

Blades stainless steel



**MEAT TENDERIZER**



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How to Videos



Meat Tenderizer Instruction Manual

**Instruction Manual**

Thank you for choosing XSpecial Meat Tenderizer. This kitchen tool is equipped with 48 extra-long and super sharp blades to easily pierce through thick meats without breaking down the collagen and connective tissue fibers. It tenderizes the meat without altering, distorting or damaging the meat. The meat tenderizer is suitable for any cut of meat including Steak, London Broil, Round Roast, Chicken Breast, Pork Loin, etc.

## 1 Benefits Of XSpecial Meat Tenderizer

1. Creates tiny channels in the meat which stimulates quicker and complete penetration of marinades, seasonings and rubs, thus intensifying the flavors.
2. Reduces cooking time by 40% and stops meat shrinkage without losing the natural flavors and juices.
3. Transforms the toughest, blandest cuts of meat into mouthwatering goodness.
4. Designed with ergonomic handles which gives a firm grip during use.
5. Detachable design which makes deep cleaning easy.

## 2 Safety Instruction

Please read and understand all instructions before using this product. Failure to follow all instructions may result in serious injury.

### CAUTION! SHARP BLADES

- Keep children and pets away from the work area when using the unit.
- Do not leave children and pets unsupervised or unattended around the unit.
- Do not use fingers to scrape away food from the unit to prevent serious injury.
- Keep fingers away from the work area to avoid cuts and injury.
- Do not put the unit near a hot burner or in an oven.

- Do not apply excessive force during use as this may damage the unit and decrease the service life.
- Wash the meat tenderizer with warm, soapy water before first time use.
- Do not use abrasive cleaning agents to clean the unit.
- Store the unit in a safe place, away from the reach of children.

## 3 Warranty

XService offers warranty on this product against any defect due to faulty material or workmanship for one year from the date of initial purchase. If the product should become defective under normal use within the one year warranty period, XService will replace the product free of charge provided there is proof of purchase.

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) Product alteration in any manner by anyone other than us.

## 4 Included In The Pack

1. XSpecial Meat Tenderizer



2. Cleaning Brush

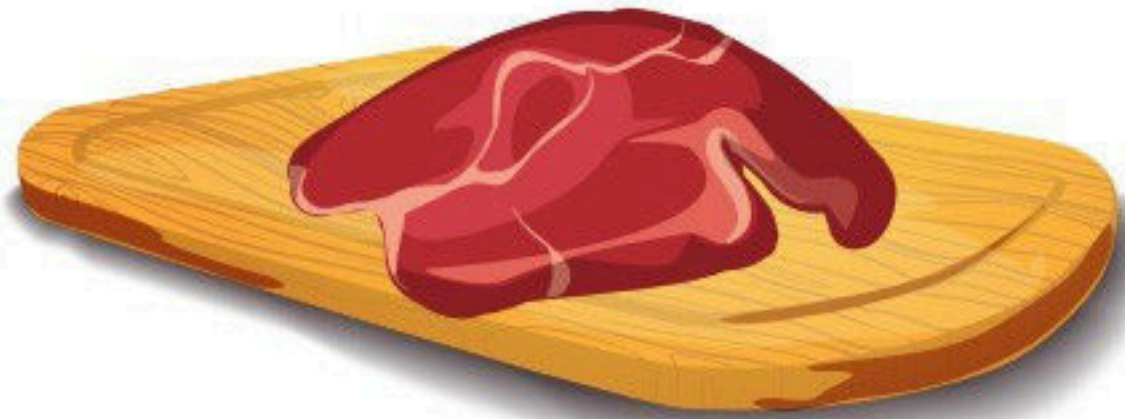


3. Instruction Manual

## 5 How To Use

**How the meat tenderizer works:** Light pressure pushes the blades downwards to penetrate the meat (like a stamping movement). When no force is applied, it automatically retracts the blades leaving the bottom as a shield. The bottom is designed to prevent accidental cuts or injury from the blade.

1. Place the cutting board on a sturdy and levelled surface, preferably your kitchen counter, and place the meat on it.



2. Hold the meat tenderizer firmly and press into the meat to create tiny small holes repeatedly until all parts is tenderized.



