CHEF'S·ELITE

15 Minute Marinating System

by STX International



STX Chef's Elite Food Marinator Instructions

SPECIFICATIONS

Model	STX-1000-CE
Power Supply	110/120 V, 60 Hz
Capacity	10 lbs
Net Weight	5.5 lbs.
Overall Dimensions (L x W x H)	13” x 9.875” x 10”
Cord	39.5”

PARTS LIST

- Main Unit
- 20” Vacuum Hose with Port Nozzle (in bottom panel of main unit)
- Vacuum Tube Storage Door
- Canister Lid
- Canister (Vacuum Storage Container)
- Meat Tenderizer
- Silicone Traction Bands (2)

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.

SAFETY PRECAUTIONS

Please read all instructions prior to operating this appliance. Failure to comply with ALL of the instructions contained in this manual will void the warranty. Mercantile Station 2, LTD 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 discontinue use.
3. Always disconnect the unit from the power source before operating or cleaning the unit and when the unit is not in use.
4. Do not plug the unit into an already damaged outlet.
5. This is NOT a commercial use product. Do NOT use for commercial industrial purposes.
6. This food marinator is designed for indoor household use only. Do NOT operate outdoors or near any flammable or combustible materials.
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 unplug the unit by pulling on the electrical cord itself and never unplug the unit with wet hands.
10. Do NOT immerse the main unit in water
11. Do not operate this unit near an open flame or any hot surface.
12. Always use 110/120 Volt power sources. Do NOT use power converters (210/220V).
13. Do not plug another high wattage appliance into the same outlet as this product.
14. Do NOT operate under the influence of alcohol or drugs.
15. All service / repair should be done by Mercantile Station 2. Proof of purchase must be provided by consumer prior to any repair/ service acceptance. Only OEM parts and accessories will be used in repair service Any alteration of this unit's components, substitution of other manufacturer's components or any repairs to this unit not completed or authorized by Mercantile Station 2, LTD will immediately void the warranty.

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 desired, concentrated 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 point 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. See Figure 1.
2. Turn the dial on the lid of the canister to the Unlock position, unclasp both latches, and remove the lid. See Figure 2.



FIGURE 1

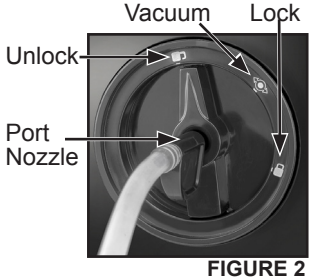


FIGURE 2

3. With the canister in the upright position, load the food and ingredients.

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

4. To close container, ensure the lid is still in the Unlock position, line up both sides of the latches and press **firmly** to secure the lid against the canister, then fasten both latches. Move the dial to the Vacuum setting. See Figure 2.
5. Plug the unit into the wall. There will be a single Beep.
6. 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. See Figure 3.
7. Open the door of the vacuum tube compartment, found in the base of the main unit. Take the vacuum tube out and insert the port nozzle securely in the suction port on the lid of the canister.

Note: When inserting/removing the port nozzle into/from the top of the lid, please be very careful not to bend it. Bending can cause the nozzle to break, leaving a piece stuck inside the lid, making it difficult to remove and potentially render both pieces unusable.

8. 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 approximately 2-3 minutes to complete. The pump will automatically stop and you will hear 3 Beeps when the vacuum is finished. See Figure 3.
9. Turn the dial on the canister lid to the Locked position. See Figure 2. Pull the port nozzle straight out (not side to side

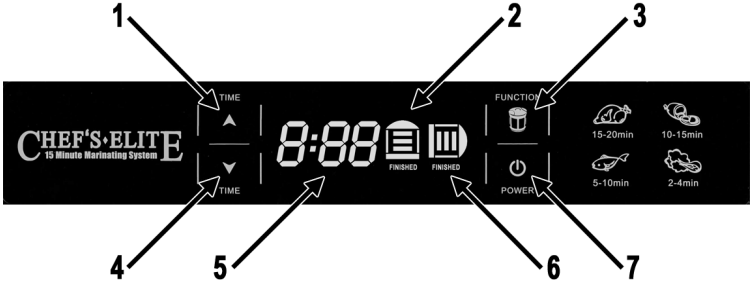
- as this could break the port nozzle) to remove the vacuum hose from the suction port. Place the hose back into the tube compartment and fully close the compartment door.

