



ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
Mail: 20365 Progress Drive, Strongsville, Ohio 44149
E-Mail: CustomerService@WestonProducts.com
Web Site: WestonProducts.com

All Trademarks and Registered Trademarks are property of the respective companies.

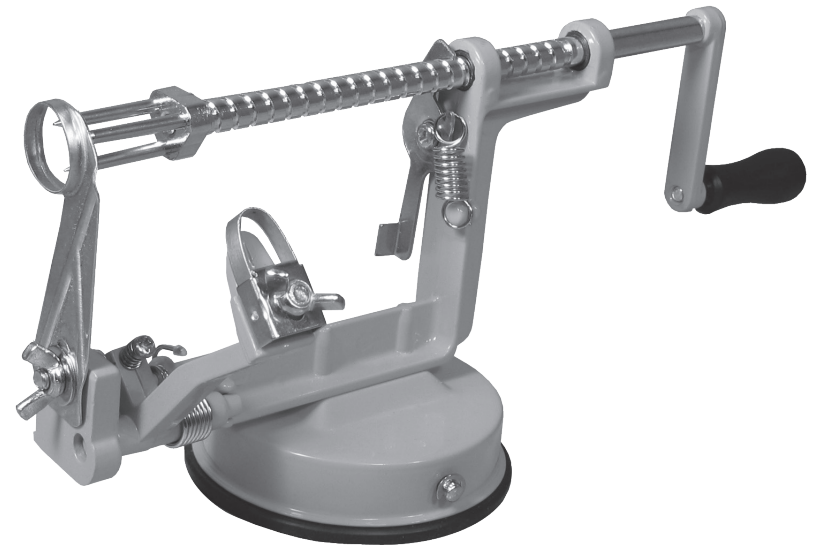
SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



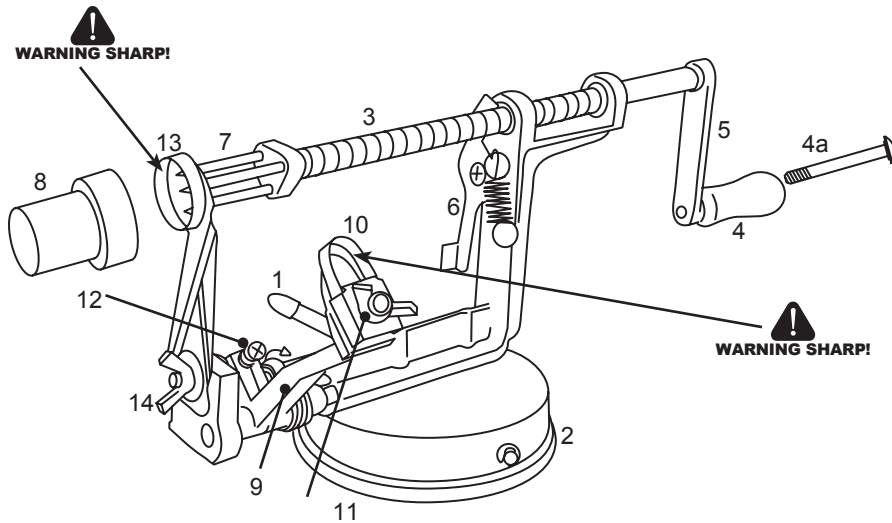
**APPLE PEELER
PEEL • CORE • SLICE**

MODEL NO. 83-2015-W



Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV051211



COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Suction Cup Lever	N/A
2	Suction Cup Base	N/A
3	Shaft	N/A
4	Handle	
4a	2" (5 cm) Screw	83-2116
5	Handle Shaft	
6	Shaft Regulator Thumb Lever	N/A
7	Food Prongs	83-2117
8	Protective Cap	
9	Peeler Blade Arm	N/A
10	Peeling Blade	
11	Peeling Blade Adjustment Wing Nut	
12	Peeling Blade Adjustment Screw	83-2118
13	Coring/Slicing Blade	
14	Coring/Slicing Blade Wing Nut	

If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC Toll Free at

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

E-Mail: CustomerService@WestonProducts.com

WARNING!

Protective/cut-resistant Kevlar Gloves are recommended whenever handling the Blade assemblies!

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC - WARRANTY DEPARTMENT
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
 WESTON PRODUCTS LLC-WARRANTY DEPT., 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____



PEELING

1. Pull the Peeler Blade Arm back until the metal lever catches and holds the Peeler Blade Arm pulled back.

2. Press Shaft Regulator Thumb Lever to release the stopper from the Shaft. Pull on the Handle until the Shaft is completely pulled back (figure C).

