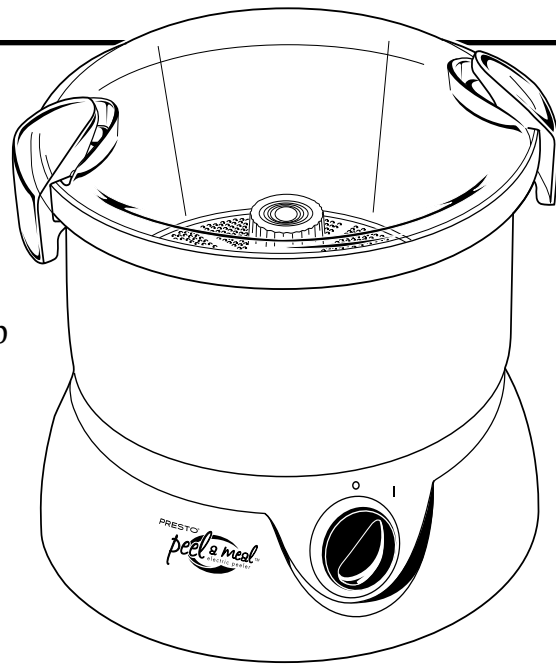


PRESTO®

Peel a Meal™ Electric Peeler


- The fast and easy way to peel potatoes! Up to two pounds in one to four minutes.
- Peels apples and carrots too.
- Includes salad spinner attachment. Quickly dries leafy vegetables.
- Removable bowl and peeling disc are fully immersible and dishwasher safe.



INSTRUCTIONS

Visit us on the web at www.GoPresto.com

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This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the electric peeler.
2. To protect against the risk of electrical shock, never put the motorized base, cord, or plug in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always use unit on a hard, flat surface. Do not operate unit on a soft surface, such as a towel or hot pad, that could block or restrict the air vents located on the bottom of the motorized base.
5. Do not operate unit unless cover is locked on.
6. Avoid contact with moving parts.
7. Always turn motor off when peeling of food is completed.
8. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
9. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department or to the nearest Presto Authorized Service Station for examination, repair, or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electrical shock, or injury.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not use outdoors.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

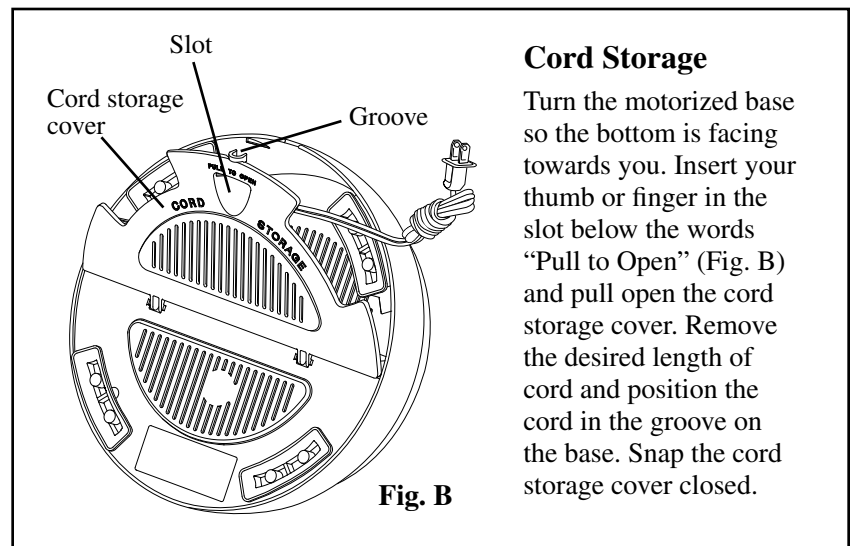
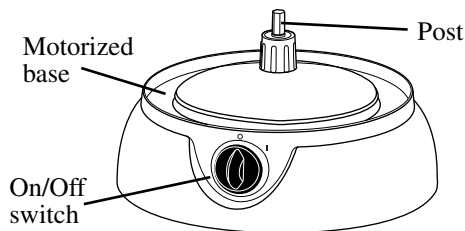
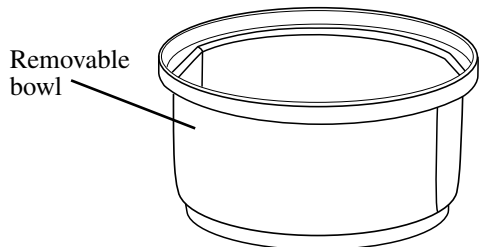
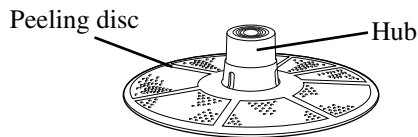
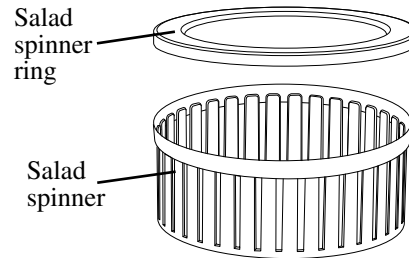
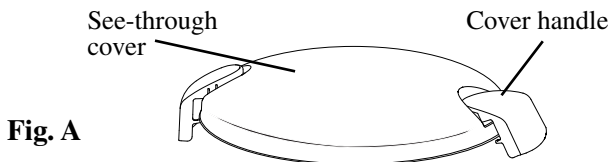
Important Plug Information