10. Place the canister onto the 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 outside of the canister and the silicone bands must be completely dry and free of any moisture or oily residue in order for the rollers to grip the canister and rotate it properly. Paper towels are often used to ensure that all of the moisture is absorbed/removed prior to rotating the canister.

11. To adjust the 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.
12. When the timer reaches 0:00 the rollers will automatically stop turning and the unit will Beep 3 times. This indicates that your marinating session is finished.
13. Remove the canister from the rollers an stand it upright. Turn the dial on lid to the Unlock position. This will allow the pressure to release so that the lid can be removed. See Figure 2.

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. Marinating times for meats and/or certain vegetables is 15-30 minutes.*



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

FIGURE 3

MARINADE RECIPES

Before marinating, prep the meat by using the meat tenderizer provided to poke holes throughout the pieces to allow marinade juices to evenly soak into the meat.

Note: All recipes are based on 5lbs of product to be marinaded.

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

Apple Mustard Marinade

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

Black Pepper Marinade

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

Bulgolgi Marinade

- ½ cup soy sauce
- ½ cup sugar
- 3 Tbsp. minced garlic
- 3 Tbsp. sesame oil
- 2 medium sized onions, sliced
- 3 Tbsp. sesame oil ½ pear, mashed (preferably Asian pear but any ripe pear will do)

Carne Asada Marinade

- ¾ cup orange juice
- ½ cup lemon juice
- 1/3 cup lime juice
- 4 cloves garlic, minced
- ½ cup soy sauce
- 1 tsp. finely chopped canned Chipotle pepper
- 1 Tbsp. chili powder
- 1 Tbsp. ground cumin
- 1 Tbsp. paprika
- 1 tsp. dried oregano
- 1 Tbsp. black pepper
- 1 bunch fresh cilantro, chopped
- ½ cup olive oil

Cayenne Habanero Marinade

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

Buffalo-style flavor with a subtle vinegar taste.

Chipotle Lime Marinade

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

Cilantro Lime Marinade

- 2 each Garlic Cloves, smashed
- ½ cup Cilantro, fine chopped
- ½ tsp. Onion Powder
- 1 Tbsp. Cumin, powder
- 2 each Scallions, green part only, finely chopped
- ¼ tsp. Garlic Powder
- 2 tsp. Olive Oil
- 1 Tbsp. Water
- 1 tsp. Honey
- ½ each Lime, juice and zest
- Salt & Pepper to taste

Clove Garlic Marinade

- 2/3 cup vegetable oil
- 1/3 cup Worcestershire sauce
- ¼ cup soy sauce
- ¼ cup steak sauce
- ¼ cup water
- 1 tsp. salt
- ½ tsp. pepper
- ½ yellow onion, minced
- 10 cloves garlic, peeled and minced

Garlic lovers, this marinade is for you!

Garlic and Herb Marinade

- 1/3 cup water
- 1/3 cup vinegar
- 1/3 cup vegetable oil
- 3 cloves garlic, minced
- 1 tsp. dried thyme
- 1 tsp. poultry seasoning
- 1 tsp. dried rosemary, crushed
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. dried Italian-style seasoning

Easy and versatile. A nice alternative to bottled dressings for marinade!

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.

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.

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

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.

