



IMPRESSOR[™]

A Professional Chef's Tool



SAVE TIME



- Thin blades slice pathways through the food, enabling spices and marinades to soak in quickly throughout to **cut marinating time down to minutes instead of hours.**
- The pathways conduct heat evenly through the food, **cutting down cooking time by as much as 40%.**
- Spend less time preparing and more time enjoying meals.

ENHANCE TASTE



- **Marinades thoroughly penetrate the meat fibers to create richer flavor** as they are rapidly drawn into the center of the cut.
- Helps marinades naturally enhance the flavor of today's leaner organic cuts of meat.
- The pathways allow chicken, turkey, and other poultry to self-baste, creating juicier meat and crispier skin.

IMPROVE TENDERNESS



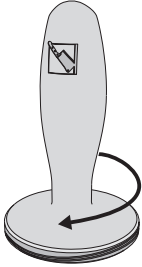
- **The thin blades slice through connective tissue responsible for toughness,** tenderizing meat in the method used in professional kitchens.
- The pathways enable acidic-based marinades to naturally tenderize meat in less time.



IMPRESSORTM

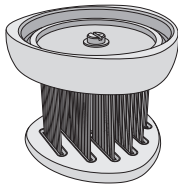
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INTERCHANGEABLE HANDLE

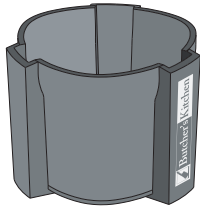


- Chrome-plated zinc construction
- Dishwasher-safe
- Ergonomic shape
- Twists easily on to Piercing Blades
- Weighted handle uses gravity to do the work for you

PIERCING BLADES



- 60 stainless steel blades
- Dishwasher-safe
- Quickly marinate meats and vegetables
- Cut down cooking time by 40%
- Tenderize even the toughest cuts of meat
- Crisp poultry skin



STORAGE BASE

- Stores all Impressor components in an attractive display
- Translucent plastic
- Dishwasher-safe

