

Starfrit

3^{IN}1 FOOD
INJECTOR



**INSTRUCTIONS
FOR USE**

18-PIECE SET



DESCRIPTION

1. Needle protector
2. Needle
3. Small filling nozzle
4. Small corer
5. Large filling nozzle
6. Large corer
7. Icing adaptor
8. Icing tip - Lettering, dots, lines
9. Icing tip - Dots, beads, balls
10. Icing tip - Wavy petals, ruffles
11. Icing tip - Petals, ruffles, bows
12. Icing tip - Star, shells, borders
13. Ring
14. Body
15. Plunger
16. Cleaning plunger
17. Double-ended cleaning brush
18. Storage pouch

TIP: You can add a thin layer of vegetable oil to the silicone ring of the plunger. This will help the piston to slide well inside the body of the food injector.

“CORE & FILL” FUNCTION

Required pieces:



1. Small filling nozzle
2. Small corer
3. Large filling nozzle
4. Large corer
5. Ring
6. Body
7. Plunger
8. Cleaning plunger
9. Double-ended cleaning brush

ASSEMBLY



The “Core & Fill” function helps you prepare delicious snacks and appetizers for the whole family.

First, you must core the food and then garnish it. There are two sizes of corers and filling nozzles, small and large. Be sure to match the same size of corer and filling nozzle.

Here are some interesting suggestions:

Food:

Garnish:

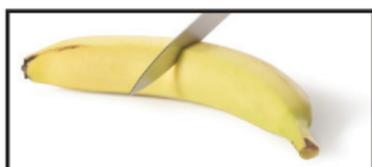
Banana chocolate spread, peanut butter, jam, honey, yogurt

Cucumber cheese spread, melted cheese, hummus, guacamole

Donuts & churros jam, chocolate spread, pastry cream

BANANA:

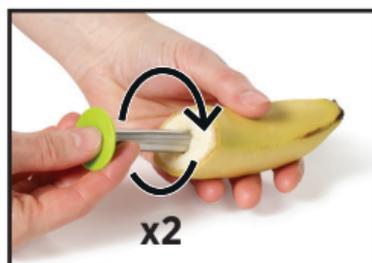
1. Cut the banana in half, in the center. Do not remove the banana peel.



2. Gently insert the corer into the center of the banana. Towards the end of the banana, slow down. Do not pierce the peel.



3. Hold the green base of the corer and make 2 complete turns. Block the hole of the green base with your thumb and pull slowly.



4. The banana core will remain inside the corer. Insert the cleaning plunger into the corer and push to remove the banana core. The banana is now ready to be filled with delicious garnish.



5. Insert the plunger inside the food injector body. It is recommended to fill the body by the top opening. Be careful not to fill beyond the max fill line.



6. Once filled, insert the filling nozzle into the ring and screw on the body of the food injector. Make sure the filling nozzle matches the same size of the corer, small or large.



7. Insert the filling nozzle inside the banana cavity and push the plunger. The banana will move backwards as you push the plunger. This is normal, do not hold it back. The banana cavity is filling up gradually.

When the filling nozzle reaches the edge of the banana, you are done. The banana is now filled.



You can peel the banana and eat it in your hand or cut it into slices, ready to serve to your guests. Enjoy!



CUCUMBER:

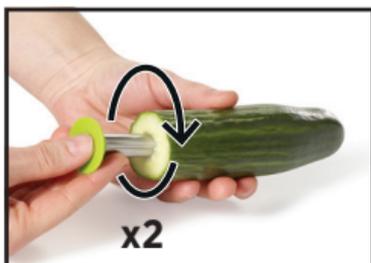
1. Cut the cucumber in half, in the center. It is recommended to keep the cucumber peel for easy handling.



2. Gently insert the corer into the center of the cucumber. Towards the end of the cucumber, slow down. The corer may pierce the cucumber. Pierced or not, you will be able to fill the cucumber.



3. Hold the green base of the corer and make 2 complete turns. Block the hole of the green base with your thumb and pull slowly.



4. The cucumber core will remain inside the corer. Insert the cleaning plunger into the corer and push to remove the core. The cucumber is now ready to be filled with delicious garnish.



5. Insert the plunger inside the food injector body. It is recommended to fill the body by the top opening. Be careful not to fill beyond the max fill line.



6. Once filled, insert the filling nozzle into the ring and screw on the body of the food injector. Make sure the filling nozzle matches the same size of the corer, small or large.



7. Insert the filling nozzle inside the cucumber cavity and push the plunger. If the cucumber has not been pierced by the corer, it will move backwards as you push the plunger. This is normal, do not hold it back. The cucumber cavity is filling up gradually. If the cucumber is pierced, simply block the hole with your finger not to lose the garnish.

When the filling nozzle reaches the edge of the cucumber, you are done. The cucumber is now filled.