Jalapeno & Lime Marinade

- 1 jalapeno, half of seeds discarded, chopped
- ½ cup tequila
- 4 Tbsp. brown sugar
- 1/3 cup fresh lime juice
- 2 tsp. salt
- ¼ cup tamari (or regular soy)
- 2 tsp. pepper

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

Kentucky Bourbon Marinade

- 1/3 cup Kentucky bourbon
- 1 cup water
- 1/3 cup frozen pineapple juice concentrate, thawed and undiluted
- 1 tsp. minced garlic, or to taste
- 1 tsp. grated fresh ginger root (optional)
- 1/3 cup soy sauce
- 3 dashes hot pepper sauce, or to taste (optional)
- 1/3 cup apple cider vinegar

This straight Kentucky sour mash bourbon marinade is perfect. Adding a little smoke with hickory, mesquite or apple wood compliments the flavor nicely.

Lemongrass & Chili Marinade

- 8 chopped Thai chilies
- 2 ½ Tbsp. fish sauce
- 1/3 cup minced lemongrass
- 3 Tbsp. soy sauce
- 1/3 cup brown sugar
- 2 tsp. curry powder

This one is a little spicy, definitely has a kick of heat!

Mango Teriyaki Marinade

- 1 ½ cups mango nectar
- 1 clove garlic, peeled and crushed
- 1 ½ cups teriyaki sauce
- Salt and pepper to taste
- ¾ cup dried cherries

Orange Ginger Marinade

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

Peaches and Tequila Marinade

½ cup peach preserves
¼ cup Worcestershire sauce
¼ cup apple cider vinegar
1 cup orange juice
2 (1.5 fluid ounce) jiggers tequila
¼ cup chopped onion
1 clove garlic, minced
Salt and pepper to taste

Peanut-Ginger Marinade

½ cup hot water
½ cup creamy peanut butter
¼ cup chile paste
¼ cup soy sauce
2 Tbsp. vegetable oil
2 Tbsp. white vinegar
4 cloves garlic, minced
2 tsp. grated fresh ginger root
¼ tsp. ground red pepper

Great Asian style marinade with a kick

Smokey Cola Marinade

1 cup cola
1/3 cup soy sauce
1/3 cup rice vinegar (not seasoned)
¼ cup honey
Kosher salt
1 to 2 chipotle chilies in adobo sauce, coarsely chopped
1 tsp. smoked paprika
1 tsp. onion powder

Bring the cola, soy sauce, vinegar, honey and 1 tablespoon salt to a simmer in a saucepan over medium heat. Cook, stirring, until reduced to 1 cup, about 12 minutes. Remove from the heat and stir in the chipotles, paprika and onion powder; let cool completely.

Smokey Tequila-Lime Marinade

1 Tbsp. garlic powder
1 Tbsp. onion powder
1 tsp. salt
½ tsp. cayenne pepper
2 Tbsp. liquid smoke flavoring
¼ cup lime juice
½ cup tequila
¼ cup vegetable oil
¼ cup chopped fresh cilantro

This marinade has a has a taste of Mexico with a hint of Texas.

Spicy Asian Marinade

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

Spicy Beer Marinade

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

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

Spicy Garlic Marinade

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

Spicy Orange Teriyaki Marinade

½ cup soy sauce
¼ cup packed brown sugar
2 Tbsp. chili paste with garlic
2 tsp. ground ginger
2 tsp. garlic powder
2 tsp. sesame oil
1 Tbsp. Chinese cooking wine
1/3 cup orange marmalade
1 (8 ounce) can pineapple chunks, juice reserved
1 Tbsp. chopped fresh cilantro (optional)

You should be able to find garlic Chile paste and Chinese cooking wine at your local Asian market."

Sweet Balsamic Marinade

¾ cup balsamic vinegar
½ cup olive oil
2 tsp. brown sugar
¼ cup finely minced sweet onion
Cracked black pepper

Teriyaki Marinade

1 cup soy sauce
2 crushed garlic cloves
2 tsp. ground ginger root
2 Tbsp. brown sugar
1 tsp. pepper

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. 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, Canada or Mexico (“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, Canada or Mexico, 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

STX International

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