



## *IMPRESSOR*<sup>™</sup>

A Professional Chef's Tool **Plus+**



## PIERCING BLADES



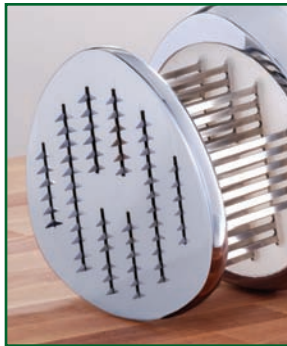
- Cut down marinating time to minutes instead of hours
- Cut down cooking time by as much as 40%
- Marinades thoroughly penetrate the meat fibers to create richer flavor
- Tenderizing, thin blades slice through the connective tissue responsible for toughness

## 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

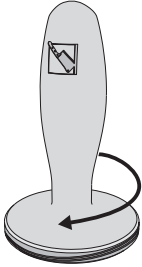


- Tenderize steaks, chops, and thinner cuts of meat
- Add texture for improved breading and flouring
- Infuse foods with seasoning flavors
- Pound abalone and calamari



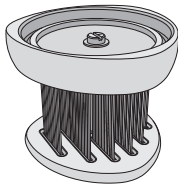
# IMPRESSOR<sup>TM</sup> Plus+

## INTERCHANGEABLE HANDLE



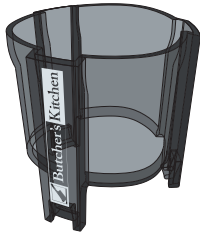
- Chrome-plated zinc construction
- Dishwasher-safe
- Ergonomic shape
- Twists easily on to Piercing Blades, Smooth Pounder, and Medium Coarse Pounder
- Weighted handle uses gravity to do the work for you

## PIERCING BLADES



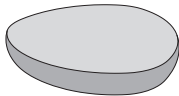
- 60 stainless steel blades
- Dishwasher-safe
- Quickly marinate meats and vegetables
- Cut down cooking time by 40%
- Tenderize even the toughest cuts of meat
- Crisp poultry skin

## STORAGE BASE



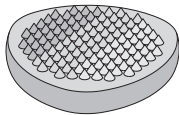
- Stores all Impressor components in an attractive display
- Translucent plastic
- Dishwasher-safe

## SMOOTH POUNDER



- Chrome-plated zinc construction
- Dishwasher-safe
- Flatten meat or poultry into even cutlets
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## 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 abalone and calamari

