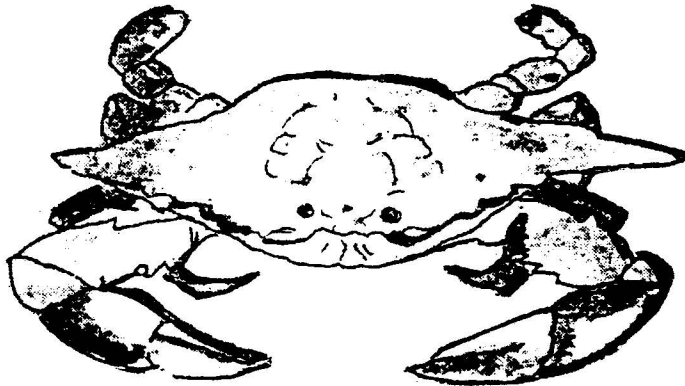


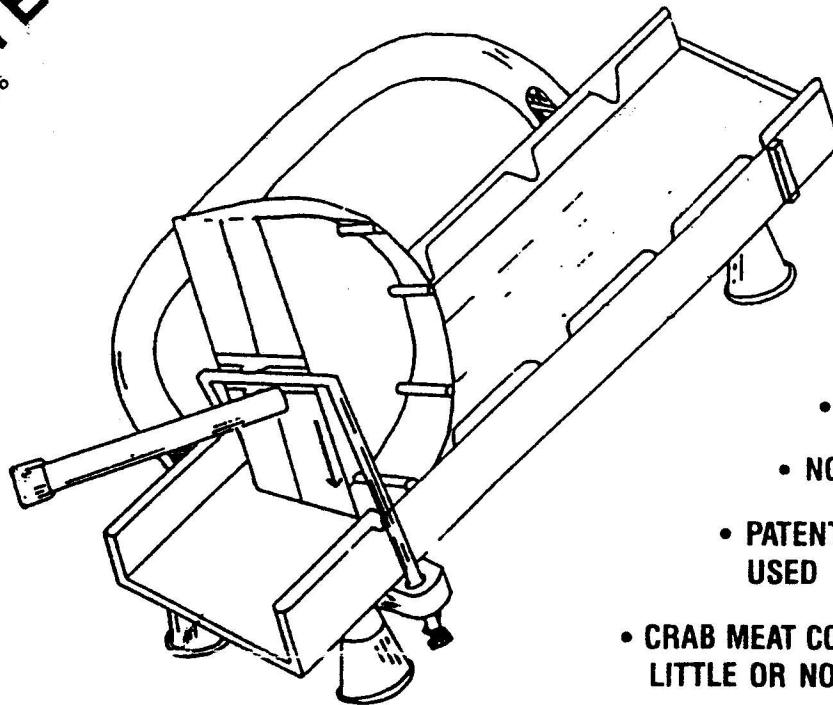
# USE AND CLEANING INSTRUCTIONS

# crabmaster II



**CRABMEAT CUISINE**  
from the **CRABMASTER** to the **TABLE**

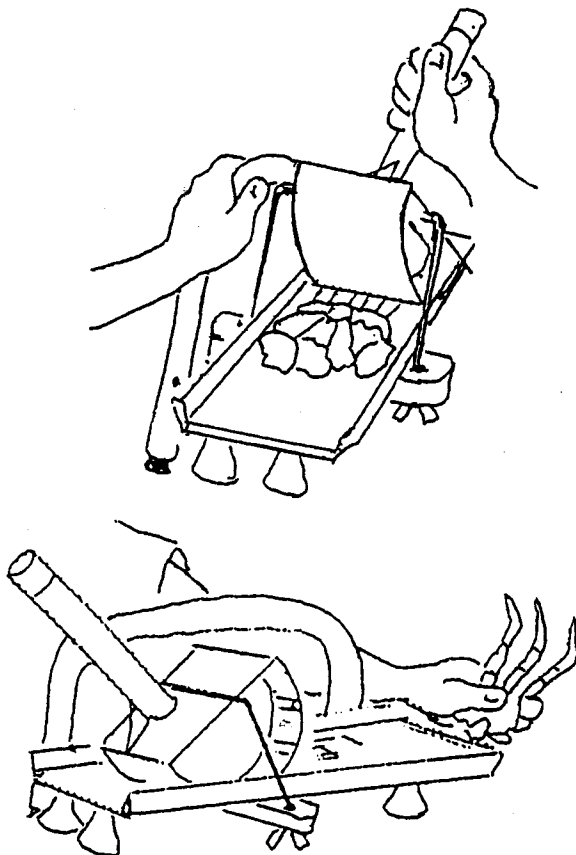
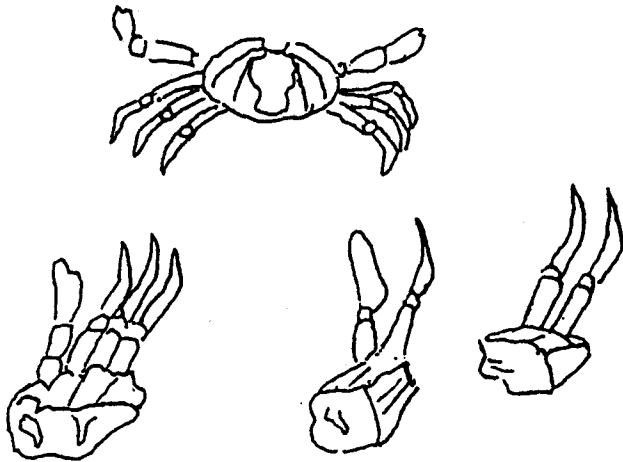
**CRABMASTER**  
Patent No. 3,921,256



- FUN
- ECONOMICAL
- ATLANTIC BLUE CLAW
- NO MORE PICKING CRAB
- PATENTED METHOD MUST BE USED
- CRAB MEAT COMES OUT CLEAN WITH LITTLE OR NO SHELL
- YOU CAN CLEAN UP TO 3 DOZEN CRABS IN 20 MINUTES

## RAW CRABS ONLY

Don't Judge you CRABMASTER until you have used it and cooked the meat.



## PREPERATION OF CRAB FOR CRABMASTER BODYS ONLY

NEVER use a dead crab. Start process with live crabs only.

To handle a live crab easily, place the crab on ice for about 10 minutes to cause it to become dormant.

### THEN

- A. Twist claws off at the body joint. Do not remove the legs.
- B. Remove back.
- C. Remove trap from belly of crab.  
**NOTE:** This operaton can be used to field dress the crab to place it on ice until cleaning can be finished at a later time. It also saves a lot of space and you can carry many more crabs in your in your ice chest.
- D. Remove mouth, filters (sometimes called deadman) and stuffers from crab.
- E. Place the crab in one hand under water and use a tooth brush to remove the intestines.
- F. Cut in half or quarters if it is very large. Extra large legs may also have to be removed at first joint.
- G. **IMPORTANT** - Ice the crabs for 10 (Ten) HOURS before removing the meat with your CRABMASTER. You may count the icing time of the field dressed crabs as explained in C. above.

### NOW

You are ready to get the meat out of your crabs using your CRABMASTER.

1. Roll the roller to the back of the plate with the direction arrows pointed up or with the brace forward. Operation in reverse may cause the handle to break off.
2. Place crab half (or quarter) on plate, belly up with legs under roller in the center of the roll.
3. Pull the roller over the body (don't force it, you may have to quarter it or you may have to adjust the tension bar by the nuts on each side bottom) until you feel meat being pressed out.

### STOP THE ROLL

4. Push the roller back and remove the meat. Do not roll the roller over the meat or it will be crushed and not cook lumpy.
5. After you remove the meat, then continue the roll across the crab body and remove the body from the back of the machine. You may have a little more meat to remove.

### CLEANING

Loosen nuts to last thread, push handle all the way back until roller comes out of table—replace roller in reverse.

## RAW CRABS ONLY

Don't Judge you CRABMASTER until you have used it and cooked the meat.

### NOW

You have the best crab meat and you have all of it. You can cook it now or freeze it. Either way it will be lumpy and unusually delicious.

