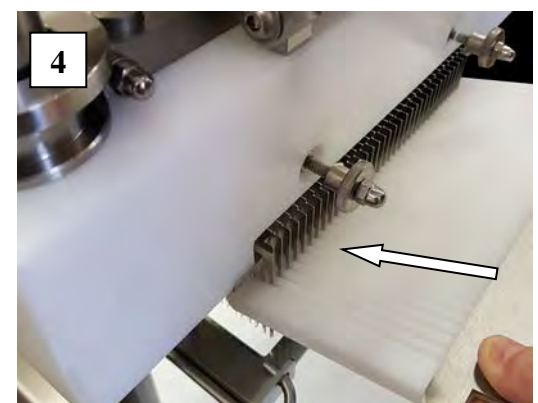
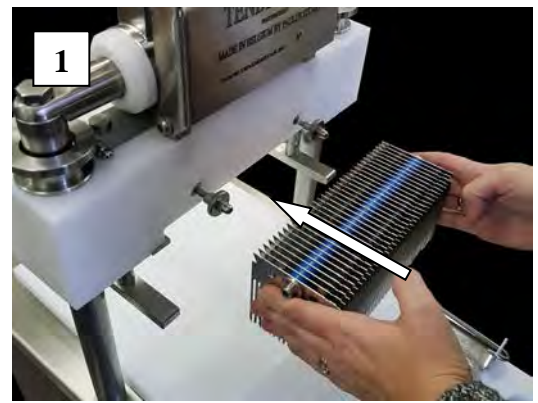
Pull the meat press locks (.044) and push the strut bar down against the back of the meat press.

Release the locks (.044) but, be sure the bended extremities are above the stainless-steel fixation of the strut bar.

Screw the two nuts (.042) thoroughly.

The board:

Lay the board (with its groove underneath) on the bed plate of the machine. Insert the board-guide (.034) in the hole at the end of the groove. When these two elements are slotted, you can slide the board back and forth.



C) Cleaning and sterilizing:

We advise you to clean the meat press and the blade unit simply in a dish washer. Or you can clean it by any other thermal or chemical mean, according to your habits. Anyhow, we recommend to clean the blades first with a round brush.

The board can simply be cleaned with soap and lukewarm water or any chemical mean. Be sure you rinse well the board. To avoid any type of deformation, we would like to advise you against sterilising with high temperatures. Maximum temperature should not exceed 60°C.

The frame, the lever and the foot of the machine, must be cleaned regularly as well so as to keep the tenderizer in a good condition. Soap and lukewarm water are enough.

D) Lubrication and maintenance:

The Tender Star doesn't need to be oiled because all his elements are self-lubricating. A regular cleaning of the columns (.029) and small columns (.030) are sufficient.

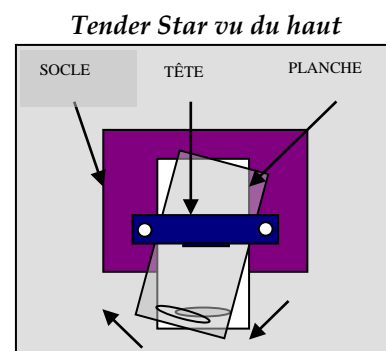
It is strictly forbidden to put any grease or oil on the columns (.029).

