

Taste your Tender Steak!



The most user friendly
Steak tenderizer

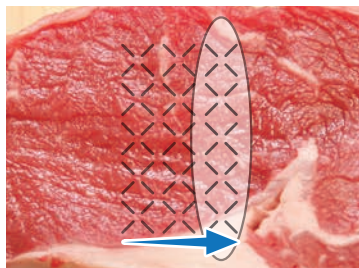
nixax



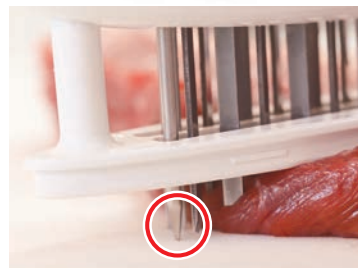
Made in Seki JAPAN



"One-By-One"
Hand Finished
Japanese Blades



"Criss-Cross" Holes with
"X" Arranged Blades



Edge Protection
Guide Pins



Easy-Wash

Distributed by  **Asahi Industry Co.,Ltd.**

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Usage



1. Place a cut of meat on the cutting board.
2. Remove the bottom cap from the niXaX.
3. Push the niXaX repeatedly from one side to another. Avoid all bones.
4. Keep pushing until you feel the meat is adequately tenderized.
5. Flip the meat and repeat.

Cleaning



1. Open the cap. (If you feel the cap is difficult to open, please try to grasp near the edge of the cap and pull.)
 2. Pull off the blade plates.
 3. Separate the blade plates.
 4. Wash each blade plate.
- *You can also directly put niXaX into the dishwasher. (Upper rack only.)

Can tenderize more ...



BEEF STEAK SALAD



PORK PORK CUTLET



CHICKEN FRIED CHICKEN



niXaX

SPEC
Blades : Stainless Steel
Body : ABS
5Peace / in-box
50Peace / carton
Size / 125mmx125mm



SEKI CITY



YOSHIHARU CUTLERY CO. LTD., is a Japanese company which has over 100 years of history making cutlery in Seki City. We have been broadly known as the No.1 Chisel manufacturer in Japan for a long time. The refined skill of finishing blades still lives on in the performances of our craftsmen of today. The blades of niXaX have been hand finished by our artisans one-by-one, with impeccable care. Along with Solingen in Germany, Seki City has been recognized as one of the world's top producers of blades. There are more than 100 factories that mainly produce and export cutlery in Seki City. YOSHIHARU CUTLERY is proudly located in Seki City.



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