



**IMPRESSOR**<sup>™</sup>  
 A Professional Chef's Tool  
*Artisan*

**SMOOTH POUNDER**



- A traditional smooth pounding surface
- Flatten meat or poultry into even cutlets
- Crack crab shells
- Crush whole cloves of garlic, coarse seasonings, nuts, bread crumbs, or graham crackers

**MEDIUM COARSE POUNDER**



- Tenderize steaks, chops, and thinner cuts of meat
- Add texture for improved breading and flouring
- Infuse foods with seasoning flavors
- Pound calamari

**COARSE POUNDER**



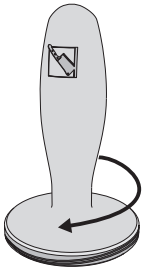
- 60 high, pointed, conical tips
- Tenderize thicker, economical steaks, chops, and wild game
- Prepare cube steak or chicken-fried steak and chicken
- Pound abalone



# IMPRESSOR<sup>TM</sup>

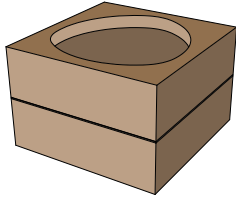
A Professional Chef's Tool

*Artisan*



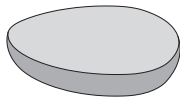
## INTERCHANGEABLE HANDLE

- Chrome-plated zinc construction
- Dishwasher-safe
- Ergonomic shape
- Twists easily on to Smooth Pounder, Medium Coarse Pounder, and Coarse Pounder
- Weighted handle uses gravity to do the work for you



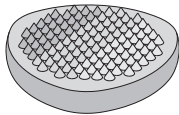
## STORAGE BASE

- Stores all Impressor components in an attractive display
- Solid wood



## SMOOTH POUNDER

- Chrome-plated zinc construction
- Dishwasher-safe
- Flatten meat or poultry into even cutlets
- Crack crab shells
- Crush whole cloves of garlic, coarse seasonings, bread crumbs, or graham crackers



## MEDIUM COARSE POUNDER

- Chrome-plated zinc construction
- Dishwasher-safe
- Tenderize steaks, chops, and thinner cuts of meat
- Add texture for improved breading and flouring
- Infuse foods with seasoning flavors
- Pound calamari



## COARSE POUNDER

- Chrome-plated zinc construction
- Dishwasher-safe
- 60 high, pointed, conical tips
- Tenderize thicker, economical steaks, chops, and wild game
- Prepare cube steak or chicken-fried steak and chicken
- Pound abalone