## CAUTION

- Always use with a cutting board to prevent dulling the tips of the blades
- Do not use directly on the kitchen counter to prevent damaging the blades.
- Do not overdo or apply too much pressure as this will make the meat mushy.
- Thaw the meat and check the positions of bones in the meat. Do not allow the blades come in contact with bones or gristle

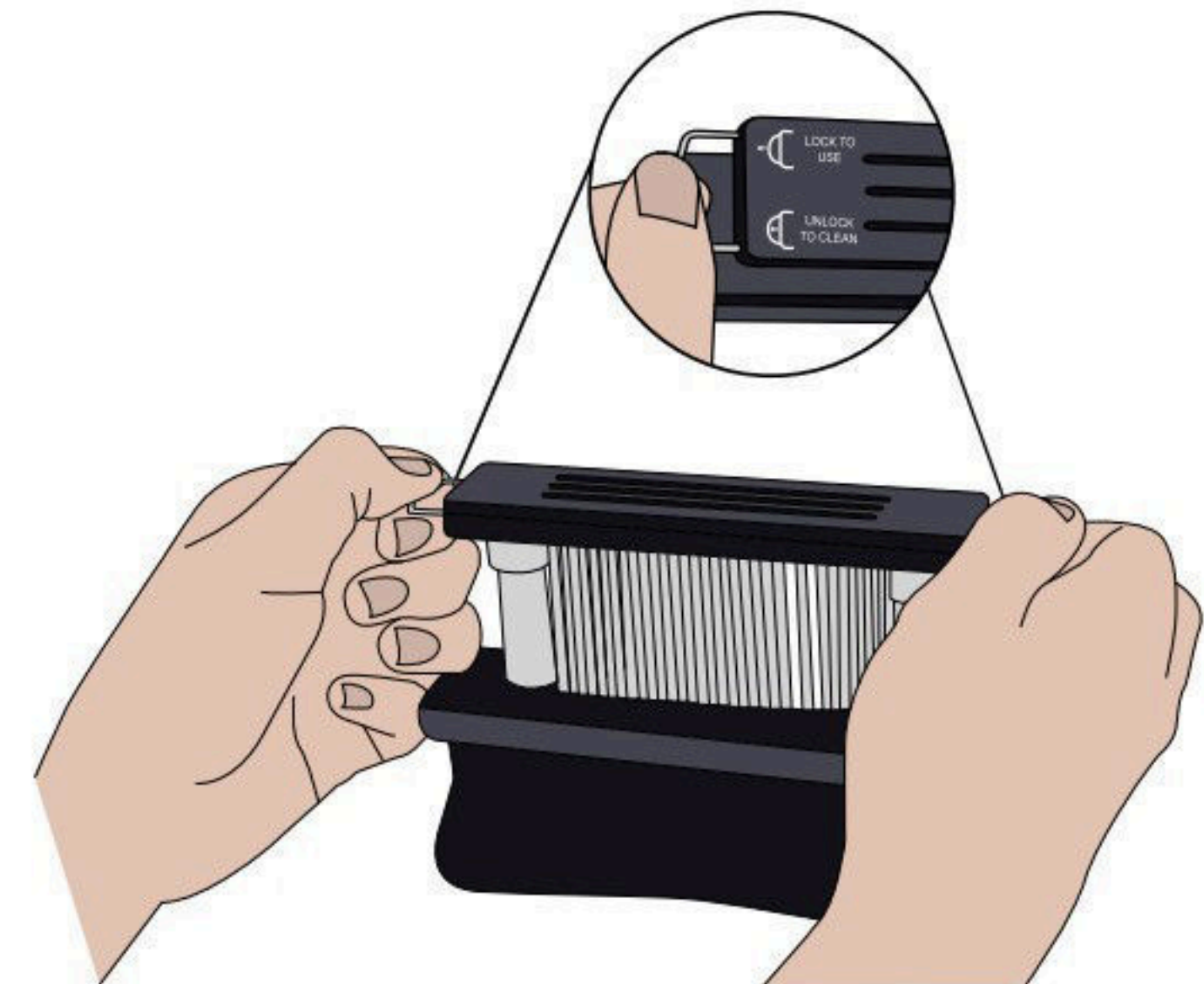
## 6 Cleaning Instructions

The meat tenderizer is easy to clean and dishwasher safe.