3. Loosen the Coring/Slicing Blade Wing Nut. Turn the Coring/Slicing Blade away from the Peeler Blade about 90 degrees. Re-tighten the Coring/Slicing Blade Wing Nut until snug.

4. Carefully push an apple potato or pear, stem end first, all the way onto the Food Prongs.

5. Lift up on the metal lever of the Peeler Blade Arm to release the Peeler Blade.

6. Turn the Handle clockwise to start peeling the apple (figure D).

7. When the apple has been completely peeled, firmly grasp the apple and pull it off of the Food Prongs.

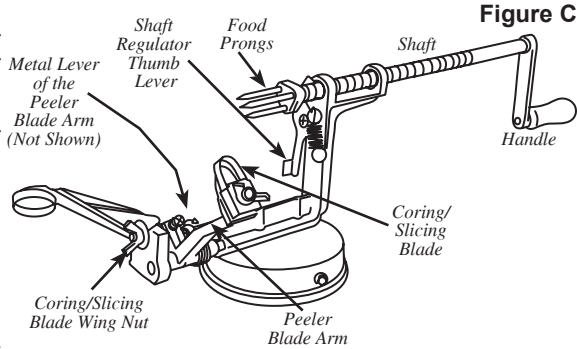


Figure C

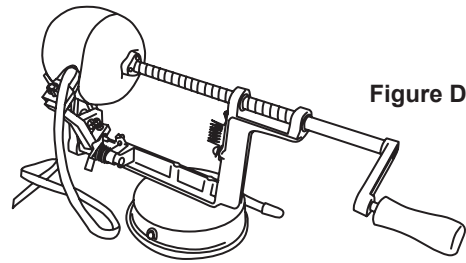


Figure D

ADJUSTING THE BLADES

CORING/SLICING BLADE ADJUSTMENT

1. Pull the Peeler Blade Arm back until the metal lever catches and holds the Peeler Blade Arm pulled back. Press Shaft Regulator Thumb Lever to release the stopper from the Shaft. Pull on the Handle until the Shaft is slightly pulled back.

2. Loosen the Coring/Slicing Blade Wing Nut slightly. Turn the Coring/Slicing Blade until the Food Prongs are in the center of the ring on the Coring/Slicing Blade. Re-tighten the Coring/Slicing Blade Wing Nut until tight.

PEELING BLADE ADJUSTMENT

1. To adjust the Peeling Blade to different fruit diameters (*this may be necessary if you are peeling smaller or thinner apples or potatoes*) use a flat head screw driver and turn the Peeling Blade Adjustment Screw clockwise or counter clockwise until desired distance is achieved.

2. To adjust peeling depth, loosen Peeling Blade Wing Nut. Adjust Peeling Blade to desired depth, and re-tighten Peeling Blade Wing Nut.



GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Keep fingers clear of the Blades at all times. Never push the product with your hands in line of the Blades.

2. Protective cut-resistant Kevlar Gloves are recommended whenever handling the Blade assemblies.

3. KEEP CHILDREN AWAY. NEVER LEAVE THE APPLE PEELER UNATTENDED. This is not a toy.

4. CHECK FOR DAMAGED PARTS. Before using the Slicer, check that all parts are operating properly, and perform the intended

functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.

5. The Manufacturer declines any responsibility in the case of improper use of this machine.

6. Be sure the Apple Peeler is stable during use. The Suction Cup Base should be secure and the machine should not move during the cutting process.

7. Do not use the Apple Peeler while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



WARNING!

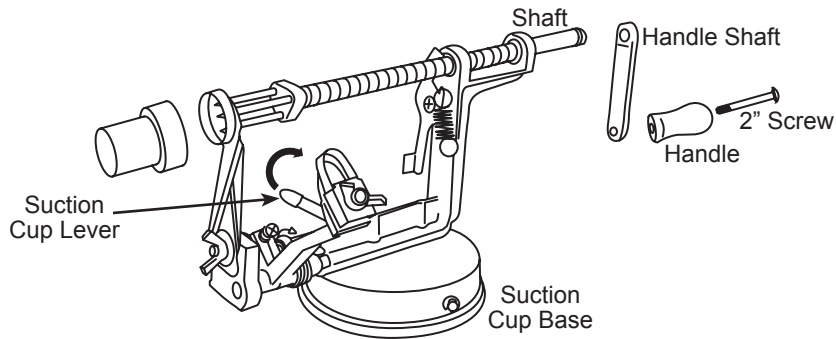
Protective/cut-resistant Kevlar Gloves are recommended whenever handling the Blade assemblies!

