

Transform Ordinary Cuts Into a Taste Sensation.

Now you can tenderize and marinate in one easy operation. Using a vacuum tumbler is simply the best way to get a marinade into the meat. Removing the air from the drum helps "open up" the pores of the product so that the marinade and water can be soaked up.

Tumbling gives you a pick-up of water and spice of 10 - 20% or more, compared to 1 - 2% pick-up when soak marinating for 48 hours. The added water guarantees your meat is juicier when cooked.

It will also cook faster than non-tumbled meat. And if you do over cook, it will not dry out like non-tumbled meat.

- Improves Flavor
- Tenderizes
- Adds Moisture
- Cooks Faster
- Adds Safety

FLAVOR MAKER™



Countertop Convenience

Simply plug in at a convenient location. Put marinade, water and meat in drum. Cover, connect line to vacuum pump, and push switch to remove air. Remove vacuum line, place drum on tumbler wheels and turn timer to desired tumble time (usually 20 - 60 minutes).

- Stainless Steel Construction Meets USDA Standards
- 115 Volt Power For Simple Plug-In Operation
- Set And Forget Tumbler Timer
- Built-In Electric Vacuum Pump
- Simple Quick Connects For Vacuum Pump
- Easy Clean Up

Model F-8

Length	17.50"
Width	11.75"
Height	12" (with drum on unit) approx.
Weight	20 lb.'s (approx.)
Capacity	5 – 8 lb.'s
Vacuum System	21 Hg. max. (internal electric pump)
Drum Speed	8 RPM (approx.)
Tumble Timer	Variable, 60 minutes (maximum)
Electrical	120 VAC, 60Hz.

Stainless Steel Construction
Meets USDA Standards.

Model F-15

Length	19.50"
Width	14.50"
Height	12" (with drum on unit) approx.
Weight	25 lb.'s (approx.)
Capacity	12 -15 lb.'s
Vacuum System	21 Hg. max. (internal electric pump)
Drum Speed	8 RPM (approx.)
Tumble Timer	Variable, 60 minutes (maximum)
Electrical	120 VAC, 60Hz.

Stainless Steel Construction
Meets USDA Standards.

Distributed By:

Manufactured by D.C. Curtis, Ltd.

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FLAVOR MAKER™



**Professional Quality
Counter Top
Vacuum Food Tumbler**



**Marinate and Tenderize
Meat and Vegetables**