

## IMPORTANT SAFEGUARDS

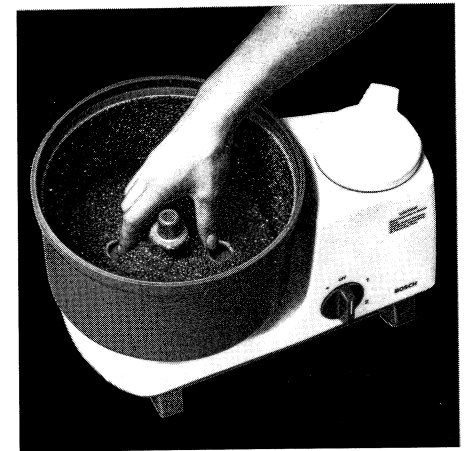
### FOR POTATO PEELER

In addition to the GENERAL SAFEGUARDS in the front of this book, the following SAFEGUARDS should be followed:

1. Read all instructions.
2. Be sure to turn switch to "off" position after each use of your potato peeler. Make sure the motor stops completely before disassembling.
3. Always operate potato peeler with cover in place.

## SAVE THESE INSTRUCTIONS

## POTATO PEELER



The potato peeler consists of a bowl with coarse inner surface, and the peeling disc. Place the bowl on the lower drive of the drive unit with a slight counterclockwise movement. The peeling disc should be turned slightly when inserting until the coupling engages.

Now put up to 4½ pounds of raw washed potatoes of about even size together with one quart of water into the bowl and place the lid on it. Then switch to **Speed 2**. Peeling is done within 2 or 3 minutes. Afterwards only the eyes have to be removed. After some use, it is recommended to take out the peeling disc, to wash it and to pour out the water with the peelings.

The potato peeler is also suitable for peeling carrots, etc. These are cut into 2 inch long pieces beforehand.

#### Cleaning

It is best to clean the potato peeler immediately after each use with a brush and cold water and to let it dry in the air.