



The Crustastun is a groundbreaking appliance designed to revolutionise the way we stun crustaceans. Unlike traditional methods, this innovative device ensures the humane treatment of lobsters, crayfish, and crabs before cooking. Whilst maintaining the tenderness and texture of the meat, improving overall taste.



Improves meat quality

Made in the UK

Dispatches in 10 seconds

Humanely recognised

Marine grade stainless

## SUCCULENT, TENDER RESULTS, **EVERYTIME**



"We've proven time and time again with blind tastings, our crabs are far heavier, plumper softer and juicier. If you're into seafood then the Crustastun is a must"

**Nigel Bloxham**



## IMPROVE MEAT **QUALITY**

During multiple blind taste tests, the quality of meat on the plate was dramatically improved when using the Crustastun vs Boiling.

Taking just 0.5 seconds to be knocked unconscious the crustacean has significantly less stress hormone released throughout its body which ensures the meat stays succulent and tender during the cooking process, compared to alternative methods.



## WHY CHOOSE CRUSTASTUN

### TENDER AND FLAVOURFUL MEAT

During multiple blind taste tests, the quality of meat on the plate was dramatically improved when using the Crustastun vs Boiling. This results in fresh, tender meat that offers a delectable bite with a melt in the mouth texture.



Any member of kitchen staff can safely prepare a lobster or crab without fear of knife injury or boiling water.



### NO TRAINING REQUIRED

### QUICK, FAST, RELIABLE

The crustacean is stunned within a fraction of a second. A lobster or crayfish is ready to cook within 5 seconds and a crab within 10 seconds

The Crustastun interrupts the nerve function of the animal within half a second, meaning the shellfish can not feel pain, making it a dramatically quicker process compared to existing methods.



Diners are aware increasingly concerned with, the treatment of animals and the slaughter methods used within the food industry and methods such as boiling are fastly becoming illegal. The Crustastun is recognised the RSPCA, PETA, HSA and many other animal welfare organisations worldwide.

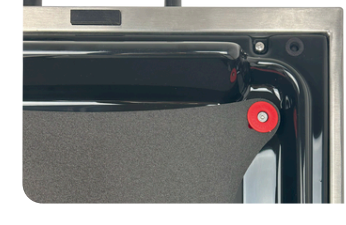


### HUMANE

### TECHNOLOGICALLY ADVANCED

The Crustastun is the result of extensive research and development at the University of Bristol, UK and the Silsoe Research Institute UK.

The system incorporates 3 fail-safe sequential interlocking devices which ensure safety.

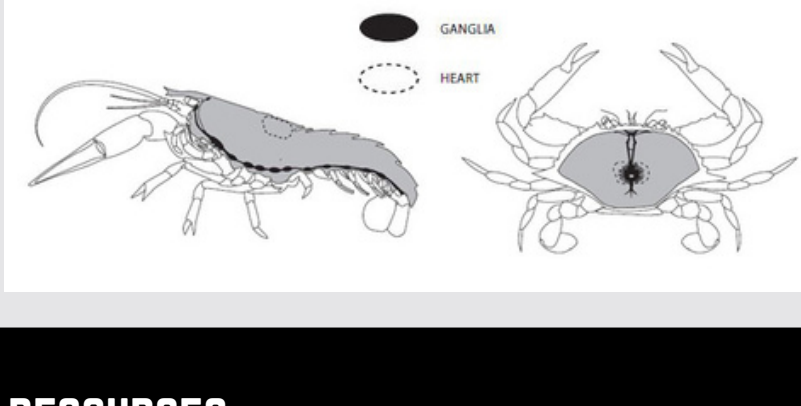
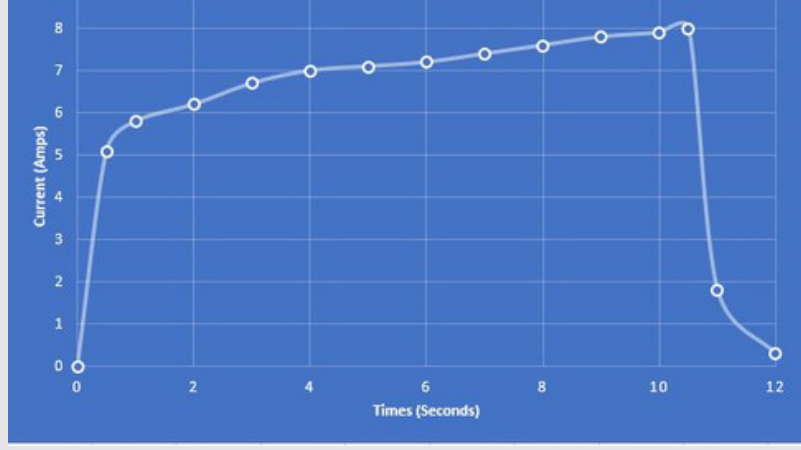


### EASY MAINTENANCE AND REPAIRS

We offer a full array of spares for the Crustastun along with a repairs service from our UK factory.

The only part that should need replacing during normal use is the sponge as it becomes worn.

### HIGH CURRENT SHOCK



### HOW IT WORKS

The crustacean is placed belly down on a sprung tray in the unit. As the lid is closed, the crustacean and tray are pushed down by the electrode sponge into the saline solution.

At the touch of a button, a powerful electric current passes through the body and to the ganglia of the crustacean which form 13 brain centres of a lobster, or two brain centres of a crab. This then stuns the crustacean unconscious in under 0.5 seconds and despatches in no longer than 10 seconds depending don't the size.

Studies show that the crustacean feels virtually no pain and releases minimal stress hormones.

### RESOURCES

**Website** - For further info and resources visit [mitchellcooper.co.uk/crustastun-all-plugs.html](http://mitchellcooper.co.uk/crustastun-all-plugs.html)

**Youtube Playlist** - Unboxing, Setup, How to use and Case Studies [youtube.com/crustastun](http://youtube.com/crustastun)

**User Manual** - 5 Languages

[Download Here](#)

