



[Manuals.plus](#) /

› [Fackelmann](#) /

› Fackelmann 45819 Meat Tenderizer Instruction Manual

## Fackelmann 45819

# Fackelmann 45819 Meat Tenderizer Instruction Manual

Model: 45819 | Brand: Fackelmann

## 1. INTRODUCTION

---

The Fackelmann 45819 Meat Tenderizer is designed to improve the texture and taste of various meats, including poultry, fish, and other cuts. By breaking down tough meat fibers, it helps to accelerate marinating time and reduce cooking duration, resulting in more tender and flavorful dishes. This manual provides essential information for the safe and effective use, maintenance, and care of your meat tenderizer.

## 2. PRODUCT OVERVIEW

---

The Fackelmann 45819 Meat Tenderizer features durable stainless steel pins and an ABS handle, designed for comfortable and efficient use.



**Figure 2.1:** Front view of the Fackelmann 45819 Meat Tenderizer, showing the handle and the array of stainless steel pins.

### Key Features:

- **Stainless Steel Pins:** Designed to effectively break down tough meat fibers.
- **Durable Construction:** Made from ABS plastic and stainless steel for longevity.
- **Ergonomic Design:** Comfortable handle for ease of use.
- **Compact Size:** Length of 19.5 cm for convenient handling and storage.



**Figure 2.2:** Close-up view of the stainless steel pins, highlighting their design for effective tenderizing.

## 3. SETUP

---

Before first use, ensure the meat tenderizer is clean and free from any packaging materials.

1. **Unpack:** Carefully remove the tenderizer from its packaging.
2. **Inspect:** Check for any visible damage or missing parts. Do not use if damaged.
3. **Clean:** Wash the tenderizer thoroughly with warm, soapy water before its initial use. Rinse well and dry completely. Refer to the "Maintenance and Cleaning" section for detailed instructions.

## 4. OPERATING INSTRUCTIONS

---

Follow these steps to effectively tenderize meat using your Fackelmann 45819 Meat Tenderizer.

1. **Prepare Meat:** Place the meat on a clean, stable cutting board. Ensure the meat is thawed if previously frozen.
2. **Position Tenderizer:** Hold the tenderizer firmly by the handle. Position the pins over the surface of the meat.
3. **Apply Pressure:** Press the tenderizer down onto the meat with a firm, even pressure. The pins will penetrate the meat, breaking down muscle fibers.
4. **Repeat:** Lift the tenderizer and move it to an adjacent area. Repeat the pressing motion across the entire surface of the meat. For thicker cuts or tougher meats, you may need to repeat the process on both sides.
5. **Marinating (Optional):** After tenderizing, the meat is better prepared to absorb marinades, reducing marinating time.



**Figure 4.1:** Demonstrating the use of the meat tenderizer on a piece of meat, showing the pins creating small perforations.

### **Safety Precautions:**

- Always use on a stable surface to prevent slipping.
- Keep fingers clear of the pins during use.
- Store out of reach of children.
- Do not use on bones or frozen meat, as this can damage the pins or cause injury.

## **5. MAINTENANCE AND CLEANING**

---

Proper cleaning and maintenance will ensure the longevity and hygiene of your meat tenderizer.

1. **Immediate Cleaning:** Clean the tenderizer immediately after each use to prevent food particles from drying on the pins.
2. **Hand Washing:** Wash with warm, soapy water. Use the included brush to thoroughly clean between the pins.
3. **Rinsing:** Rinse thoroughly under running water to remove all soap residue.
4. **Drying:** Dry completely with a clean cloth or allow to air dry before storing. Ensure no moisture

remains, especially around the stainless steel pins, to prevent rust.

5. **Storage:** Store in a dry place, ideally with the pins protected to prevent accidental injury.

## 6. TROUBLESHOOTING

---

This section addresses common issues you might encounter with your meat tenderizer.

Problem	Possible Cause	Solution
Pins not penetrating meat effectively.	Insufficient pressure; meat is too thick or frozen; pins are dull (unlikely for new product).	Apply more firm, even pressure. Ensure meat is thawed. Do not use on frozen meat.
Meat sticking to pins.	Meat fibers getting caught; tenderizer not cleaned properly after previous use.	Ensure pins are clean before use. Clean immediately after use with the included brush to remove all residue.
Rust spots on stainless steel pins.	Improper drying; exposure to moisture for extended periods.	Always dry the tenderizer completely after washing. Store in a dry environment.

## 7. SPECIFICATIONS

---

Attribute	Detail
Brand	Fackelmann
Model Number	45819
Color	White/Silver
Material	ABS / Stainless Steel
Dimensions (L x W x H)	19.56 x 4.19 x 4.95 cm (7.7 x 1.65 x 1.95 inches)
Item Weight	140 grams (0.31 lbs)
Special Feature	Portable
Included Components	Brush
Country of Origin	China

## 8. WARRANTY INFORMATION

---

Specific warranty details for the Fackelmann 45819 Meat Tenderizer are not provided in the product information. For warranty inquiries, please refer to the retailer's return policy or contact Fackelmann customer support directly. Generally, kitchen tools are covered by standard consumer guarantees against manufacturing defects.

## 9. SUPPORT AND CONTACT INFORMATION

---

If you have any questions, require assistance, or need further information regarding your Fackelmann 45819 Meat Tenderizer, please contact Fackelmann customer service or the retailer from whom you purchased the product.

Please visit the official Fackelmann website for the most up-to-date contact details.