### CAUTION! SHARP BLADES

#### How to clean with a dishwasher

1. Unlock the safety clips on both sides of the bottom and detach completely.





2. Place on the top drawer of your dishwasher and use any clean cycle.



3. Replace the bottom and lock the safety clicks.



4. Leave to air dry for about 2 to 3 hours.

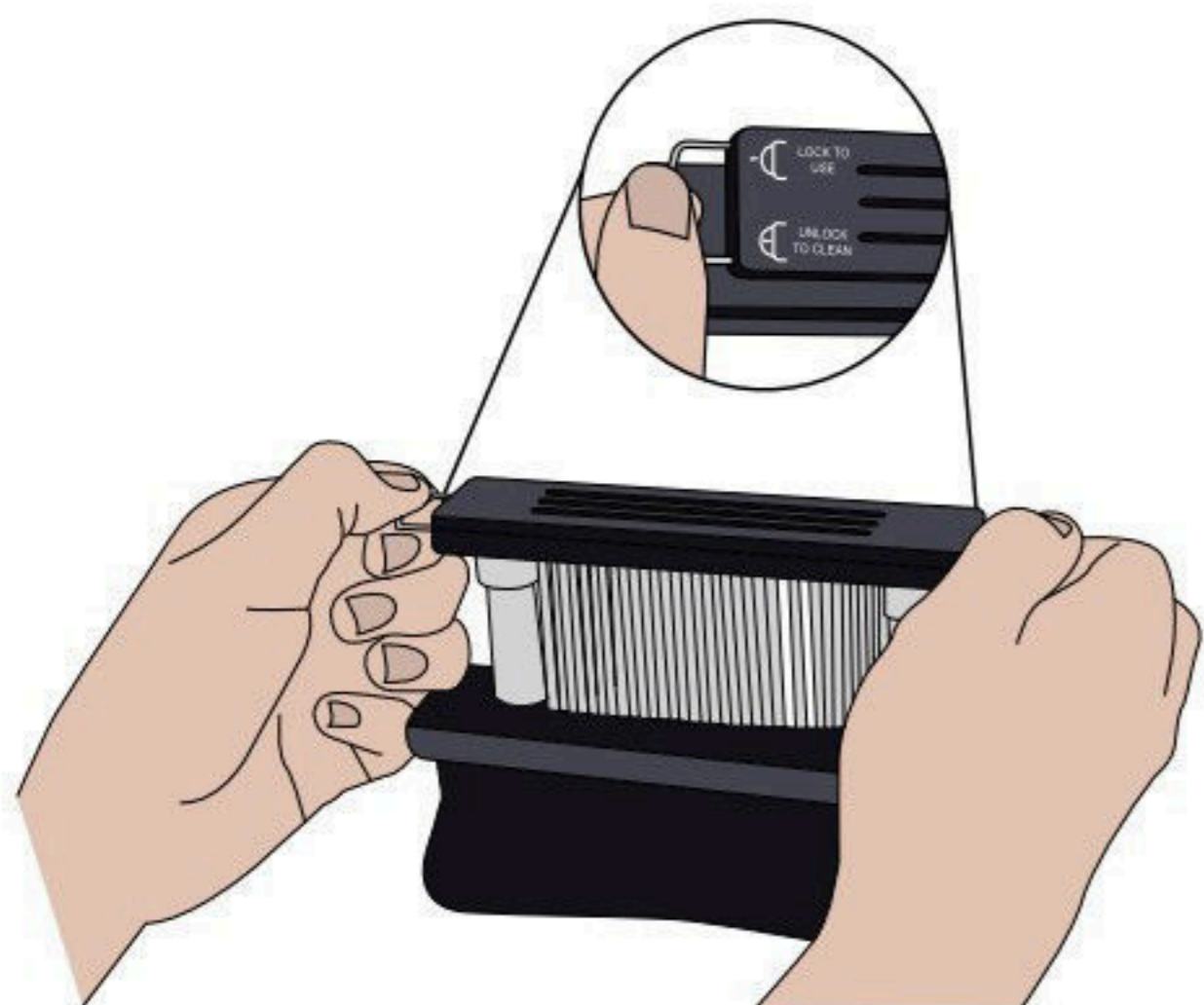


5. Attach the protective cover and store in a safe place.