As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Getting Acquainted

Before initial use, and after each subsequent use, wash all parts except the motorized base in hot, soapy water. The bowl, peeling disc, and salad spinner may be washed in the dishwasher on the rack farthest away from the heating element; however, **do not wash the see-through cover in a dishwasher.**

Wipe the motorized base with a damp cloth to clean. **Never immerse the motorized base in water or any other liquid.**

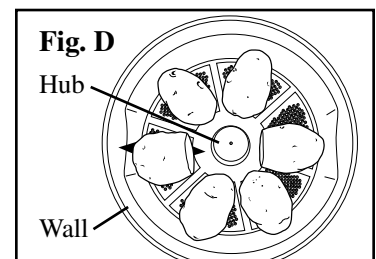
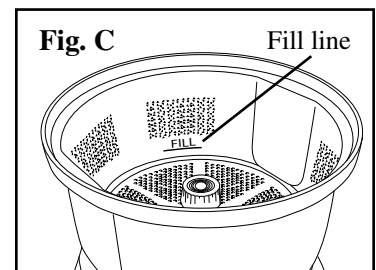


Cord Storage

Turn the motorized base so the bottom is facing towards you. Insert your thumb or finger in the slot below the words "Pull to Open" (Fig. B) and pull open the cord storage cover. Remove the desired length of cord and position the cord in the groove on the base. Snap the cord storage cover closed.

Preparing Food for the Electric Peeler

- The electric peeler is designed for peeling small and medium size potatoes, carrots, and apples. Long, oblong type potatoes and large carrots can be peeled also, however, they must first be cut to fit inside the bowl. The potatoes and carrots should be cut so they are approximately $\frac{1}{2}$ inch shorter than the hub to wall distance as illustrated in Fig. D (maximum length is $2\frac{3}{4}$ "). Cut the ends off medium size potatoes that are longer than $2\frac{3}{4}$ inches and discard the ends. Cut large potatoes in half crosswise.
- Always use firm, fresh food.
- Use potatoes without deep "eyes" as they will peel more thoroughly.
- The apples that work best are those that are round in shape, such as Cortland, Rome and Granny Smith varieties. Avoid using apples with bruises.
- Arrange a single layer of food uniformly around the peeling disc. Do not stack food on the peeling disc. Position cut potatoes on the peeling disc with the cut ends toward the hub and wall as shown in Fig. D.