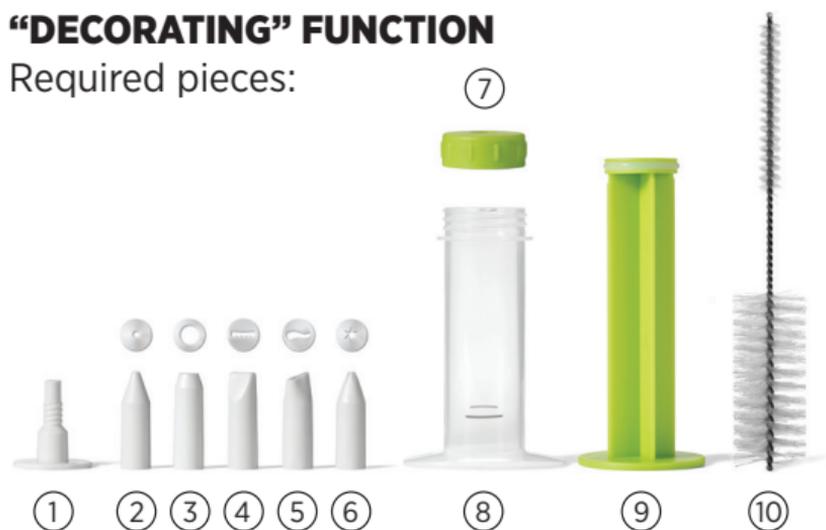


You can cut the cucumber into slices, ready to serve to your guests. Enjoy!



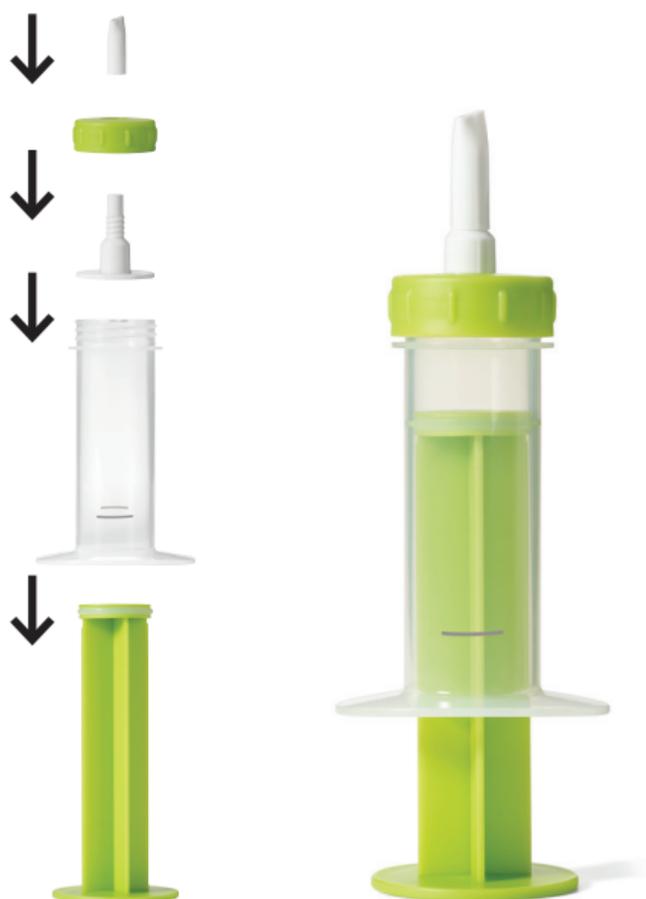
“DECORATING” FUNCTION

Required pieces:



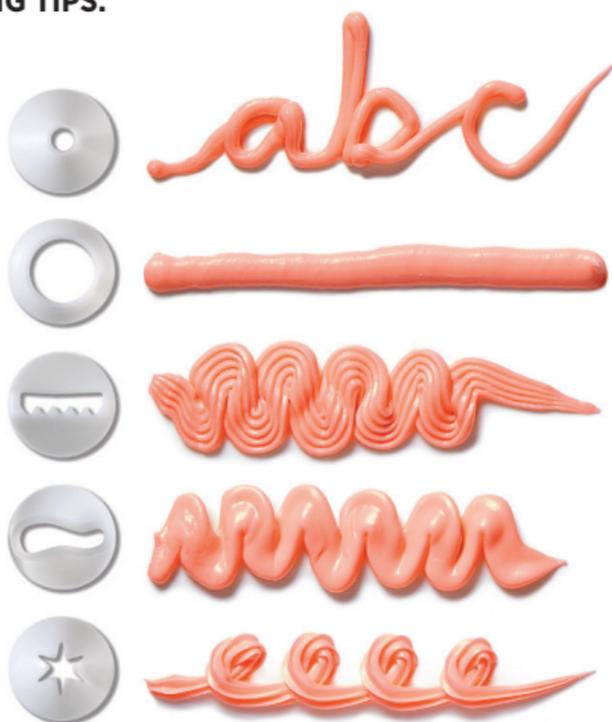
1. Icing adaptor
2. Icing tip - Lettering, dots, lines
3. Icing tip - Dots, beads, balls
4. Icing tip - Wavy petals, ruffles
5. Icing tip - Petals, ruffles, bows
6. Icing tip - Star, shells, borders
7. Ring
8. Body
9. Plunger
10. Double-ended cleaning brush

ASSEMBLY



Be ready for the next birthday party. The food injector creates beautifully decorated cakes, cookies, cupcakes, candy and more.

