



POWER MARINATOR PLUS TM

Better Flavor...Better Health

***Bringing the power of commercial vacuum
marinating to everyone!***

Creative Culinary Solutions offers live
Customer Service Support
@ CCS/Lyco

1-608-752-7626

Power Marinator, Power Marinator Plus, FlavorVac, Marinator,
& FlavorRibs, are trademarks of
Creative Culinary Solutions, Inc. (CCS).

The design and features of the Power Marinator Plus
are protected by Unites States Patent # 7,007,594,
and International Patent Application No. PCT/US01/41859.
Additional domestic and international patents are pending.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:

- Read all instructions before operating or using this appliance.
- To protect against electrical hazards, do not place the electrical cord, vacuum hose, or unit into or under water. See instructions for cleaning.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use, and before cleaning.
- Do not operate any appliance with a damaged cord, or plug, or if the appliance has been damaged in any manner. Return appliance to an authorized service facility for examination, repair, or adjustment.
- Do not use outdoors.
- Do not allow cord or hose to hang over the edge of counter, or come in contact with hot surfaces.
- Do not use this appliance for other than its intended use.
- Use caution when removing the drip tray to avoid spilling contents.
- Do not attempt to move the unit while it is in operation.
- Use only accessories or attachments recommended by CCS, Inc.
- Always unplug the cord from the outlet prior to moving or cleaning.
- Do not put items other than foods, water, and seasonings into the drum.
- Do not use the drum in an oven or on top of the stove.
 - Do not install drum into the unit if the vacuum is leaking. Call our toll free service number for information on examination, adjustment, or repair advice.

SAVE THESE INSTRUCTIONS

Short Cord instructions.

Extension cords may be used if care is exercised in their use. If an extension cord is used, the electrical rating of the extension should be at least that of the appliance.

This appliance has a polarized plug; (one blade is wider than the other is). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature

POWER MARINATOR PLUS™

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Congratulations:

You own the finest compact vacuum marinating system manufactured today.

The CCS **Power Marinator Plus™** provides you the most effective way to marinate foods, it puts the power to control the flavor of food in your hands.

Purchase of the Power Marinator Plus does not include license to utilize the Grovac Process in a commercial environment. For additional information on the Grovac Process, visit www.Grovac.com, or call CCS at 1-877-369-9450.

GROVAC and Grovac Microbial Intervention (GMI) are trademarks of Grovac Systems, Inc.

Tumbler Features:

Push Button Control Panel is easy to use and keep clean.

Digital display control offers easy setting of tumble time.

Ultra high-power vacuum pump produces superior results.

Removable FlavorRibs for ease of cleaning and versatility.

Dual FlavorRibs for use marinating delicate and small items.

Drum is Dishwasher Safe for Easy Cleaning

Base works with both large and small size drums.

Safety feature prevents pump from operating when drum is turning.

Operating the Power Marinator Plus is easy.

Just follow these step by step instructions

Step 1 **Place a clean, empty drum upright on work counter with lid removed.**

(Install one or two ribs as desired for added action)

Step 2 **Place water, seasoning, and meats or vegetables into the drum.**

(Follow instructions on seasoning package, adding liquid and seasoning, mix if desired, and then add your desired meat, etc.)

Step 3 **Place lid onto the drum.**

(Rotate top a quarter turn to engage the threads and snug the gasket)

Step 4 **Insert the vacuum hose into the opening in the valve on the lid of the upright drum.**

(Make certain that the valve is in the fully open position.)

Step 5 **With tumbler drum upright, turn on the vacuum pump on and allow to run until the indicator on the gauge is in the green zone. (Do **not tip** drum while drawing vacuum as marinade will be drawn into the pump and **VOID YOUR WARRANTY**)**



Step 6 **After the desired vacuum has been achieved, rotate the valve partly down to seal the vacuum, turn off the vacuum pump, and detach the hose from the opening.**

Rotate the valve to the flat position.

Step 7 Place the drum onto the tumbler base.

Step 8 Set timer to desired tumbling time.

The standard tumble time will display at 20 minutes on the digital timer.

Adjust to your preference.

Step 9 After tumbling ends, remove drum and place upright on counter. Open valve to release vacuum.

After the vacuum has escaped, rotate and remove the lid.

Remove product and cook as desired, or place in storage bag/container and refrigerate or freeze for later use.

Clean drum between batches according to good safety practices.

Tips for “Power Marinating” Beef, Chicken & Pork:

Using, fresh, all natural meats that are minimally processed & have not been “Enhanced” or had water & salt added will give you the best results.

If previously frozen, completely thaw before “*Power Marinating*” for best results.

“*Power Marinate*” Meats such as pork chops and chicken breasts or pieces for approximately 20 minutes.

Tender or very thin cuts of Beef, Chicken & Pork can be “*Power Marinated*” in less time than normal. Try 10-15 minutes and adjust your time up or down.

“*Power Marinating*” relaxes the meat tissue, so always marinate thin steaks & chops, Rib Eye Steaks, Filets of Tenderloin, or beef with thick veins of fat, with both Ribs in place to minimize stretching.

Steaks & Chops that have bones should be “*Power Marinated*” with both Ribs in place for best results.

Roasts, whole chickens, racks of ribs, and tough cuts of meat can be “*Power Marinated*” for extended periods of time.

