

ONE·TOUCH™

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Instant Marinator

Instant marinade
preferred by
professional chef

Marinates meat,
poultry, seafood and
vegetables in minutes



USER MANUAL

Model no.:MM40

Congratulations on the purchase of the One Touch™ Instant Marinator (Model No.: MM40). Your decision to choose this product will have an immediate impact on your cooking time and budget.

The Instant Marinator saves you time and money because its instant high vacuum, allows marinade to penetrate deeper and quicker into the food. In just 20 minutes or less, the food will be ready to cook.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using your Instant Marinator

Caution: Wash the Instant Marinator before first time use with soap and water.

Caution: Close supervision is necessary when used by or near children.

Caution: Do not fill below the minimum fill level or above the maximum fill level indicated on the bowl.

Caution: Take care to ensure the Marinator is on a secure surface when creating or releasing vacuum. Hold the handle firmly as the vacuum pressure will try and pull the handle back into the plunger.

Caution: We advise that food should be cooked immediately after marinating.

Caution: When storing the Instant Marinator, make sure the valve seal and plunger seals are not compressed. The plunger is best stored upside down in the bowl.

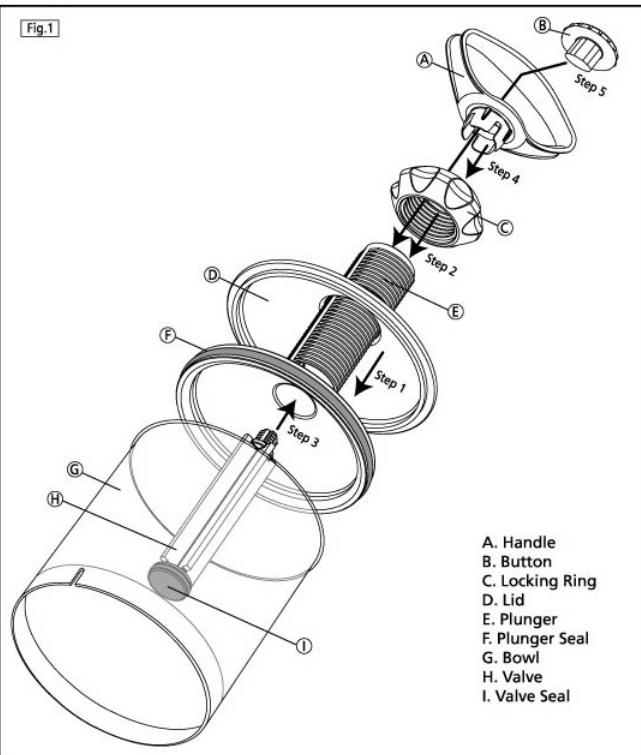
Caution: DO NOT USE if the bowl or plunger are cracked or show signs of weakness (e.g. white lines in the plastic).

Caution: DO NOT USE in a conventional or microwave oven.

Caution: DO NOT USE in freezer.

Parts

Fig.1



How to Assemble (Fig. 1)

1. Put the lid through the Plunger and Plunger Seal Assembly.
2. Screw the Locking Ring down towards the end of the Plunger.
3. Pass the Valve through the Plunger with the Valve Seal facing downward.
4. Place the Handle on the top of the Plunger with the tip of the Valve going through the hole of the Handle.
5. Screw the Button down to lock the whole assembly.
6. You are now ready to marinate your food with the Instant Marinator.

How to use

The Magic in the Instant Marinator is its ability to create a huge vacuum from a single pull of the handle. This is achieved by expelling ALL air from the Instant Marinator bowl before pulling the handle.

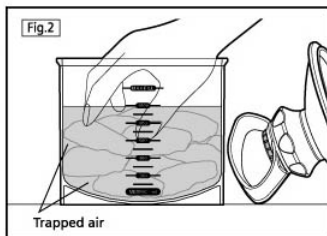
Step 1 - FILL THE BOWL: (Fig 2)

Caution: Do not fill below the minimum fill level or above the maximum fill level indicated on the bowl.

Remove the plunger assembly and place the marinade and meat/poultry/fish or vegetables in the Instant Marinator*. Remove any bubbles and pockets of air by gently stirring.

* For best results: Pour some marinade into the bowl. Add meat, chicken, fish, vegetables etc, gently press it into the marinade to remove any trapped air. Ensure marinade covers the food in the bowl, add next layer, pressing each time to remove air pockets.

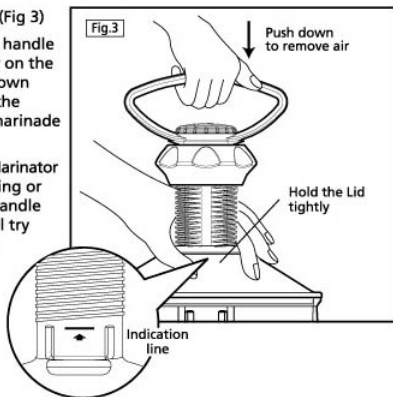
1. Load meat in the Marinator. Meat can be loaded almost to the top.
2. Add sauce until the meat is fully covered. For best result, remove as much air as possible.



