

CHEF'S • ELITE

15 Minute Marinating System

by **STX**
International



STX Chef's Elite Food Marinator Instructions

WARNING

When handling meat, basic food safety precautions should be observed:

- Wash hands thoroughly before and after handling raw meat.
- Keep meat refrigerated or frozen until ready for use.
- Raw meat and its juice should be kept away from other foods.
- Wash cutting boards, utensils, counters, etc. with hot, soapy water after contact with raw meat. If desired – for effective sanitizing, wipe surface again with a solution of 1 tablespoon chlorine bleach per gallon of water. Allow surface to air dry.

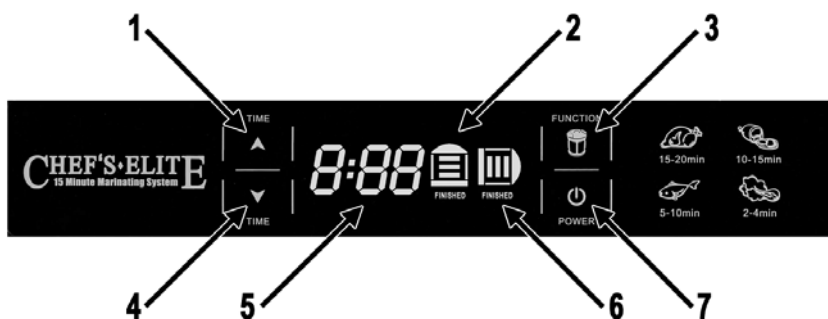
SPECIFICATIONS

Model	STX-1000-CE
Power Supply	110/120 V, 60 Hz
Capacity	10 lbs
Net Weight	6.4 lbs..
Overall Dimensions (L x W x H)	13" x 9.5" x 9.8"

PARTS LIST

- Power Cord
- Vacuum Tube
- Cover Lock
- Vacuum Tube Storage Door
- Canister Lid
- Rollers
- Canister (Vacuum Storage Container)
- Meat Tenderizer
- Silicone Traction Bands (2)

CONTROL PANEL DIAGRAM



1. Time Increase (▲)
2. Canister Image During Vacuum Process
3. Function Button
4. Time Decrease (▼)
5. Digital LED Time Display
6. Canister Image While Turning
7. Power Button

SAFETY PRECAUTIONS

Please read all instructions prior to operating this appliance.

Failure to comply with the instructions contained in this manual will void the warranty. The manufacturer/seller accepts no liability for damages caused by failure to comply with the owner's manual or negligent use of this product.

1. Check for damaged parts prior to use. Check that all parts are operating properly and perform their intended functions.
2. Always check the condition of the power cord prior to use. If there is any evidence of damage or fraying of the power cord discontinue use.
3. Always disconnect the unit from the power source before servicing or cleaning the unit. Unplug the unit when not in use. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
4. Do not plug the unit into an already damaged outlet.
5. This food marinator is designed for indoor household use only. It is NOT a commercial use product. Do NOT use for commercial industrial purposes.
6. Do NOT operate outdoors or near any flammable or combustible materials. Do NOT use during electrical storms.
7. Keep out of the reach of children. Never leave this device unattended.
8. It is important to monitor this product while in use. Do not leave this unit unattended when plugged into an outlet or powered ON.
9. To prevent electric shock and damage to the unit, do NOT immerse the main unit in water.
10. Do not operate this unit near an open flame or any hot surface.
11. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).
12. Do not plug another high wattage appliance into the same outlet as this product.
13. Do NOT operate under the influence of alcohol or drugs.
14. Any alteration of this unit's components, substitution of other manufacturer's components to this unit, or any repairs to this unit not completed or authorized by the manufacturer/seller (Mercantile Station 2, LTD) will immediately void the warranty.
15. Electrical repair or any other type of service must be done by

the seller (Mercantile Station 2 / Paradigm Alley USA). Proof of purchase must be provided by consumer prior to any repair/ service acceptance. The seller will use only OEM parts and accessories.

MEAT TENDERIZER

We highly recommend that you use the meat tenderizer on the meat you are going to marinate. It will help the marinade fully absorb into the meat, providing the fully desired flavor.

This meat tenderizer does have 2 safety features.

1. A safety cover for storage to ensure the blades are covered to avoid injury, especially if it is not locked when stored.
2. The tenderizer has a lock function to ensure the blades will not engage when it is not in use. On the top of the tenderizer there is an arrow that will be pointing to a lock or unlock icon on the side of the unit. Simply twist the very top of the unit to either unlock or lock the unit as needed.

CLEANING

Canister

- The canister is dishwasher safe or can be washed in hot water with a mild dish soap.

Lid

- The lid is dishwasher safe for the top rack only or can be washed in hot water with a mild dish soap.
- The lid is intended to be one functional piece and should not be taken apart for cleaning. Removing the seals can compromise the integrity of them and it may not continue to work as expected.

Silicone Traction Bands

- The silicone bands are dishwasher safe or can be washed in hot water with a mild dish soap.

