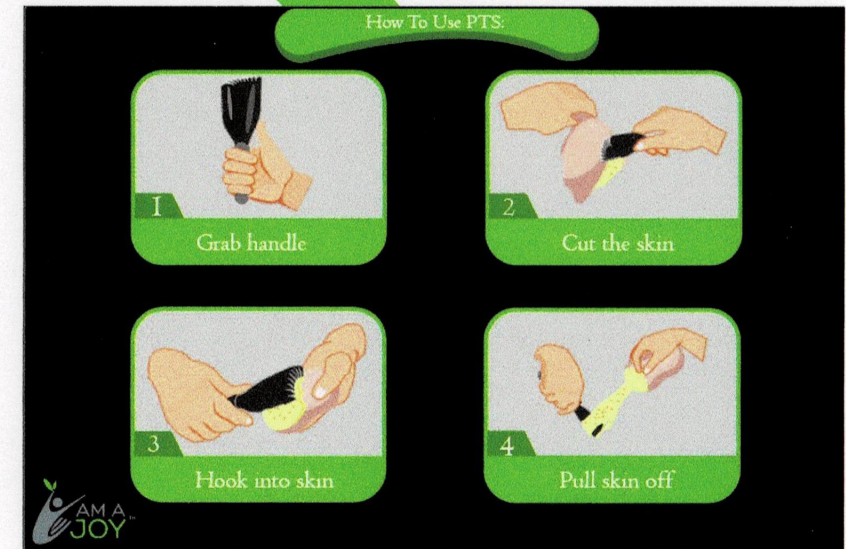


The PST take off the skin from all poultry without the messy hassle and constant re-sharpening usually experienced with traditional knives and other tools. It is also used to scale all kinds of fish. The Poultry Skinner Tool is time-saving, easy to use and dishwasher safe.

How to use it: It's as easy as ABC

1. Grab the PST by the handle
2. Hold firm
3. Latch the teeth onto the skin
4. Pull the skin down until the skin is removed
5. Use the side knife to scrape any leftover fat.



Consumers: Who wants/Needs the Skinner

1. Busy moms and Dads
2. Health food professionals
3. Chefs
4. Healthy-living enthusiasts
5. Individuals with medical diet requirements
6. Nutrition planning without dieting
7. Catering business
8. General health-conscious eaters