

CHEF'S • ELITE

15 Minute Marinating System

by **STX**
International



STX Chef's Elite Food Marinator Instructions

WARNING

This appliance is intended for non-commercial – home use only.

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.

Although this Marinator is equipped with a 0-9 hour 59 minute timer, we strongly recommend you follow the marinating times printed on the front of the machine. Meat will marinate faster than traditional methods because of the pressurized container. Normal marinating times for meats (and/or certain vegetables) is 15-30 minutes.

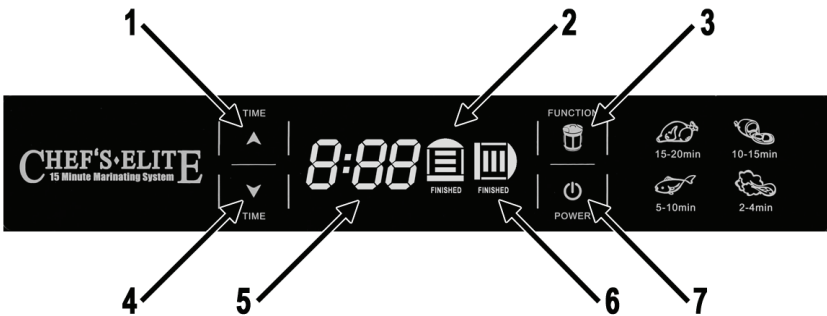
SPECIFICATIONS

Model	STX-1000-CE
Power Supply	110/120 V, 60 Hz
Capacity	6 Liters
Net Weight	6.4 lbs..
Overall Dimensions (L x W x H)	13" x 9.5" x 9.8"

PARTS LIST

1. Power Cord
2. Vacuum Tube
3. Cover Lock
4. Door
5. Canister Cover
6. Rollers
7. Canister (Marinator & Vacuum Storage Container)
8. Control Panel

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

OPERATING INSTRUCTIONS

1. Plug the unit into the wall, there will be a single Beep.
2. 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.
3. Turn the 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 back on top of the canister and push down Firmly on the lid.
4. Open the door of the vacuum tube compartment, found in the base of the main unit. Take the vacuum tube out and insert it Firmly 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.
5. To start the vacuum sealing process, press the function button (the upright canister 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.
6. Turn the dial to the locked position on the cansiter lid. Remove the vacuum hose from the suction port. Place the hose back into the tube compartment and fully close the compartment door.
7. With the Lid Facing the Right Hand Side, place canister onto rollers 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.
8. 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.
9. 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.
10. Remove canister from rollers. With the cansiter 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.

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. of Onion Soup mix 1 cup water

1 tsp. garlic powder 1 Tbsp. cherished 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

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| 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

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| 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

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|------------------------------|--------------------------|
| 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

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|----------------------------|-----------------------------------|
| 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

SAFETY INSTRUCTIONS

- 1. Please read all instructions prior to operating this appliance.**
Please keep this manual for future reference. Failure to comply with the safety instructions and/or operating instructions contained in this manual will void any 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.
2. Check for damaged parts prior to use. check that all parts are operating properly and perform their intended functions.
3. 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 and contact STX International for OEM replacement. (see Contact Information on the back of this manual) STX International will only use original OEM parts when/if replacement is necessary.
4. Always disconnect the unit from the power source before servicing or cleaning the unit. Unplug the unit when not in use. 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. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
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. Any alteration of this unit's components, substitution of other manufacturer's components to this unit, or any repairs to this grinder not completed or authorized by STX International will immediately void all guarantees/warranties.
16. Electrical repair or any other type of service must be done by the seller (The Mercantile Station 2 / STX International). Proof of purchase must be provided by consumer prior to any repair/service acceptance. The seller will use only OEM parts and accessories.

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

All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at Info@STXInternational.com to set up a service request.

Returns of New/Unused Products

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. **Used product cannot be returned.**

How To Register Your Warranty

Go to www.STXInternational.com. Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

STX International
2159 Magnum Circle, Lincoln, NE 68522
Info@STXInternational.com • www.STXInternational.com

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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2159 Magnum Circle, Lincoln, NE 68522

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