



ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
Mail: 20365 Progress Drive, Strongsville, Ohio 44149
E-Mail: CustomerService@WestonProducts.com
Web Site: WestonProducts.com

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SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

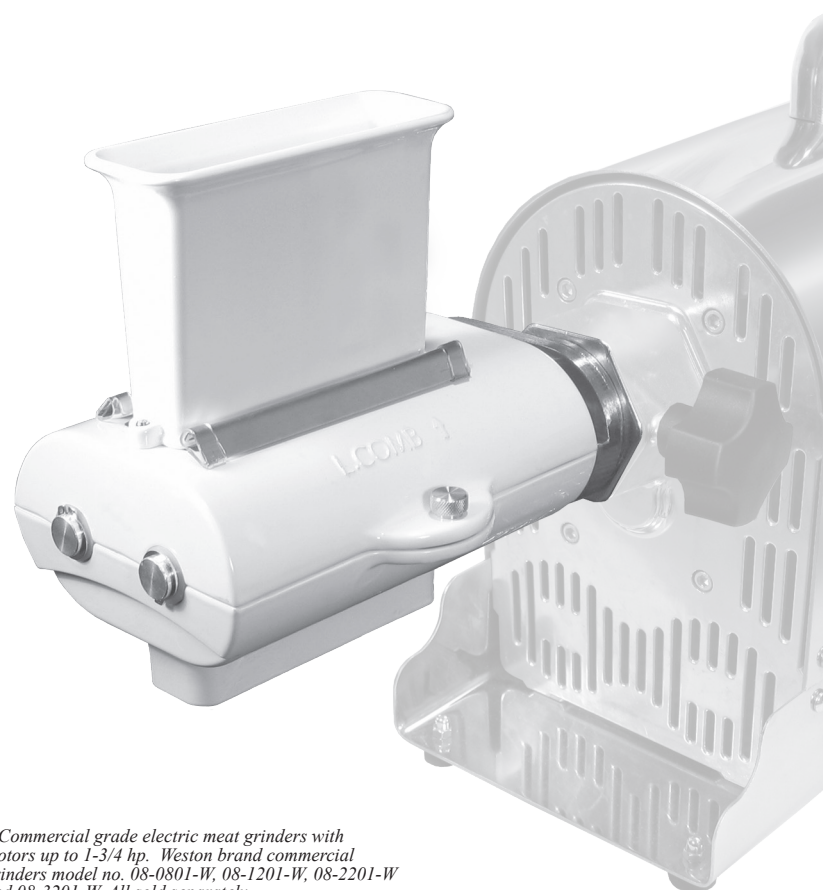


MEAT CUBER/ TENDERIZER

ELECTRIC GRINDER ATTACHMENT*

MODEL NO. 07-3201-W-A

Fits Weston Commercial Grade Electric Meat Grinders*

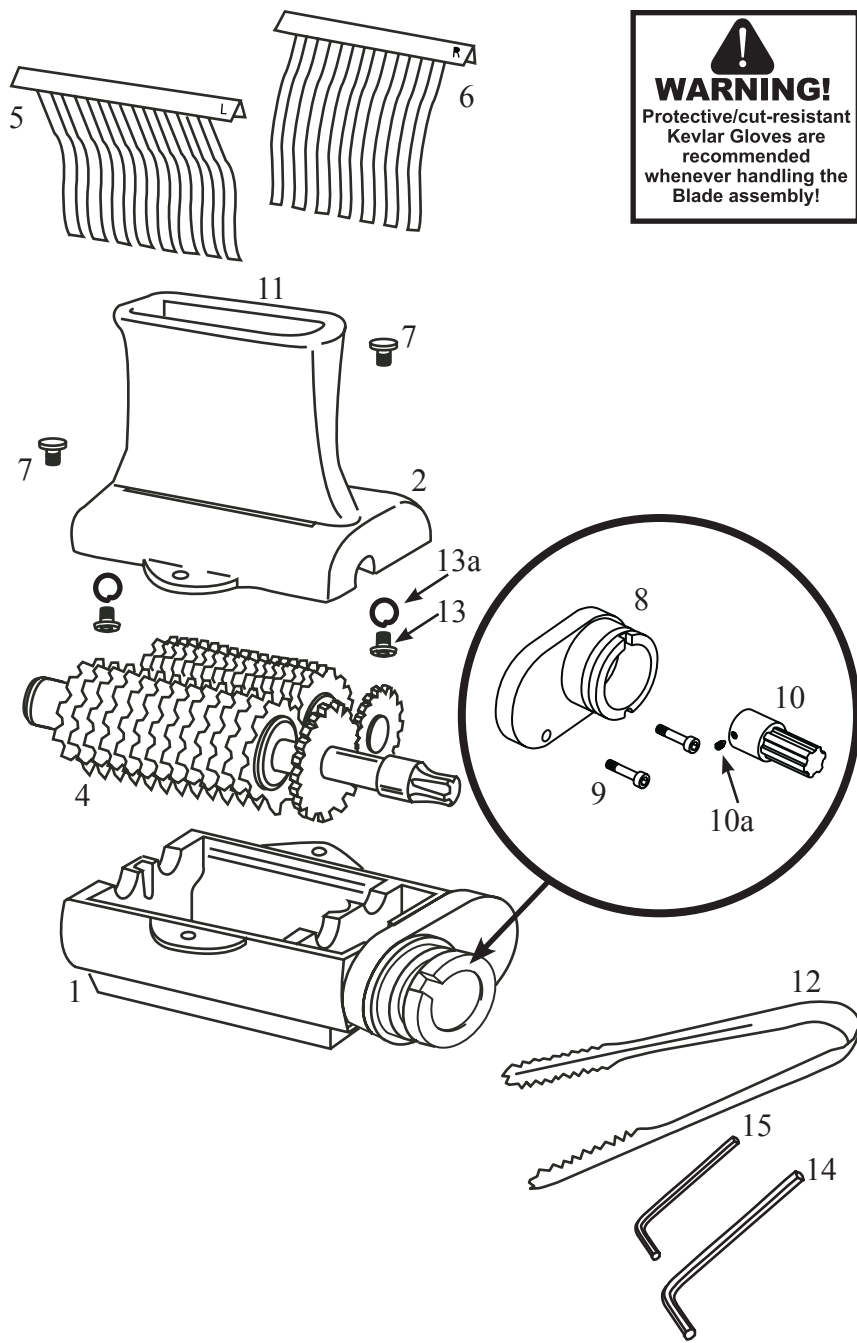


**Commercial grade electric meat grinders with motors up to 1-3/4 hp. Weston brand commercial grinders model no. 08-0801-W, 08-1201-W, 08-2201-W and 08-3201-W. All sold separately.*

Due to constant factory improvements, the product pictured might differ slightly from the product received.

Grinder sold separately

REV051512



ADDITIONAL ACCESSORIES AVAILABLE

6" Jerky Slicer Blade

07-3302

**Transform the Cuber/Tenderizer into a Jerky Slicer by replacing the Blade Assembly.*

Food-Grade Silicone Spray

03-0101-W

Kevlar Gloves Small

34-0101

Kevlar Gloves Medium

34-0102

Kevlar Gloves Large

34-0103

Cuber/Tenderizer Motor Attachment

01-0103-W

Pro-2100 Vacuum Sealer

65-0101

Vacuum Sealer Bags Multi Pack

30-0107-W

These products and many more products can be ordered by visiting
WestonProducts.com or by calling
 Weston Products LLC Toll Free at 1-800-814-4895
 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

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RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

FAJITAS

1/4 cup vegetable oil
 3 garlic cloves, minced
 1/4 tsp chili powder
 3/4 lb sliced steak or chicken
 4 (8") flour tortillas

1/4 cup lemon juice
 1 1/2 tsp grated lemon peel
 1/4 tsp pepper
 3 green onions, thinly sliced

- In a bowl, combine the oil, lemon juice, garlic, lemon peel, chili powder and pepper.
- Place half in a re-sealable plastic bag; cover and refrigerate remaining marinade.
- Add meat to bag. Seal and turn to coat; refrigerate for 4-8 hours.
- Drain and discard marinade. In a skillet, heat reserved marinade.
- Add meat and green onions.
- Cook and stir until meat reaches desired doneness.
- Using a slotted spoon, place about 1/2 cup meat mixture down the center of each tortilla.
- Top with optional ingredients- salsa, cheese, sour cream, guacamole, lettuce.

