



STAINLESS STEEL MEAT CUBER OPERATING MANUAL



#31262 (USA MADE) STAINLESS STEEL MEAT CUBER

INTRODUCTION:

Congratulations! You are now the proud new owner of a USA Stainless Steel Meat Cuber. Nearly every component is machinist-made and assembled by us in Buffalo, NY to a standard now rarely seen. We sincerely hope you enjoy it and consider Sausage Maker for your future food processing supplies. Thank You for Supporting American Made.

UPON DELIVERY:

Be sure to inspect that there was no damage to the Meat Cuber and its components. If there is noticeable damage call Customer Care 1-716-824-5814. The Meat Cuber and its components are sprayed with a stainless steel cleaner and thoroughly cleaned prior to shipping, at times there can remain small amount of residue, this is normal. Disassemble, wipe dry with paper towel and wash with light-detergent prior to use.

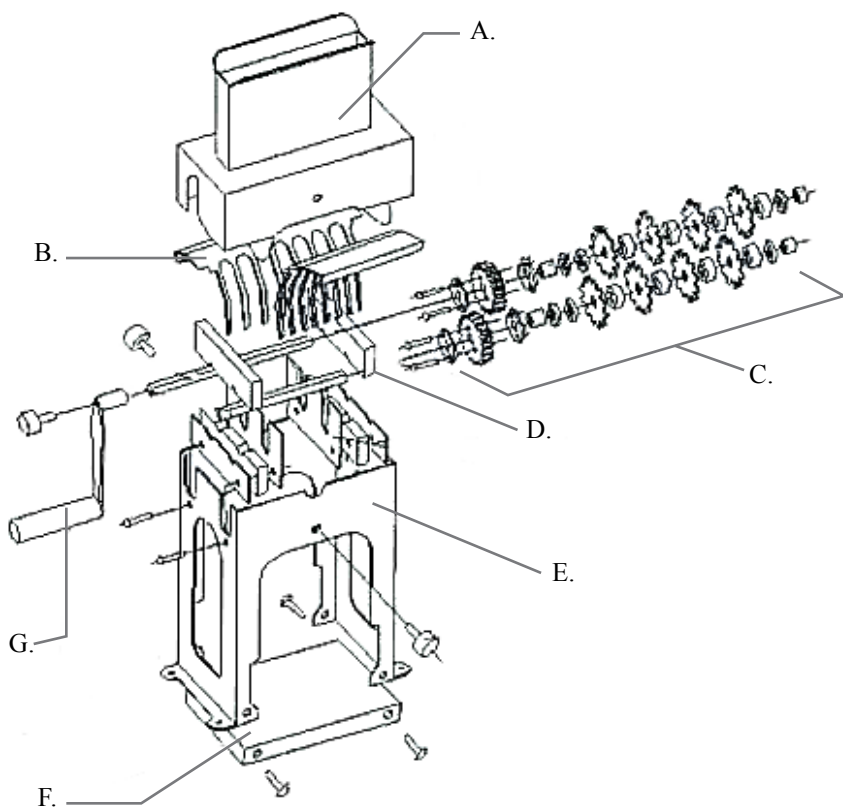
(Caution: Cubing Blades and metal edges are sharp!)

CAUTIONS/WARNINGS:

1. Read the following safety guides, and instructions. Keep instructions for future use. Failure to follow instructions may cause bodily harm or injury.
2. Keep Cuber out of reach of children at all times.
3. Meat Cuber is intended to be used ONLY with Blade Housing and Combs properly installed and secured to prevent injury.
4. When handling blades for maintenance or cleaning, Always Use cut resistant gloves.
5. Keep fingers and hands away from throat of Cuber and away from underside of Cuber Stand when in use.
6. Bottom of legs and base may have debris that can scratch counter surface, check and clean if debris is found.
7. Cuber should be secured to flat non-slippery surface with bolt-screws, or household C-Clamps/Vice Grips prior to use.
8. HANDWASH ONLY with bleach solution or light detergent.

PARTS LIST:

- A. Blade Housing w/2 Locking Nuts
- B. Stainless Steel Combs (2)
- C. Stainless Steel Blade Roller (2)
- D. Blade Roller Holder (2)
- E. Cuber Stand
- F. Base
- G. Hand Crank w/Locking Nut



(DIS)ASSEMBLY AND CLEANING:

(Use Diagram on Previous Page for References):

1. Disassemble only after you have read and understand safety precautions under CAUTIONS/WARNINGS section. Failure to do so may cause injury.
2. Remove S/Steel Combs (B) located on each side of Housing.
3. Unscrew 2 Locking Screws , one on each side of Blade Housing (A), and place Housing on side.
4. Carefully remove both Blade Rollers (C) from Cuber Stand (E) with cut-proof gloves or by holding onto the black gears on the ends. **DO NOT REMOVE INDIVIDUAL BLADES FROM THERE SHAFTS.**
5. Remove Blade Roller Holders (D) from Cuber Stand (E).
6. Wash all parts using method outlined in CLEANING & STORAGE section.
7. Re-assemble in reverse order when you are ready to operate the Cuber.

