

Technical Support and E-Warranty Certificate www.vevor.com/support

COMMERCIAL MEAT TENDERIZER

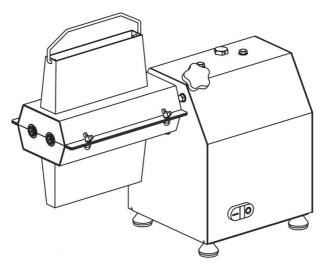
MODEL:TK-12MT

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and dose not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.



COMMERCIAL MEAT TENDERIZER

MODEL:TK-12MT



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

\bigtriangleup Please read these instructions carefully and use the

device only for food processing. Failure to follow all instructions listed below may result in electric shock, fire and/or serious injury.

- Persons with physical, sensory or mental abilities may not use the device unless supervised and instructed by a person responsible for your safety.
- Only place the unit out of the reach of children.

• To prevent hair, clothing or chains from getting into the moving parts, do not wear jewelry or tie long hair together while working. Always work in a concentrated manner.

- Keep all parts of the unit and accessories clean as they come into contact with food. Thoroughly clean all parts of the unit before each use.
- Do not use solvents, benzene or alcohol to clean the unit.
- Please note the maximum operating time (without interruption) of 15 minutes. Allow the unit to cool down for 5 minutes before further use.

• If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

• This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Avoid contact with moving parts. To prevent personal injury and property damage, make sure that: hands, hair, clothing and cooking accessories do not come into the rotating area of the appliance during use.

The meat tenderizer is intended exclusively for tenderizer meat, under no circumstances for other purposes.

Do not process too large quantities at once to avoid clogging the filling opening. The tenderizer is not suitable for processing frozen meat. Defrost frozen meat before using the machine.

Environmental protection

The package materials are recyclable. Pleasures do not throw the package into the household waste but reuse it. Old devices contain valuable recyclable materials which should be recycled. For this reason, please dispose of old devices only at suitable collection points.

CORRECT DISPOSAL



This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories

marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

Intended use IMPORTANT:

If you forget to turn off the unit before unplugging the power cord, wait for at least 10 seconds before restoring power.

Never leave the unit unattended when the power plug is plugged in. Always unplug the power cord if you do not use the unit, move the unit, remove individual components or clean the unit.

Cleaning and care instructions

1. The machine must be thoroughly cleaned before first use. Pay particular

attention to cleaning the parts that come into direct contact with food.

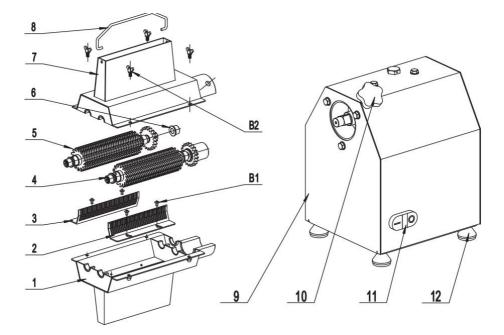
2. After use, the machine must be thoroughly cleaned to prevent the formation of bacteria.

3. We recommend that the gears, gasket and cylinder interior are lightly moistened with cooking oil after each cleaning. Always disconnect the mains plug before cleaning.

SAVE THESE INSTRUCTIONS

TECHNICAL INFO

| Item no. | TK-12MT | TK-12MT |
|----------------------------|---------------------|-----------------|
| Material of blade and body | 304 S.S | 304 S.S |
| Rated Voltage | AC110-120V; 60Hz | AC 220-240 50Hz |
| Motor Power | 750W | 750W |
| Tenderize thickness | 3mm~22mm | 3mm~22mm |
| Tenderize length | 6mm~168mm | 6mm~168mm |
| Blade length | 135mm | 135mm |
| Product size | 520x230x390mm | 520x230x390mm |



| NO | DESCRIPTION | |
|----|----------------|--|
| 1 | Under cover | |
| 2 | Meat comb 34TH | |
| 3 | Meat comb 35TH | |
| 4 | Knife set 1 | |
| 5 | Knife set 2 | |
| 6 | Bushing | |

| 7 | Upper cover | |
|----|------------------|--|
| 8 | Handle | |
| 9 | Main body | |
| 10 | Lock screw | |
| 11 | Switch | |
| 12 | Support feet | |
| B1 | Cross screw M5*8 | |
| B2 | screw M6*10 | |



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