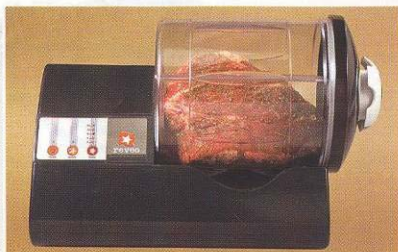


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Eastman Debuts 'Reveo' Vacuum Marinater

BY ED LIEBER
SENIOR EDITOR

SAN FRANCISCO— Eastman Outdoors Inc., a supplier of upscale outdoor leisure products, has intro-

The Reveo food marinating appliance features a vacuum tumbling process.

duced the Reveo, a countertop home appliance designed to speed up the food marinating process with vacuum technology.

The unit, displayed at the Gourmet Products Show, features an automated vacuum pump and a tumbler barrel said to provide commercial-

grade marinating in minutes.

The vacuum tumbler removes air pressure, which stretches out a meat's fibers and brings the marinade to the core of the food, according to the company. Under normal conditions, such as conventional pan marinating, air pressure compresses the meat, which makes it more difficult and takes considerably longer to absorb added flavoring, according to the company.

To use the Reveo, the user places the meat and marinade inside the barrel and starts the "MariVac" vacuum pump, which is connected to the barrel by a hose.

Then, users tumble the barrel, massaging the marinade into the food. During tumbling, plastic paddles knead and flip the meat, dropping marinade over the food with every rotation. The efficiency of the process requires one-fourth the marinade that would be needed the conventional ways, according to the company.

The vacuum tumbler removes air pressure, which stretches out a meat's fibers and brings the marinade to the core of the food.

Tumbling times vary based on the type and thickness of the food. Durations range from 2 minutes for shrimp or tofu to 10 minutes for flank steak to 20 minutes for a whole chicken.

The tumbler barrel and lid are stain resistant and dishwasher safe, according to the company.

The unit is slated to ship in June with a suggested retail of \$199.99, including recipe book.

Eastman Outdoors plans to launch a line of dry marinade bases specifically designed for the unit. Shipping in July, the assortment includes such flavors as Rasta Riot Jamaican Jerk, LemoNation Lemon Pepper, Italian Renaissance Italian Seasoning, Hive Uprising Honey Mesquite and Screamin' Samurai Teriyaki.

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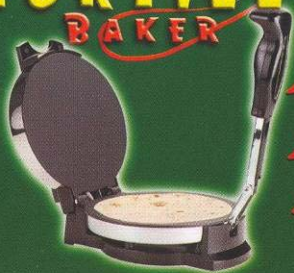


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