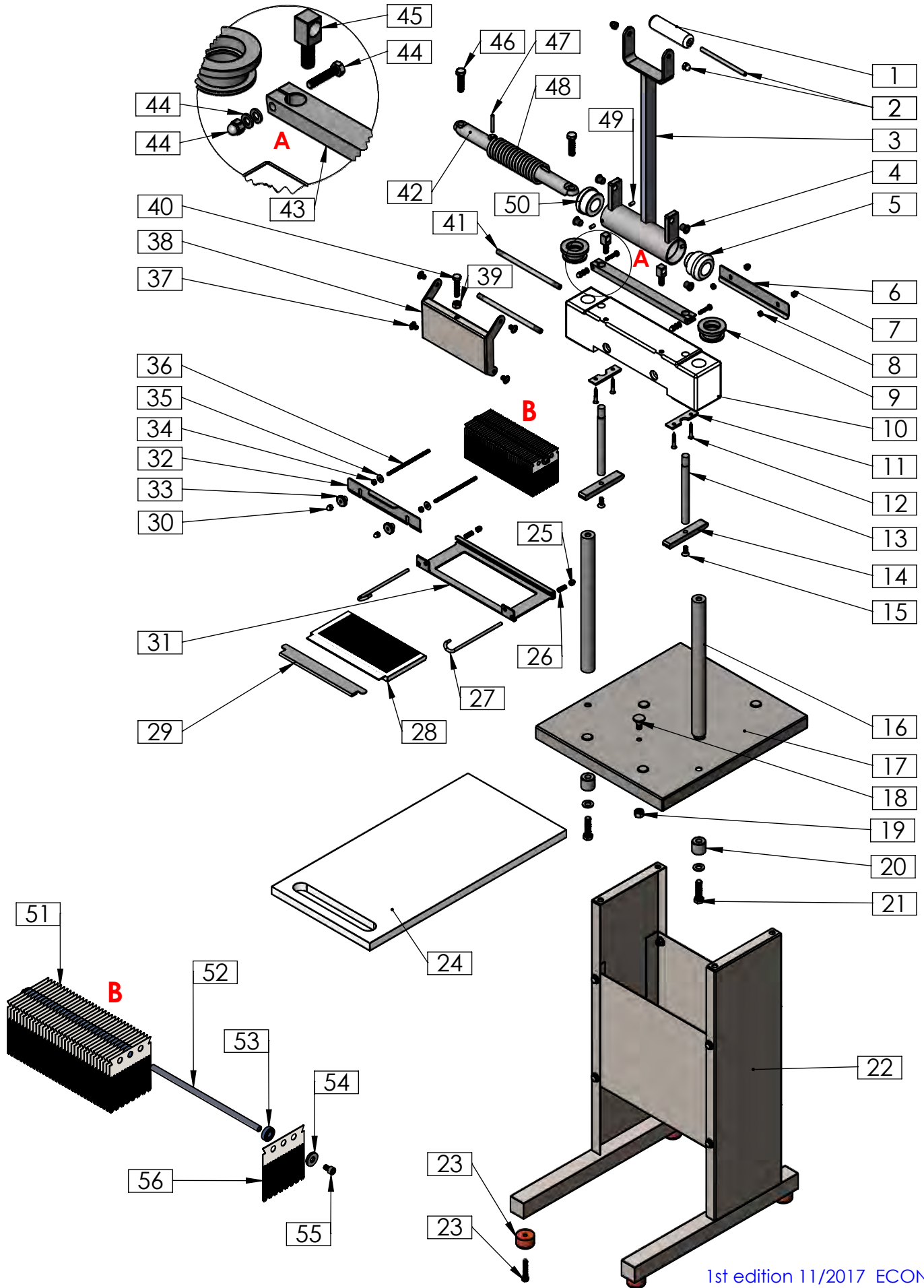
Putting some oil or grease on the columns (.029) will cause the machine not to work properly anymore, and damage the blocking rings, and the columns (.029).

4) Utilization tips:

- Choose a piece of meat which, is not too thick (max.12,5cm). If it's thicker, cut it into thin slices. The meat you are going to tenderize should be skinned and boneless. If you have a piece of meat with rind you want to tenderize, make sure you place the rind on the board (the meat towards the blades).
 - Pull the board towards you, and place the piece of meat in front of the board. Take the board with your left hand and (or inversely if you are left-handed).
 - Push the board until the meat is under the blade unit. Push down the lever so as to push the blades in the meat, and this until you reach the thrust bearing (.019).
 - Pull the lever up so as to make the blades come out of the meat, push or pull the board a few centimetres back or forth and push the lever down again to push the blades into the meat at another place.
 - Never try to push the blades through rind as you risk to break or bend them. Continue these movements until the meat is sufficiently tender. Push your finger in the meat (after having removed it from the board) to know if the meat is tender enough.
- With the experience, you will soon know how many times you should repeat the movement.