5 STAR JERKY MARINADE

1/2 cup soy sauce
 1/2 tsp liquid smoke flavoring
 1 tsp garlic powder
 1/2 tsp black pepper

1/4 cup Worcestershire sauce
 1 tsp hot pepper sauce, or to taste
 1 tsp onion powder
 1/2 cup brown sugar

- Stir together soy sauce, Worcestershire sauce, liquid smoke, and hot pepper sauce in a bowl.
- Season with garlic powder, onion powder, pepper, and sugar; stir until mixed.
- Coat meat with marinade and marinate meat for 48 hours in a covered dish in the refrigerator.
- Remove meat from marinade, and discard excess marinade.
- Prepare jerky according to the manufacturer's directions of your smoker or dehydrator.

TERIYAKI MARINADE

1/3 cup water
 1/3 cup soy sauce
 1/2 tsp ground cinnamon

1/3 cup brown sugar
 1 tsp crushed garlic

- In a medium bowl, mix water, brown sugar, soy sauce, garlic, and cinnamon.
- Coat meat with marinade and marinate meat for 2 hours in a covered dish in the refrigerator.
- Remove meat from marinade and grill or cook as desired.

COMPONENT LIST

DIAGRAM NO.	PART DESCRIPTION	PART NO.
1	Bottom Housing	07-3184-A
2	Top Housing	07-3181-A
4	Stainless Steel Blade Rack Assembly	07-3103
5	Stainless Steel Left Comb	07-3119
6	Stainless Steel Right Comb	07-3118
7	Housing Thumbscrew (2)	07-3166
8	Grinder Adapter (Installed on housing from factory)	07-3202
9	Adapter Mounting Screw (2)	07-3188
10	Shaft Adapter	07-3213
10a	Shaft Adapter Set Screw	07-3187
11	Chute	07-3182-A
12	Stainless Steel Tongs	07-3151
13	Chute Screw (2)	07-3183
13a	Chute Lock Washers (2)	
14	Allen Wrench/Chute & Adapter Screws	07-3178
15	Allen Wrench/Blades & Shaft Adapter	07-3186

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NOTE: It is IMPORTANT TO FOLLOW ALL of the manufacturers instructions for th grinder that will be used. Failure to do so may cause injury!

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS PRODUCT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **NOTE:** It is IMPORTANT TO FOLLOW ALL of the manufacturers instructions for the grinder that will be used. Failure to do so may cause injury!
2. **CAUTION SHARP BLADES!** Wear Kevlar, cut-resistant gloves (*Sold Separately*) when handling the **Blade Assembly**.
3. **NEVER REACH INTO** the **Tenderizer/Jerky Slicer**. Doing so could cause serious injury. **ALWAYS USE THE PROVIDED TONGS.**
4. **KEEP FINGERS CLEAR OF THE BLADES AT ALL TIMES.** Failure to do so may result in personal injury. The **Cutting Blades/Blade Assembly** is very sharp. Wear Kevlar, cut-resistant gloves (*Sold Separately*) when handling the **Blades**.
5. **DO NOT** 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.
6. **NEVER** use fingers to scrape food away from the **Tenderizer/Jerky Slicer** while in operation. **SEVERE INJURY MAY RESULT.**
7. **DO NOT** push the **Tongs** or other utensils into the **Blades**.
8. **NEVER LEAVE THE Tenderizer/Jerky Slicer UNATTENDED.** Close supervision is necessary when any appliance is used near children. This appliance is **NOT** to be used by children.
9. **NEVER** use any accessories or parts from other manufacturers. Doing so will **VOID YOUR WARRANTY.**
10. Thoroughly clean all parts that will come into contact with food before using the **Tenderizer/Jerky Slicer**. Wash all parts by hand and dry thoroughly. Wear Kevlar, cut-resistant gloves (*Sold Separately*) when handling the **Blades**.
11. **DO NOT** attempt to tenderize or slice meat with bones or other hard items. Damage to the machine will occur.
12. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the **Tenderizer/Jerky Slicer**. **REMOVE** ties, rings, watches, bracelets, or other jewelry before operating.
13. **WEAR EYE PROTECTION.** Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
14. **DO NOT** use the **Tenderizer/Jerky Slicer** while under the influence of drugs, medications or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

WARNING! Before cleaning, assembling or disassembling the grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS** unplug the grinder when not in use.