5 ICING TIPS:



1. Insert the plunger inside the food injector body. It is recommended to fill the body by the top opening. Be careful not to fill beyond the max fill line.

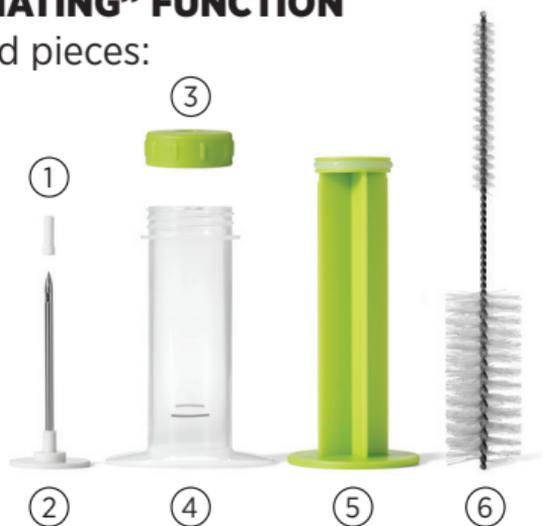


2. Once filled, screw the desired icing tip onto the icing adapter.
3. Insert the icing adapter into the ring and screw on the body of the food injector. You are now ready to decorate your sweet treats!



“MARINATING” FUNCTION

Required pieces:



1. Needle protector
2. Needle
3. Ring
4. Body
5. Plunger
6. Double-ended cleaning brush

ASSEMBLY



Marinating is an effective way to enhance the flavor, add extra moisture, and tenderize meat before cooking. Therefore, the meat will be juicier and tastier. The food injector will help you enjoy your next BBQ grills, family parties, holidays and more.

The side hole of the needle reduces wastage of marinade. **It is strongly advised not to use a marinade containing solid ingredients such as herbs, peppercorns and others.** These can clog the needle hole and prevent the marinade from flowing out of the needle.

There are two filling methods when using “Marinating” function:

1. **Traditional:**

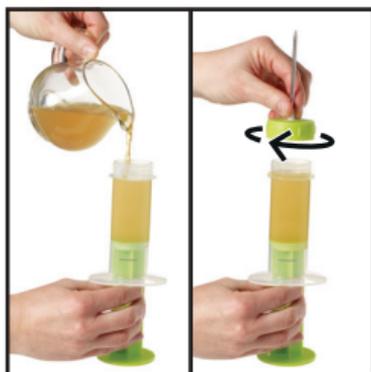
Assemble the food injector as indicated on the previous page. Insert the needle into the marinade and pull the plunger. Slowly, the body will fill up of marinade.



2. **Quick:**

Insert the plunger inside the food injector body. Add marinade through the top opening.

Insert the needle into the ring and screw to the body of the food injector.

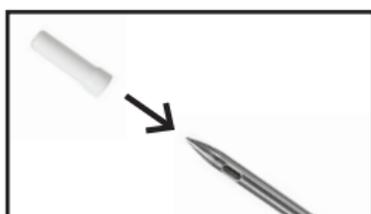


Regardless of the chosen method, be careful not to fill beyond the max fill line. Once filled, you can marinate your fabulous pieces of meat or fish!



WARNING!

To avoid injury, it is very important to store the needle with its protector.



“BASTING” FUNCTION

Required pieces:



1. Small filling nozzle
2. Small corer
3. Ring
4. Body
5. Plunger
6. Double-ended cleaning brush

ASSEMBLY



After marinating your meat, why not baste it to add even more flavor? Basting is another function of the food injector. It collects and spreads cooking juices and sauces on food.

1. Assemble the food injector as indicated on the previous page. It is recommended to use the small filling nozzle for this function.

Insert the small filling nozzle into the juice and pull the plunger. Slowly, the body will fill up of juice.



2. Be careful not to fill beyond the max fill line. Once filled, you can baste your favorite dishes!

WARNING!

Use extra care when handling hot contents to avoid injury.



CLEANING

Wash all parts before first use.

Two cleaning tools are at your disposal: cleaning plunger for the corers and filling nozzles and a double-ended cleaning brush.

All parts are dishwasher safe.

STORAGE

Once cleaned, put all the pieces into storage pouch, to avoid losing some.

It is very important to store the needle with it's protector to avoid injury.

