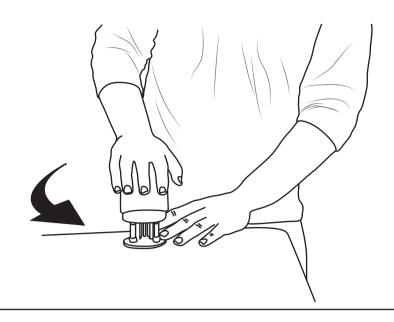
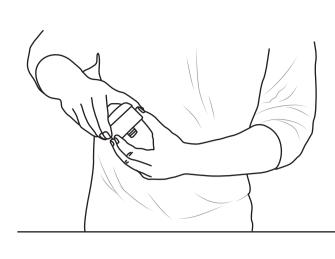
Spicejack Manual

Before First Use:

1

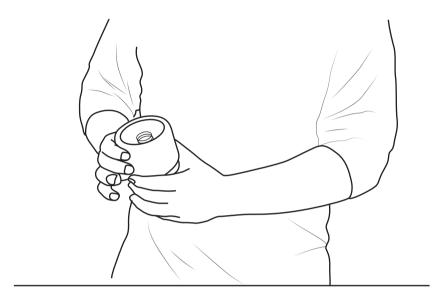
Push down and turn the marinade hopper to the left to remove. Once removed you may unscrew the lid.





2

Push the side buttons on the main body to detach and remove.

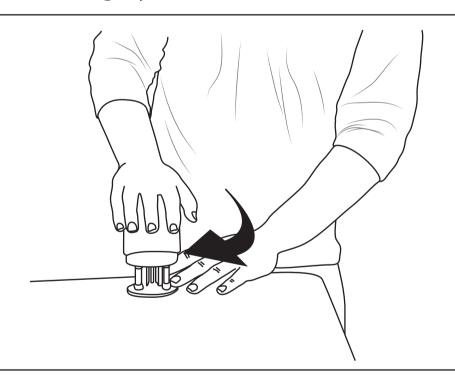


3

Place in dishwasher or clean with dish soap and rinse thoroughly.

4

Once clean and dry reassemble Spicejack, make sure marinade hopper is in locked position by pushing down and turning to the right.



IMPORTANT!

The tenderizing blades and injection needle are VERY sharp. Keep away from fingers and body.

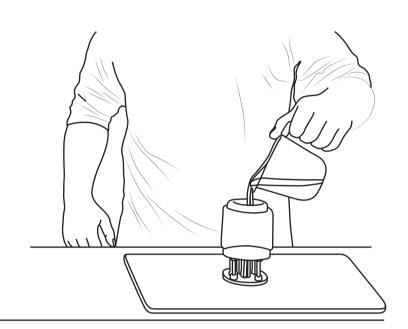


Instructions:

- Place the meat, poultry, or pork on cutting board.
- Remove storage case and ensure that the Spicejack is clean and the needle and tenderizing knifes are free from any contaminants.
- Fill the marinade hopper with one of our signature marinades. If not using one of our signature marinades (found at www.spicejack.com), please be sure to use a strainer to avoid food particles or spices that may not pass through the injection needle.

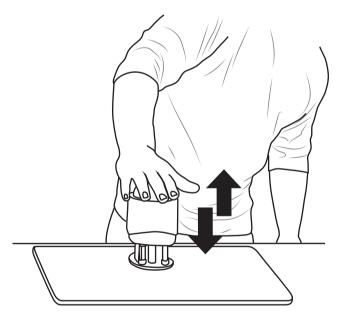
4

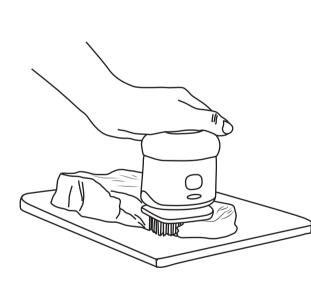
Depress the hopper down on the cutting board to prime the pump. When primed you will notice marinade exiting the marinating needle.



5

You are now ready to tenderize and inject. Gently press the Spicejack over the top of the food while avoiding all bones. As you depress the Spicejack, it will simultaneously tenderize and inject the marinade in the food. You will be able to repeat the process approximately 15-25 times before the marinade hopper will need to be refilled.





6

Remember that cooking time will reduce considerably, and flavor will increase dramatically!

IMPORTANT!

Please make sure that all appropriate parts are removed to clean properly and thoroughly.

Cleaning:

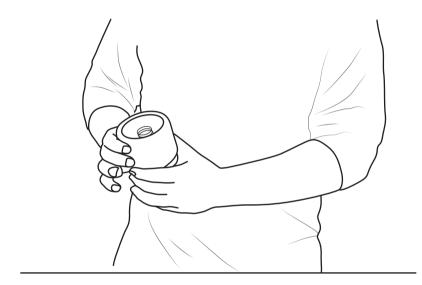
1

NOTE: The tenderizer must be disassembled to clean properly (no tools required).

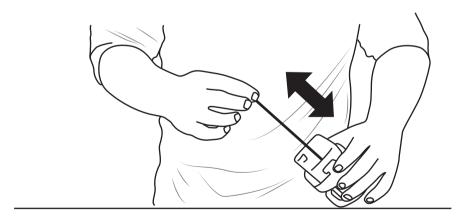
2 Push down and turn the marinade hopper to the left to remove. Once removed you may unscrew the lid.



3 Push the side buttons on the main body to detach and remove.



Use the needle brush provided to clean the inside of the needle of any excess marinade. Should the brush be misplaced or lost, be sure to rinse well with soap and hot water as food particulates and spices can remain in the injection needle if not properly cleaned.



5

Place in dishwasher or clean with dish soap and rinse thoroughly.

Storage:

Once the Spicejack has been cleaned properly and dried, store in a safe place and out of the reach of children with blade cover in place.