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

DIRECTIONS FOR USE

NOTE: It is **IMPORTANT TO FOLLOW ALL** of the manufacturers instructions for th grinder that will be used. Failure to do so may cause injury!

1. Make sure the **Cuber/Tenderizer** is fully assembled and correctly attached to the electric grinder.
2. Make sure the **Combs** are properly installed. **DO NOT** use the **Tenderizer/Jerky Slicer** without the **Combs** in place.
3. Meat cuts should be 1 1/4" (3.2 cm) thick or less. Cuts of meat that are too thick may damage the **Blades**. Remove all bones or hard items in the meat before tenderizing or cubing. Damage to the unit may occur if bones or hard objects are pushed through.
4. Turn on the grinder.
5. Using the **Tongs**, insert meat into the opening at the top of the **Chute** until the meat contacts the **Blades**. Do not allow the **Tongs** to contact the **Blades** (Figure F).
6. The **Blades** will pull meat through the **Tenderizer/Jerky Slicer**. **DO NOT** force meat into the **Blades**.
7. It may be necessary to pass the meat through the **Cuber/Tenderizer** several times to obtain the desired results. You may also pass the meat through at different angles if a different result is desired.
8. When finished tenderizing or cubing the meat, turn off the electric grinder and unplug it from the power source.

JAMMED MEAT...

- If meat becomes jammed in the **Cuber/Tenderizer**, turn off the electric grinder and unplug the grinder from the power source.
- Unscrew the **Housing Screws** and remove the **Top Housing** from the unit.
- Using the **Tongs**, remove any meat that may be jammed in the **Blade Racks**. **DO NOT** use your fingers to remove any meat. The **Blades** on are very sharp.

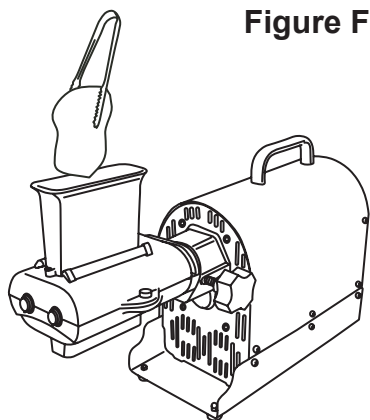


Figure F

! NEVER REACH INTO the **Tenderizer/Jerky Slicer**. Doing so could cause serious injury. **ALWAYS USE THE PROVIDED TONGS.**

! KEEP FINGERS CLEAR OF THE BLADES AT ALL TIMES. Failure to do so may result in personal injury. The **Tenderizer/Jerky Slicer** is very sharp.

! DO NOT 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 food away from the **Tenderizer/Jerky Slicer** while in operation. **SEVERE INJURY MAY RESULT.**

! DO NOT push the **Tongs** or other utensils into the **Blades**.

! Remove all bones or hard items in the meat before tenderizing/cubing. Damage to the unit may occur if bones or hard objects are pushed through.

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CLEANING INSTRUCTIONS

NOTE: It is **IMPORTANT TO FOLLOW ALL** of the manufacturers instructions for the grinder that will be used. Failure to do so may cause injury!

1. Thoroughly wash all parts in soapy water. Rinse with clean water. Dry all parts immediately. **NOTE: DO NOT** immerse the **Blade Assembly** in sudsy water where they cannot be seen. To prevent injury, keep the **Blade Assembly** visible at all times. **CAUTION:** The **Blades** are very sharp!
2. Coat all metal parts with a food grade silicone spray.

HELPFUL HINT: A long, skinny brush is helpful when cleaning the **Blade Assembly**.

! WARNING!
Protective/cut-resistant Kevlar Gloves are recommended whenever handling the Blade assembly!

ASSEMBLY INSTRUCTIONS

1. Install the **Chute** to the **Top Housing** using an **Allen Wrench** and the 2 **Chute Screws** and **Lock Washers** (Figure A).

