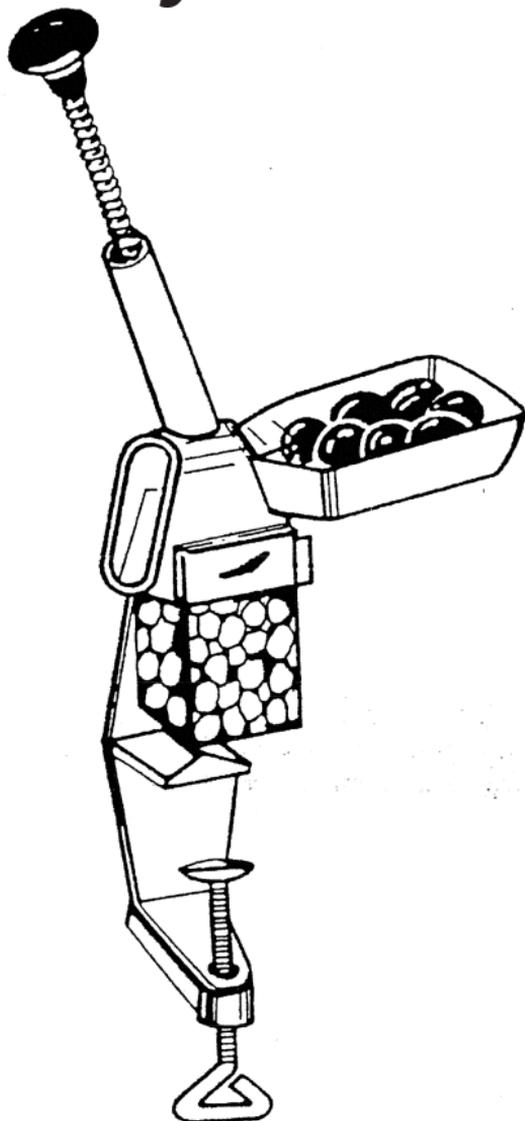




Deluxe Cherry Pitter

Perfect for:

- Canning
- Freezing
- Dehydrating
- Salads
- Desserts
- Pies



Instructions:

Wash all parts in hot soapy water and dry thoroughly. Lubricate shaft with vegetable oil.

- 1.) Clamp Unit (#5120) onto counter without "over clamping".
- 2.) Insert shaft (metal rod), screw side up, from underneath the unit.
- 3.) Slip spring down the shaft from the top.
- 4.) Bring shaft up past the spring to screw on the black knob.
- 5.) Slip gasket inside the side slot.
- 6.) Slip the pit tray in on the same side.
 - A.) To Clean Pit Tray: Slide out and empty, rinse and slide back in.
 - B.) To Change Gasket: Pull gasket to slide out. Then slide in the new gasket, flat end first, holding point/tab end.
 - C.) To Change the shaft Spring: Unscrew black knob, slide off old spring and slide on new one. Be sure to HOLD SHAFT to keep it from falling out the bottom into the pit tray. Lay body on it's side to avoid this.

Once the pitter is set up, put cherries in the top tray. The cherries will roll into place. Push the black knob down and the pits will go into the pit tray and the cherries will come out from the side, have a bowl ready for them. Repeat until all cherries are pitted.

To clean after use:

Unscrew the black knob from shaft and remove parts. Clean unit with warm soapy water and dry thoroughly. Do not put in the dishwasher.