ADDITIONAL ACCESSORIES AVAILABLE

Traditional Style Pasta Machine	01-0201
Food Strainer & Sauce Maker	07-0801
Restaurant Quality French Fry Cutter	36-3501-W
Heavy-Duty Slaw Board & Cabbage Shredder	70-1401-W
Food-Grade Silicone Spray	03-0101-W

These products and many more products can be ordered by visiting WestonProducts.com or by calling Weston Products LLC Toll Free at 1-800-814-4895 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131 E-Mail: CustomerService@WestonProducts.com

ASSEMBLY



1. Attach the Handle with included 2" (5 cm) Screw to the Handle Shaft using a Phillips head screwdriver until tight.
2. Screw the Handle Assembly onto the end of the Shaft until tight.
3. When attached, the handle will spin freely.
4. Remove the Protective Cap from the Food Prongs. *Do not discard the Protective Cap, as it will be used to safely store the Apple Peeler.*
5. Attach the Apple Peeler to any flat, smooth surface. Flip the Suction Cup Lever so that it points to the Peeling Blade end of the unit. Hold the Suction Cup Base firm and flat against the countertop with one hand and move the Suction Cup Lever over towards the Handle end of the unit.
6. Check to make sure the Apple Peeler is firmly fixed to the surface.

CLEANING

1. Hand wash all parts that come in contact with food in warm, soapy water. Rinse thoroughly. Dry immediately.

NOTE: *The Apple Peeler is NOT dishwasher safe.*

2. It is suggested to coat all the unpainted metal parts of the Apple Peeler with a food-grade silicone spray.
3. Turn the Handle to bring the Shaft all the way in and through the Coring/Slicing Blade. Place the Protective Cap onto the Food Prongs.
4. Place the Apple Peeler in its box. Store in a cool, dry location.



Protective/cut-resistant Kevlar Gloves are recommended whenever handling the Blade assemblies!

PEELING, SLICING & CORING

1. Pull the Peeler Blade Arm back until the metal lever catches and holds the Peeler Blade Arm pulled back.

2. Press Shaft Regulator Thumb Lever to release the stopper from the Shaft. Pull on the Handle until the Shaft is completely pulled back (figure A).

3. Carefully push an apple potato or pear, stem end first, all the way onto the Food Prongs.

4. Lift up on the metal lever of the Peeler Blade Arm to release the Peeler Blade.

5. Turn the Handle clockwise to start peeling the apple (figure B).

6. The apple will meet with the Coring/Slicing Blade. This will begin the slicing and coring of the apple.

7. When the apple has been completely peeled, sliced and cored, gently pull the apple off of the core.

8. The apple core and seeds will remain on the Food Prongs. Firmly grasp the apple core and pull it off of the Food Prongs.

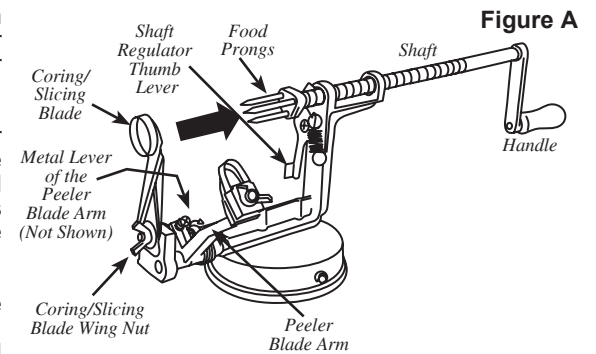


Figure A

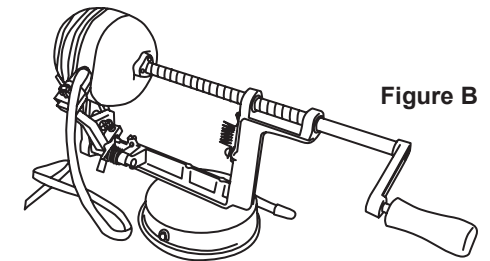


Figure B

SLICING & CORING

1. Pull the Peeler Blade Arm back until the metal lever catches and holds the Peeler Blade Arm pulled back.

2. Press Shaft Regulator Thumb Lever to release the stopper from the Shaft. Pull on the Handle until the Shaft is completely pulled back (figure A).

3. Carefully push an apple potato or pear, stem end first, all the way onto the Food Prongs.

4. Turn the Handle clockwise to start slicing/coring the apple.

5. The apple will meet with the Coring/Slicing Blade. This will begin the slicing and coring of the apple.

6. When the apple has been completely sliced and cored, gently pull the apple off of the core.

7. The apple core and seeds will remain on the Food Prongs. Firmly grasp the apple core and pull it off of the Food Prongs.