OPERATION:

1. Do not operate Cuber without the Housing (A) installed. **USE BONELESS MEATS ONLY.**
2. Meat should be no larger than 6 ¼” wide x 1” inches thick
3. Place the Cuber onto a suitable counter top or table. Secure using C-Type clamp (not included).
4. Insert meat into the Housing’s ‘throat’ (A) and turn the Hand Crank, thickness & density of the meat will determine the force required to turn the handle (G). Meat will come out from the bottom when done.
5. Have container or clean plate underneath to catch freshly Cubed/ Tenderized meat.
6. Clean using warm water with light dish detergent, or cool water and bleach solution (see CLEANING & STORAGE).

CLEANING & STORAGE:

After each use: Disassemble components (do not remove individual blades on Blade Rollers), rinse of food material and wash under warm water with dish detergent. For extra bacterial cleaning, mix 2tsp house grade bleach per 1 quart cold water, using that solution carefully wash Cuber. Let air dry. Store Away From Reach of Children. (Caution: Metal blades and metal edges of Cuber can be sharp.)

SHIPPING DAMAGE:

Should this product have suffered damage that has hindered its performance or aesthetic appearance, please call Customer Care 1-716-824-5814 and we will arrange product pickup and replacement. If shipping box remains structurally sound, it may be used to return product in, otherwise please use another suitable box, for more questions regarding shipping damage please call **Customer Care 1-716-824-5814.**

WARRANTY:

The Sausage Maker, Inc warrants this product for 1 (one) year against manufacture's defects in workmanship and material from the date of purchase if used and maintained in accordance with the instructions outlined in this user manual. Warranty is void if product is used for purposes outside of manufacturer's intended and instructed usage. The Sausage Maker, Inc is not liable for lost profits or damages done to property or person due directly or indirectly to misuse, abuse, negligence or accidents with this product. The Sausage Maker, Inc. will repair or replace (at its discretion) the product and return ship free of charge to the customer if it is determined that the product is in fact defective in labor or material, within the warranty period. Warranty covers only the product and its components and not the food with which the product was processed. The product must be shipped either in its original box and packaging material or in equally protected box and packaging with a clearly marked Return Authorization Number printed on the box, this number is obtained by calling Customer Care at 1-716-824-5814. It is the customer's sole responsibility to ensure secured packaging to prevent shipping damage, The Sausage Maker, Inc, is not liable for damages attributed to return shipping; cost of shipping damages will be invoiced to customer.

NON-WARRANTY REPAIRS:

In our continuing efforts to be your #1 choice for all your top quality food processing supplies, we are offering FREE REPAIRS of all products we manufacture at The Sausage Maker, Inc. should they become damaged or have defect t that you want repaired after the product is past its warranty period. We will gladly help because even after the warranty is over, **YOU ARE STILL OUR CUSTOMER.** You would cover the shipping cost (both ways) and parts that need to be replaced (only if necessary). We cover all the work involved in returning your TSM product back to you in superior working order. Not all damages are repairable, to qualify for this industry-first offer, you must first call Customer Care 1-716-824-5814 and speak with a Sausage Maker Customer Care Associate to determine eligibility.

TROUBLESHOOTING:

PROBLEM

Cuber slides on counter when I try to use it.

POSSIBLE SOLUTION

1. Be sure there is no debris stuck to bottom of Base. Using a C-Clamp or Vice-Grip, secure Cuber base to table top or counter.
2. Cuber has bolting holes in the bottoms of the legs for securing to larger board such as worktable or cutting board.

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PROBLEM

It is hard to turn the Hand Crank. Feels stuck.

POSSIBLE SOLUTION

1. Remove Housing and check for obstruction. Remove it, rinse if needed, replace Housing and resume Cubing.
 - a. If NO obstruction. Check if Blades are coming into contact with each other. If they are, adjust dislodged Roller to proper position.
2. If using meat cuts with bone or pieces of bone. STOP USE IMMEDIATELY. This Cuber is not intended to Tenderize cuts with bones inside.

If problems persist and/or if blades are damaged/bent, stop use and call our customer care department : 1-716-824-5814.