Step 2 - EXPEL ALL THE AIR: (Fig 3)

With the locking ring UP and the handle DOWN, place the lid and plunger on the bowl. Expel ALL air by pressing down SLOWLY on the handle to lower the plunger into the bowl until the marinade touches the Indication line.

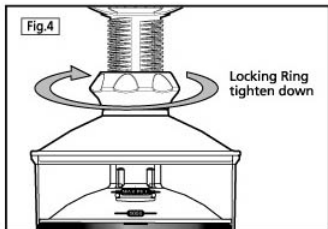
Caution: Take care to ensure the Marinator is on a secure surface when creating or releasing the vacuum. Hold the handle firmly as the vacuum pressure will try and pull the handle back into the plunger.



Step 3 - LOCK PLUNGER: (Fig 4)

With the lid inserted in the bowl, screw down the locking ring until it makes contact with the lid. Do not over tighten as this may move the position of the plunger and suck air past the valve.

Note: If there is excess marinade above the Indication line in step 2, tightening the locking ring against the lid will suck the marinade back past the valve.



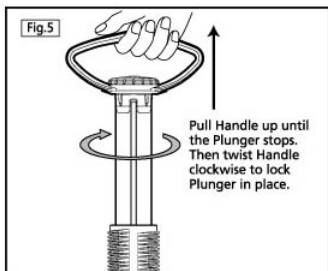
Step 4 - CREATE VACUUM: (Fig 5)

Caution: Take care to ensure the Marinator is on a secure surface when creating or releasing the vacuum. Hold the handle firmly as the vacuum pressure will try and pull the handle back into the plunger.

Hold the lid and slowly pull the handle upwards until it stops, then rotate clockwise 1/8th of a turn to the locked position. Vacuum marination is now in progress.

Bubbles may be seen coming out from the foodstuff - this is the effect of the vacuum.

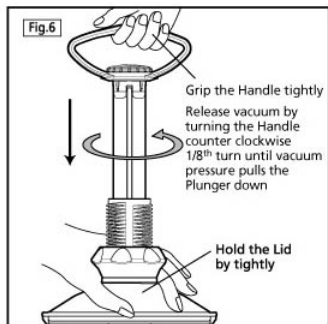
For best results leave for 20 minutes.



Step 5 - RELEASE VACUUM: (Fig 6)

Rotate the handle anti-clockwise 1/8th turn to unlock it and gently lower the handle down.

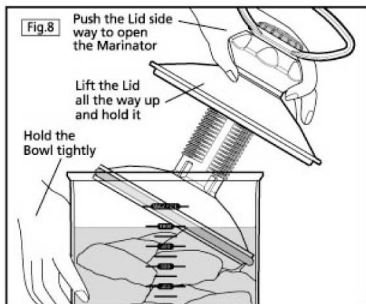
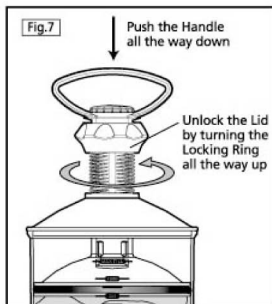
Caution: Take care to ensure the Marinator is on a secure surface when creating or releasing vacuum. Hold the handle firmly as the vacuum pressure will try and pull the handle back into the plunger.



Step 6: (Fig 7-8)

Unlock the ring to remove the lid/plunger from the bowl. The marinated food is now ready to cook.

Caution: We recommend that the food should be cooked immediately after marinating.



Cleaning and Care

1. Disassemble the lid, plunger and the handle from the bowl.
2. Unscrew the button from the handle and valve and remove from the plunger.
3. Wash in warm water or on the top rack of a dishwasher using a mild soap. Do not use abrasive materials as scratches will affect seals.

Caution: When storing the Instant Marinator, make sure the valve seal and plunger seals are not compressed. This is best achieved by not reassembling after washing and storing the plunger upside down in the bowl.

Trouble Shooting

Bubbles appear	These are "vacuum bubbles" and show the marinator is working.
Plunger stuck	Valve is not open - handle must be fully down. Locking ring is too low. Seal is stuck - remove lid and tilt plunger to release. Vacuum is present - release handle.
No/Low vacuum (Little / No bubbles appear)	Too much air in the bowl before handle is pulled. Plunger moved down as locking ring was not lowered enough against lid. Air leakage past seals. Check for scratches on seal surface, damage to seals, piece of food trapped by seal.

Specifications

Dimension	141mm (5.55") diameter x 219mm (8.62") H
Vacuum Pressure (max)	-0.95 bar, 38 mmHg, 0.73 psi
Capacity	1.2 litres - 40 fl oz