Meat Tenderizer

- The tenderizer is dishwasher safe or can be washed in hot water with a mild dish soap.
- The safety cover is dishwasher safe for the top rack only or can be washed in hot water with a mild dish soap.

OPERATING INSTRUCTIONS

1. Place the silicone bands around the top and bottom of the canister where it will be in contact with the roller wheels on the base.
2. Plug the unit into the wall, there will be a single Beep.
3. Press the Power button and another single Beep will sound. The Digital LED display will light up with the time display to the left and two canister images flashing to the right.
4. Turn the knob on the lid of the canister to the open/unlocked position and remove the lid. With the canister in the upright position, load the food and ingredients. Place the lid on top of the canister and push down **firmly** to secure the lid.



Note: Do not overfill the canister. The canister can hold up to 10 lbs of weight and still have the unit function properly.

5. Open the door of the vacuum tube compartment, found in the base of the main unit. Take the vacuum tube out and insert it securely in the suction port on the lid of the canister. Turn the knob on the top of the canister to the center image. This will allow the lid to seal when vacuuming begins.
6. To start the vacuum sealing process, press the function button (the upright canister will light up). This indicates that the vacuum has started decompressing the canister. This will take approx. 2-3 minutes to complete. The pump will automatically stop and you will hear 3 Beeps when the vacuum is complete.
7. Turn the dial on the canister lid to the locked position. Remove the vacuum hose from the suction port. Place the hose back into the tube compartment and fully close the compartment door.
8. Place canister onto rollers with the lid facing the right hand side and push the function button again. The display will change to the canister on its side and the canister will start to rotate. The time will default to 15 minutes and start the countdown.

Note: The canister must be completely dry in order for the rollers to grip the canister and rotate it properly. Paper towels are often used to dry it to ensure that all of the moisture is absorbed/removed prior to rotating the canister.

9. If you desire a longer or shorter marinating time, press the plus or minus button to change the time on the digital display. This can only be done while the canister is rotating.

10. When the timer reaches 0:00 the rollers will automatically stop and the unit will Beep 3 times. This indicates that your meat or vegetables are finished and ready to be cooked.
11. Remove canister from rollers. With the canister in the upright position turn the knob on lid of canister to the unlock position. This will allow the pressure to release so that the lid can be removed.

Tip: *In order to avoid leakage, do not marinate anything for longer than one hour at a time. As the marination process happens, a gas is produced that fills the canister causing the vacuum seal to be lost, which results in leakage. This is a naturally occurring process that cannot be prevented. We strongly recommend following the marinating times on the front of the unit, as well as all food and safety regulations. Everything will marinate faster than traditional methods because of the pressurized vacuum container. Marinating times for meats and/or certain vegetables is 15-30 minutes.*

MARINADE RECIPES

Before marinating chicken, especially the breasts, prep meat by using a fork or other suitable utensil to poke holes throughout the pieces to allow marinade juices to evenly soak into the meat.

Left over marinade should never be used or reused on cooked meats of any type.

Cayenne Habanero Marinade

1 cup All-Spice cayenne habanero sauce	1 tsp. Worcestershire sauce
1 bottle of amber ale beer	¼ cup ketchup

Buffalo-style flavor with a subtle vinegar taste.

Hamburger Marinade

1 oz. pkg. Onion Soup mix	1 cup water
1 tsp. Garlic powder	1 Tbsp. Red chili flakes
1 Tbsp. Worcestershire sauce	½ tsp. Anchovy paste

Smooth onion flavor.

Honey BBQ Marinade

1/3 cup honey	2 tbsp. brown sugar
½ cup ketchup	1 Tbsp. Soy sauce
1 Tbsp. Apple cider vinegar	1 tsp. Chili powder
2 tsp. Dijon mustard	

This marinade is sweet and has a nice BBQ taste.

Spicy Beer Marinade

1 bottle of Corona beer	1 tsp. Cracked pepper
3 Serrano peppers thinly sliced	1 cup lemon juice
½ cup light soy sauce	

The beer will be noticeable in this marinade, with a mild hint of spiciness.

Hawaiian Marinade

¼ cup pineapple juice	¼ cup light soy sauce
1/8 tsp. cayenne pepper	1 crushed garlic clove
1 Tbsp. brown sugar	1 tsp. ground ginger
¼ tsp. pepper	1 tsp. salt
Pineapple chunks	

The fruity pineapple flavor mellows out the saltiness.

