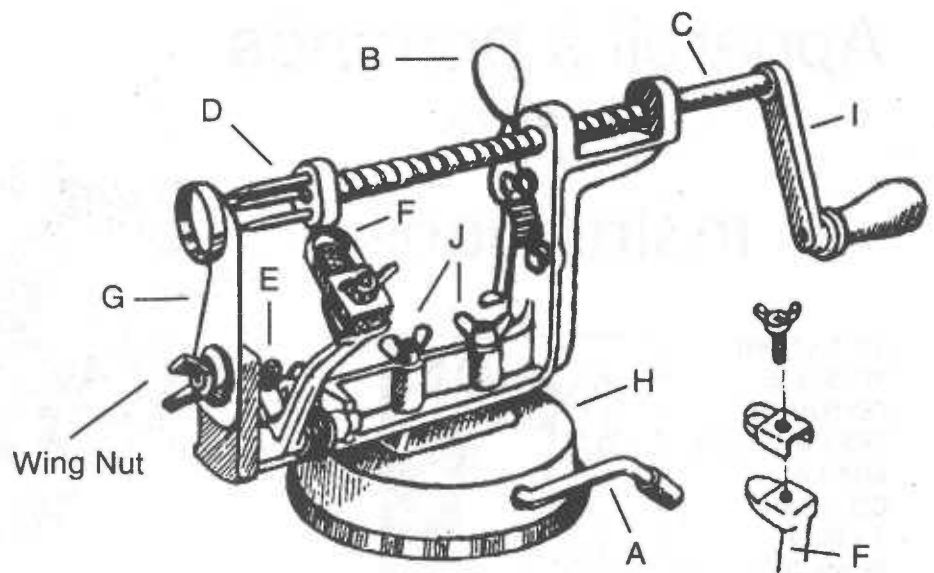
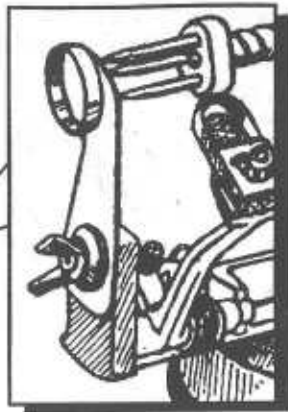


Apple Machine #5762 Instructions

CAUTION:
EXTREMELY
SHARP
CUTTING
SURFACE ON
CORING KNIFE
(Part "G" in
illustration)



1. Attach arm "I" to end of shaft "C".
2. Move suction lever "A" to attach to counter.
3. Make sure coring knife "G" is set so the center of shaft "C" is aimed at center of coring knife ring "G". Coring knife may be removed when not desired by loosening the wing nut and swinging blade out of the way.
4. Pull paring knife "F" away from body of Apple Machine to core only and lock in place with silver lock "E". To reset, release silver lock "E".
5. Push down on latch "B" and draw shaft "C" back to the right.
6. Remove stem from apple and push apple as far as it will go onto the 3-pronged fork "D"; stem end first. Apple must be lined up with shaft for proper operation of parer.
7. Adjust screw "F" to get the most efficient paring action and to control the amount of peel removed. Loosen the screw and slide knife forward for a deeper cut, backward for a thinner cut.
8. Turn crank slowly until paring knife starts to cut. If knife doesn't pass around the apple freely, adjust blade with screw "F". Continue turning handle until finished.

Note: ONLY FRESH FRUIT SHOULD BE USED. Over-ripe or very soft fruit does not handle well. Apple juice is very sticky when dry so it is important for satisfactory operation that the Apple Machine be washed thoroughly after each use. Base "H" can easily be removed by removing screws "J". Do not submerge base "H" when cleaning; water will seep into base beneath rubber suction and be difficult to remove.

Suggestion: Try peeling potatoes, or slicing them into interesting french fries.