MAXIMUM QUANTITIES RECOMMENDED PER LOAD:

- 12 small round new potatoes
- 6 to 8 medium size potatoes
- 3 large potatoes (cut in half crosswise)
- 4 to 6 medium apples
- single layer of carrots (sized as indicated above)

How To Use

1. Place the electric peeler in the center of a dry, flat surface away from countertop edge.
Important: Do not leave unit unattended while unit is turned ON as unit may move around the counter during use.
2. Place the removable bowl on the motorized base and then position the peeling disc on the post inside the bowl (see Fig. A).
3. Add water (1¾ cups) up to the fill line located inside the removable bowl, Fig C. **DO NOT UNDERFILL OR OVERFILL.** Food will not peel thoroughly if too little water is used. Too much water will cause excessive frothing.
4. Set the salad spinner without the ring in the sink, as it will be used later as a colander.
5. Loosely position a single layer of potatoes, apples, or carrots on the peeling disc around the hub as shown in Fig. D. Always be sure the food to be peeled is at least ½ inch shorter than the hub to wall distance (maximum length 2¾").
6. Place the cover on the bowl and lock it into place by pressing the cover handles toward the bowl. **Caution:** Do not operate the unit without the cover locked on.
7. Plug the cord into the outlet and turn the unit on (position I). Peeling will take between 1 and 4 minutes depending on the type and quantity of food being peeled. It is recommended that you turn the unit off (position O) after the first minute and every 30 seconds thereafter to check the peeling progress.

Note: It is possible as a result of the variability in the shape of the food, that a piece may become lodged in a position that causes the processing to stop. Should this happen, tap the side of the bowl to dislodge the food or if tapping does not work, turn the unit off, remove the cover, and reposition the food.

8. Once food is peeled, turn the unit off and remove the cover by pulling the handles out away from the bowl. Remove the bowl from the motorized base. Carry the removable bowl to the sink and while holding the peeling disc hub in place, carefully pour the contents from the removable bowl into the salad spinner. Rinse the food with cold water.
After peeling potatoes in the electric peeler, you may notice that potatoes with deep “eyes” may require some touch up peeling by hand using a paring knife.

Carrots peeled in the electric peeler have a different appearance than those peeled by hand, since only the top layer is removed. When carrots are hand peeled, not only the top but several layers beneath the top are removed. Unfortunately, those layers contain many of the key nutrients. The electric peeler, by removing only the top layer, insures that those nutrients are retained in the carrot rather than thrown away with the peel.

How To Use the Salad Spinner Attachment

1. Place the removable bowl on the motorized base and insert the salad spinner attachment. Do not use the peeling disc when using the salad spinner.
2. Separate the salad greens from the core and rinse them thoroughly. Then, distribute the greens loosely in the salad spinner making sure the stem ends are evenly dispersed around the hub. Keep the greens below the rim of the salad spinner and snap the salad spinner ring into place. Attach the cover to the removable bowl and turn the unit on for 15 to 25 seconds.
Note: Failure to distribute the stem ends evenly with certain types of leaf lettuce may cause the unit to become unbalanced during processing causing the unit to move around the counter. In addition, it is possible the bowl may spin off the unit.
3. Turn the unit off, remove the cover from the bowl, and remove the salad spinner.

Care and Cleaning

Wash all parts except the motorized base in hot, soapy water. The bowl, peeling disc, and salad spinner may be washed in the dishwasher on the rack farthest away from the heating element; however, **do not wash the see-through cover in a dishwasher.** If necessary, use a vegetable brush to clean any particles that may have become stuck in the peeling disc holes.

Wipe the motorized base with a damp cloth to clean. **Never immerse the motorized base in water or any other liquid.**

Stubborn carrot stains inside the bowl and on the peeling disc can be removed by pouring a small amount of vegetable oil on a paper towel and wiping the stained area. For best results, do this as soon as stains are noticed. If you should experience any other food staining, use a mixture of household bleach and water to clean the stains. Use 1 tablespoon of bleach per 1¼ cups of water.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441** weekdays 8:00 AM to 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write: NATIONAL PRESTO INDUSTRIES, INC.**
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the consumer service department, please indicate the model number and the 4 digit date code for the electric peeler. These numbers can be found on the bottom of the motorized base.

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 72-736A