Spicy Asian Marinade

½ tsp. salt	1/8 tsp. ground black pepper
½ tsp. Chinese 5 spice powder	2 Tbsp. brown sugar
1 clove garlic, crushed	¼ cup soy sauce
1 tsp. Siracha (Chili garlic paste)	

Chipotle Lime Marinade

1 tsp. salt	¼ tsp. ground black pepper
1 tsp. chipotle powder	½ tsp. garlic powder
½ tsp. dried oregano, crushed	1 tsp. paprika
¼ tsp. ground cumin	1 tsp. lime juice

Spicy Garlic Marinade

1 can of beer	¾ cup soy sauce
2 Tbsp. Worcestershire sauce	1 Tbsp. honey
1 Tbsp. liquid smoke	2 tsp. Cholula hot sauce

6 cloves crushed garlic

Black Pepper Marinade

3 cups amber ale or lager	2 cups soy sauce
½ cup Worcestershire sauce	2 Tbsp. cracked black peppercorns

Hickory Smoke Marinade

½ cup soy sauce	1 cup water
2 Tbsp. Worcestershire sauce	2 Tbsp. hickory smoke
2 Tbsp. liquid smoke	Garlic salt, to taste
Lemon pepper, to taste	Black pepper, to taste

Jamaican Jerk Marinade

2 cups chopped green onions	½ cup coarsely chopped onion
2 Tbsp. white vinegar	1 Tbsp. soy sauce
1 Tbsp. vegetable oil	2 Tbsp. kosher salt
2 tsp. fresh thyme	2 tsp. brown sugar
2 tsp. chopped peeled fresh ginger	1 tsp. ground allspice
¼ tsp. ground nutmeg	¼ tsp. black pepper
1/8 tsp. ground cinnamon	2 garlic cloves, minced

1 to 4 scotch bonnet or habanero peppers, seeded and chopped

Orange Ginger Marinade

1 bottle orange ginger sauce/ marinade	coarse sea salt
Freshly ground black pepper	Raw, turbinado sugar
Fresh orange zest	

Apple Mustard Marinade

½ cup apple juice or cider	¼ cup cider vinegar
¼ cup coarse grain mustard	2 Tbsp. olive oil
1 Tbsp. brown sugar, packed	4 garlic cloves, minced
1 ½ tsp. soy sauce	Black pepper to taste

STX *International* **3-YEAR LIMITED WARRANTY**

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS, AS THEY VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEBSITE AT WWW.STXINTERNATIONAL.COM/SUPPORT/WARRANTY.

WE WARRANT THAT DURING THE WARRANTY PERIOD, THE PRODUCT WILL BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP.

WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO THE DURATION OF THIS EXPRESS LIMITED WARRANTY.

SOME STATES HAVE DIFFERENT LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

OUR RESPONSIBILITY FOR DEFECTIVE GOODS IS LIMITED TO REPAIR, REPLACEMENT OR REFUND AS DESCRIBED BELOW IN THIS WARRANTY STATEMENT.

WHO MAY USE THIS WARRANTY?

STX International a/k/a Mercantile Station 2, Ltd. and Paradigm Alley USA located at 2159 Magnum Circle, Lincoln, Nebraska 68522 (“we”) extend this limited warranty only to the consumer who originally purchased the product in the United States, the District of Columbia or Canada (“you”). It does not extend to (a) any subsequent owner or other transferee of the product, (b) any product shipped outside of the United States, the District of Columbia or Canada, or (c) anyone who may have purchased it from someone other than STX International. Proof of purchase is required for in-warranty service. We recommend you promptly register this product on our website (www.STXInternational.com) to facilitate verification of the date of the original purchase. Keep the product manual and your sales receipt together for future reference.

WHAT DOES THIS WARRANTY COVER?

This limited warranty covers defects in materials and workmanship of the product for the Warranty Period as defined below. In addition, during the Initial Warranty Period, this limited warranty also covers defects occurring in the initial shipment of the product to you.

WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty during the Warranty Period does not cover any damage due to: (a) improper use; (b) failure to follow the product instructions or to perform any preventive maintenance; (c) modifications; (d) unauthorized repair; (e) normal wear and tear that comes with household use; or (f) external causes such as accidents, abuse, or other actions or events beyond our reasonable control. It also does not cover consumable parts.

WHAT IS THE PERIOD OF COVERAGE?

This limited warranty starts on the date of your purchase and lasts for 3 years ("The Warranty Period"), which shall be divided into two periods: (1) the first 30 days from the date of your purchase ("Initial Warranty Period"); and (2) the remainder of the 3 year period after the Initial Warranty Period has expired (the "Remainder Warranty Period"). The Warranty Period is not extended if we repair or replace the product. We may change the availability of this limited warranty at our discretion, but any changes will not be retroactive.

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

With respect to any defective product during the Initial Warranty Period, we will, in our sole discretion either (a) replace such product (or the defective part) free of charge, or (b) refund the purchase price of such product.

With respect to any defective product during the Remaining Warranty Period, we will repair such product free of charge and provide a full-service inspection of your product. You will be responsible for all shipping and handling fees to and from our facility.

HOW DO YOU OBTAIN WARRANTY SERVICE?

To obtain warranty service, you must call 844-861-4762 or email us at Info@STXInternational.com during the Warranty Period to open a service request. Proof of purchase will be required to open a service request.

LIMITATION OF LIABILITY

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

SOME STATES HAVE DIFFERENT LIMITATIONS OF LIABILITY AND EXCLUSIONS, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this
STX International Product!
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment.

Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or
Compliments please call or email us.**



Toll Free: 844-861-4762



Info@STXInternational.com

Our Business Hours are:
Monday - Thursday: 8am - 4pm CST
Friday: 8am - Noon CST

If you would like to shop for other STX International Products
Please visit our website
www.STXInternational.com

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