If the meat has layers of skin or fat, superior results will be achieved if you pierce through the skin and fat layer to allow the vacuum and marinade to penetrate.

Allowing the meat to “Rest” after removing from the “*Power Marinator Plus*” will intensify the flavor and allow the meat to regain its shape.

Allowing Beef cuts to rest and dry slightly before grilling or broiling allows the meat to caramelize better while cooking.

Traditional marinades may be used to flavor ground meats in the vacuum tumbler.

Tips for “Power Marinating” Fish, Shellfish, & Seafood:

- **Using fresh, all natural fish, shellfish, and seafood that have been minimally processed and have not been “Enhanced” or had water and salt added will offer the best results.**
- **All fish, shellfish, and seafood must be completely thawed for best results.**
- **Always “Power Marinate” fish, shellfish, or seafood with both Ribs in place in the drum.**
- **Since most fish, shellfish, and seafood have more delicate tissue structures than other proteins, “Power Marinating” for more than 10 minutes is not recommended.**
- **Whole fish or fillets of fish may be “Power Marinated” .**
- **Shrimp with or without shells may be “Power Marinated” with equally superior results.**
- **Previously cooked & frozen shrimp is the only cooked product that benefits greatly from “Power Marinating”. Remember to thaw completely before “Power Marinating”.**
- **Shellfish such as clams, oysters and even lobster benefit greatly from “Power Marinating”. The great vacuum achieved by the pump in the “Power Marinator Plus” will cause the shells to open enough to allow the marinade to penetrate and flavor the product.**

Tips for “*Power Marinating*” Vegetables:

- **Fresh Vegetables offer the best results.**
- **Rinse vegetables under running water to remove dirt prior to “Power Marinating”.**
- **Always “*Power Marinate*” with both Ribs in place in the drum.**
- **“Power Marinate” for the length of time desired to impart flavor and coat the vegetable with the marinade.**
- **Some vegetables will absorb seasonings better than others when “*Power Marinating*”.**
- **To store after “*Power Marinating*” loosely cover and place in the refrigerator.**
- **The “*Power Marinator Plus*” can be used to season & prepare your vegetables. Try it when making your next batch of Cole Slaw, Marinated Portobello Mushrooms , Salty Vegetables, and Kim Chee.**

Tips for Cooking Meats, Fish, and Seafood

that have been “*Power Marinated*”.

- **“*Power Marinated*” products often cook as much as 20% faster than non-marinated products. Please adjust your cooking time as needed.**
- **Allow your meats to dry slightly or pat dry prior to grilling, broiling, or frying to encourage the caramelizing of the meat.**
- **Allowing your product, particularly beef, chicken, and pork to rest after cooking and before cutting will help the meat to retain moisture for a juicier product.**
- **Cook fish products just until opaque & flakey.**
- **Cook Shrimp and Shellfish until the color of the shell changes, which indicates it is done.**
- **Most products will continue cooking for a few minutes after removing from the heat, so be careful not to overcook.**

Cleaning Instructions

After using the Power Marinator Plus, remove the plug from the power outlet before cleaning the base.

The drum, lid, gaskets, and ribs of the Power Marinator Plus are dishwasher safe. Simply disassemble the drum unit after using, and place the components into the dishwasher.

Inspect the overflow bottle housed in the storage area, and make certain it is clean and dry.

If there is any liquid in the overflow bottle, disassemble the bottle and clean.

Reassemble the overflow bottle after cleaning; take care to replace the o-ring gaskets in the proper position or your vacuum pump will not work properly.

Do not use the heated dry cycle with the components, but allow to air dry after removing from the dishwasher.

Wipe the housing clean with normal spray cleanser and a clean, soft, cloth.

Do not expose the base unit to water or pressure sprays.

When not in use, store in a clean, dry area.

For Sanitizing:

1. Prepare a cleaning & sanitizing solution of *Ecolab™ Triplet Plus* (or other similar cleaning and sanitizing agent) by dissolving 1 packet in 2-1/2 gallons of lukewarm water.
2. Remove and completely disassemble all interior drum shelves and lid-drum gasket.
3. Brush clean the interior of the drum and lid assembly and all parts with 1/2 gallon of the Triplet solution.
4. Brush clean the nozzle and inlet hole on the lid assembly with some of the Triplet solution.
5. Rinse thoroughly under clean running water.
6. Wipe down the outside surfaces of the base with a clean cloth moistened in the Triplet solution. Make certain to wring out excess solution before wiping.
7. Reassemble the drum and add one gallon of Triplet solution.
8. Put the drum lid on and draw a vacuum on the drum.
9. Sanitize drum assembly by tumbling under a vacuum for 5 minutes with the Triplet Plus solution in the drum.
10. Remove parts and allow to air dry.

PMP-230-C Trouble Shooting Guide

If unit does not operate:

Check to make certain power cord is plugged into outlet.

Check to see if power is live at the outlet.

If control panel buttons do not respond: Controls must be reset.

Turn unit OFF.

Unplug the power cord from the outlet.

Wait 2-3 minutes.

Plug power cord back into outlet.

Press ON button and set as desired.

If Vacuum Seal Fails or Cannot be Reached:

Make certain that lid and gasket are very clean.

Dry thoroughly.

Check to make certain gasket is installed correctly. Refer to drawing insert.

Apply slight pressure to lid, or to the center of valve, to help insure tight seal while operating the pump.

