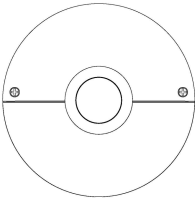


deni®

Roller Meat Tenderizer

MTR-24

Reduces Cooking Time
Reduces Marinating Time
24 Precision Razor Sharp Blades
Use with Beef, Pork, Lamb, Veal,
Chicken, Fish and Game

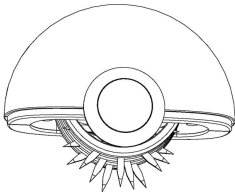
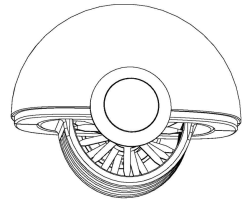


Before First Use:

1. Remove cover and place in dishwasher or clean with hot soapy water, rinse thoroughly.

Instructions:

1. Place meat, fish or poultry on cutting board.
 2. Remove plastic cover.
- IMPORTANT: Keep blades away from body.**
3. Gently press and roll tenderizer over top of food, avoiding all bones. Repeat tenderizing process as needed. You may want to repeat on other side for thicker cuts of meat.
 4. Marinate and season as desired. Remember marinating and cooking time will reduce considerably when using the tenderizer.



Cleanup: The tenderizer can be cleaned without disassembling.

Remove cover. Place in dishwasher or use hot soapy water and rinse thoroughly.

CAUTION: SHARP BLADES! Replace cover when not in use.