## How to clean manually

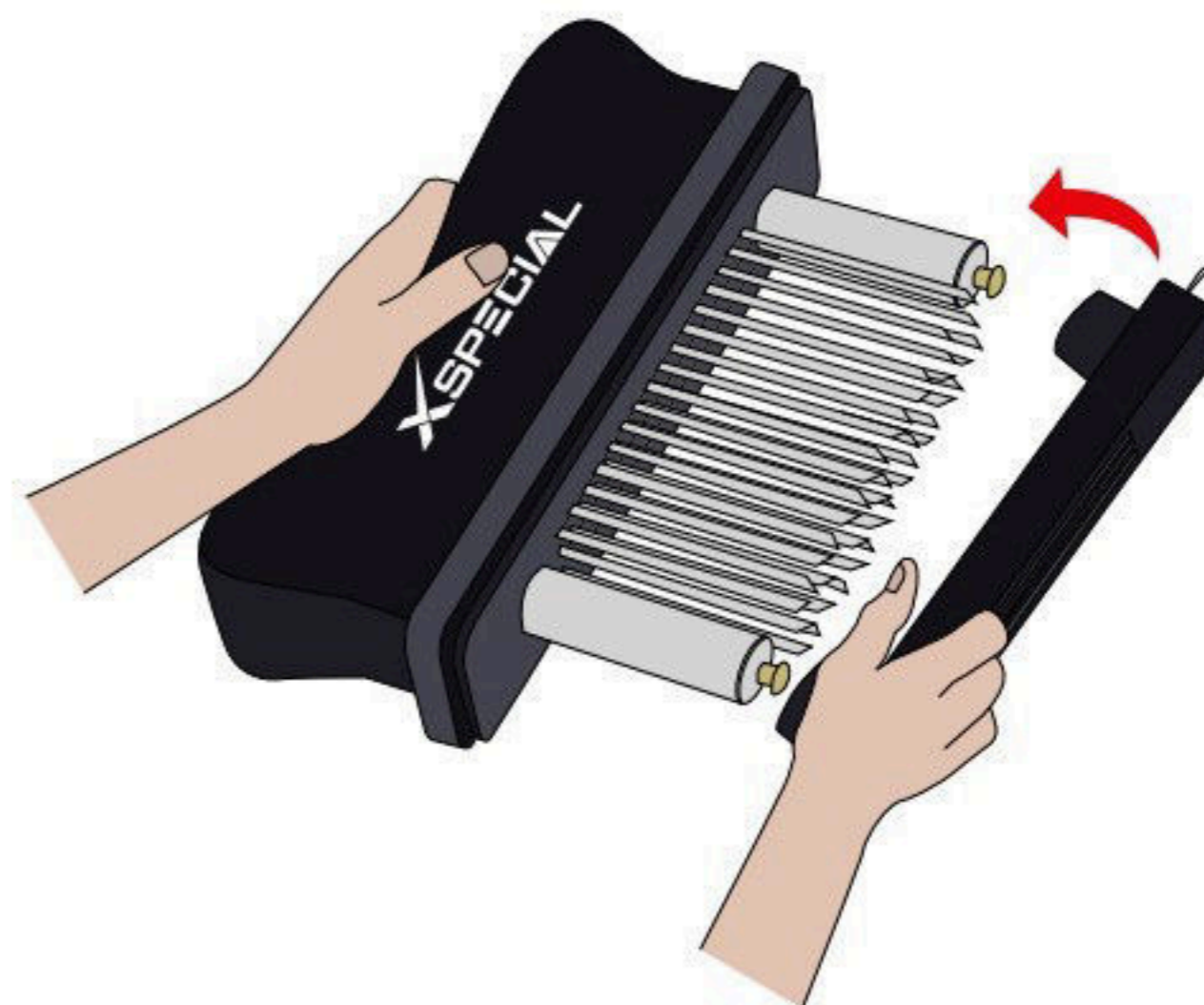
1. Unlock the safety clips on both sides of the bottom and detach completely.



2. Rinse under running water and use a cleaning brush with mild soap to remove greasy gravy from the blade and bottom.



3. Replace the bottom and lock the safety clips.



4. Leave to air dry for about 2 to 3 hours.



5. Attach the protective cover and store in a safe place.