2. Insert the **Blade Assembly** into the **Lower Housing**, guiding the **Drive Shaft** into the journals. Make sure the gears and the blades of the **Blade Assembly** are properly meshed together and resting in the journals (Figure B). **NOTE:** The **Tenderizer Blade** is a 2-piece set. The **Jerky Slicer Blade** is a single piece (sold separately).

3. Using the **Allen Wrench/Blades & Shaft Adapter**, tighten the **Shaft Adapter** to the **Drive Shaft**.

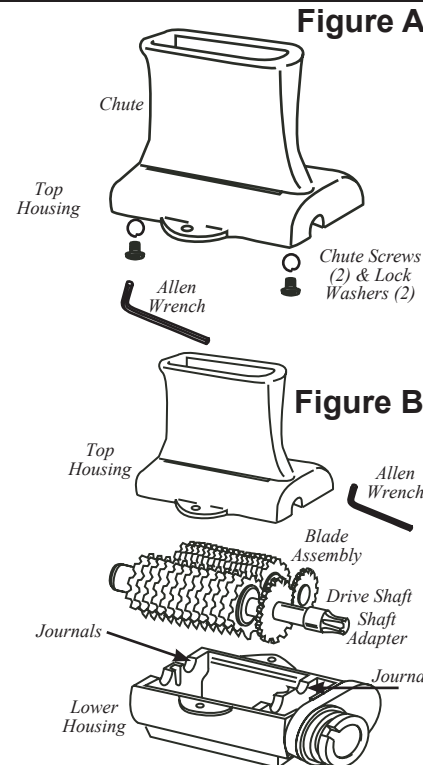


Figure A

Figure B

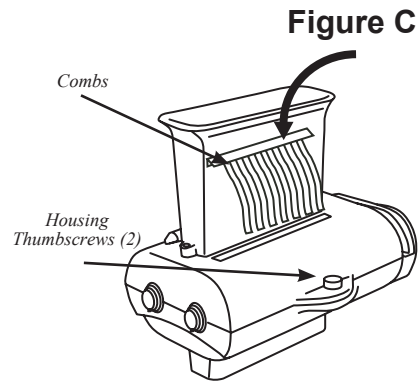
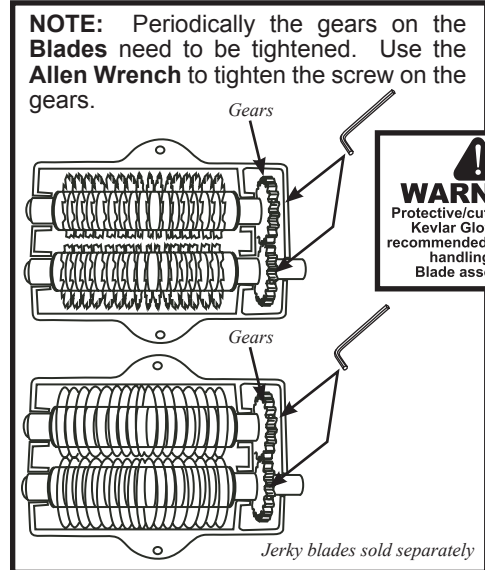
4. Position the **Top Housing** onto the **Lower Housing** and line up the screw holes.

5. Secure the **Top Housing** to the **Lower Housing** using the 2 **Housing Thumbscrews**. **DO NOT OVERTIGHTEN!** (Figure D).

6. Insert the **Left Comb** and **Right Comb** into the **Top Housing** (Figure D).

NOTE: The **Left Comb** is marked with an "L" on the upper portion of the **Comb**. The **Top Housing** is marked with an "L Comb" and "R Comb" to aid in **Comb** installation.

7. To change **Blades**, follow "Assembly Instructions" as outlined.



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ATTACHING TO THE GRINDER

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1. Unscrew the head locking knob of the electric grinder until the end of the threads are no longer protruding into the grinder output housing.

3. Line up the grinder pin with the **Shaft Adapter** notch on the electric grinder. Line up the **Shaft Adapter** splines with the grinder output housing (Figure D).

NOTE: You may have to reposition the **Cuber/Tenderizer Shaft** splines so that they match up with the grinder output shaft. Make sure the grinder head locking knob lines up with the groove in the side of the electric grinder adapter.

4. Once the **Cuber/Tenderizer Attachment** is properly positioned on to the electric grinder, tighten the grinder head locking knob (Figure E).