When you cook your freshly cleaned meat or unfrozen meat you can microwave or saute it as follows:

#### MICROWAVE

Place raw crab meat in a single layer shallow microwave proof bowl. Dot with butter, salt and pepper to taste. Put a plastic cover over bowl.. Cook for 1 min. (HI) and rotate bowl, cook for 1½ min. (HI). Meat should look white and fluffy.

#### SAUTEED

Heat oleo or butter in skillet. Add raw crab meat. Salt and pepper to taste. Cook until white and fluffy.

#### STEAM

Place meat in strainer. Put a small amount of water in pan - add salt and your favorite crab boil to your taste. Bring water to boil. Place strainer in pan. Cover, steam for about 3 to 5 minutes or until meat is white.

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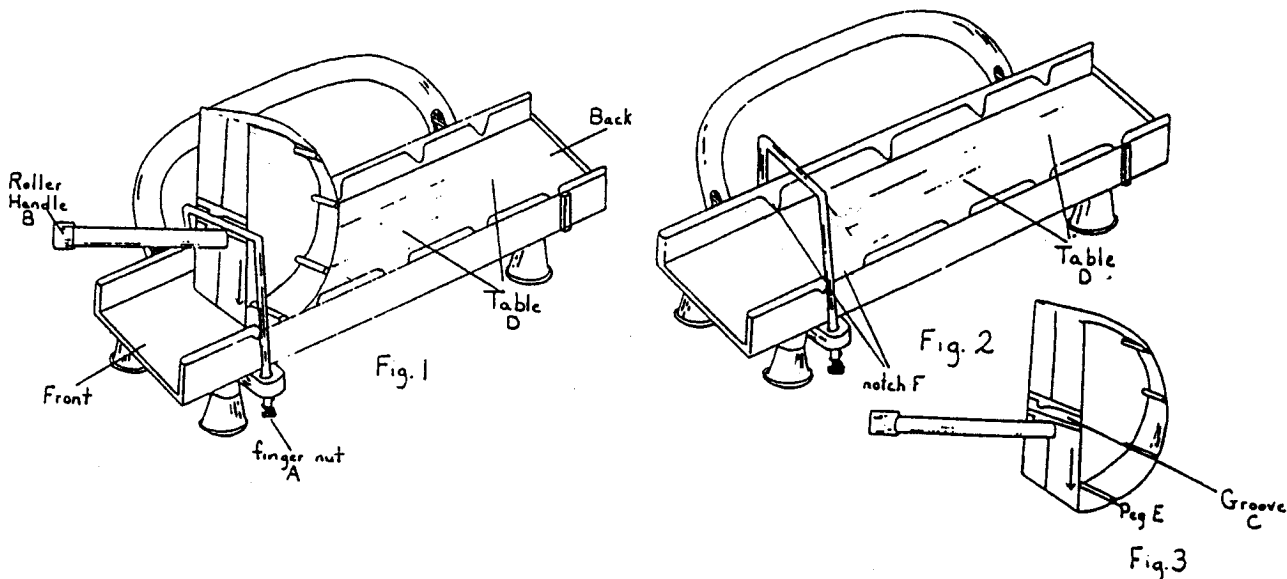
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## CLEANING INSTRUCTIONS



In order to make it easier to wash your CRABMASTER, first screw the finger nuts (A Figure 1) to the-end of the thread. Do not remove finger nuts. Next, pull the roller handle(B Figure 1)all the way to the front of the CRABMASTER until the U-bolt snaps out of the groove (C figure 3) on top of the roller. Take the CRABMASTER apart as shown in figure 2 and 3. Wash by hand or in dishwasher. To reassemble reverse the procedure by first inserting the U-bolt back into the groove (C figure 3). Be sure that arrow on top of the roller is pointing toward the Front of the CRABMASTER. Next, with hands on both sides of the table (D figure 1 & 2) use fingers to gradually pull roller forward so that the first peg(E figure 3) fits into the first notch (F figure 2) in the table. Push handle B toward the rear of CRABMASTER and it is ready for use again.