When you have finished, pull the board towards you and withdraw the meat. You can continue with another piece of meat. To tenderize meat and make it invisible, you should make sure you place the meat with its fibres parallel to the board. When the meat is tenderized, take a knife and pass it on the meat as if you were spreading butter. Moreover, to obtain a good distribution of the introduction of the blades in the meat, you should take the board and put in block stop against the columns. Then push the board back and forth in this position while tenderising. This means that you shift the cut in the meat, so as to maintain the meat's original aspect, even with a high degree of tenderizing.





POSITION	CODE ARTICLE	DESCRIPTION	QTE
1	ECONOX.002	HANDLE	1
2	ECONOX.003	HANDLE SHAFT + BLIND NUTS SET	1
3	ECONOX.001	LEVER	1
4	ECONOX.021	DRIVING ROD SHAFT BEARING	4
5	ECONOX.006	RIGHT LEVER BEARING	1
6	ECONOX.038	REAR BLADE-UNIT FASTENING BAR	1
7	ECONOX.046	BLIND LOCK NUT	2
8	ECONOX.039	NUT	2
9	ECONOX.014	JAMMING RING	2
10	ECONOX.017	SLIDING UNIT	1
11	ECONOX.058	HOLDING PLATE	2
12	ECONOX.057	SCREW HOLDING PLATE	4
13	ECONOX.030	SMALL COLUMN	2
14	ECONOX.031	MEAT-PRESS SKID	2
15	ECONOX.032	MEAT-PRESS SKID SCREW	2
16	ECONOX.029	COLUMN	2
17	ECONOX.033	BASE	1
18	ECONOX.034	BOARD GUIDE	1
19	ECONOX.035	BOARD GUIDE NUT	1
20	ECONOX.037	ENTRETOISE COLONNE	2
21	ECONOX.036	COLUMN SCREW	2
22	ECONOX.059	COMPLETE STAND	1
23	ECONOX.056	RUBBER FOOT SET	4
24	ECONOX.055	BOARD	1
25	ECONOX.046	BLIND LOCK NUT	2
26	ECONOX.045	LOCK SPRING	2
27	ECONOX.044	MEAT PRESS LOCK	1
28	ECONOX.047	STRUTBAR	1
29	ECONOX.048	STRUTBAR FIXATION	1
30	ECONOX.046	BLIND LOCK NUT	2
31	ECONOX.043	MEAT PRESS	1
32	ECONOX.040	FRONT BLADE-UNIT FASTENING BAR	1
33	ECONOX.042	CHUCK NUT	2
34	ECONOX.039	NUT	2
35	ECONOX.061	WASHER	2
36	ECONOX.041	FIXATION STUD	2
37	ECONOX.060	DRIVING ROD AXLE SCREW	4
38	ECONOX.018	DRIVING ROD	1
39	ECONOX.020	STOP-SCREW NUT	1
40	ECONOX.019	STOP-SCREW	1
41	ECONOX.022	DRIVING ROD AXLE	2
42	ECONOX.009	CONNECTION BAR	1
43	ECONOX.015	SMALL COLUMNS COUPLING TRAVERSE	1
44	ECONOX.016	LOCKSCREW SET	2
45	ECONOX.017E	SPECIAL SCREW	2
46	ECONOX.012	CONNECTION BAR SCREW	2
47	ECONOX.008	SPRING PIN	1
48	ECONOX.007	LEVER SPRING	1
49	ECONOX.004	LEVER BEARING PIN	2
50	ECONOX.005	LEFT LEVER BEARING	1
51	ECONOX.049	COMPLETE BLADE-UNIT	1
52	ECONOX.052	BLADE-UNIT SHAFT	1
53	ECONOX.051	BLADE SEPARATOR WASHER	33
54	ECONOX.053	END WASHER	2
55	ECONOX.054	BLADE-UNIT LOCKING SCREW	2
56	ECONOX.050	INDIVIDUAL BLADE	34