

Fruit and vegetable peeler

Instruction manual

DESCRIPTION

With the first rate hardened steel blade it peels all sorts of foods. Suitable for apples, carrots, potatoes, cucumbers, zucchini, kiwifruit ... and with a little practice also for pineapple.

Main advantages:

- It works in both directions – you can push it up or pull it down.
- Its toothed blade enables it to peel tomatoes, kiwifruit...
- Two eye corers at the sides are great to remove imperfections.
- The peeler has an ergonomic handle with a soft grip.
- Designed for left and right-handers.

HOW TO USE

- Hold the peeler in your dominant hand.
- Angle the peeler so that one of the cutting surfaces presses lightly into the skin. Peel thickness depends on angle you are peeling. If you want the peel to be thicker, place the peeler more upright.
- Remove the eyes of the potatoes or other imperfections with the eye corer on the side.

MAINTENANCE

Wash up the peeler before using it for the first time. Peeler can be cleaned with soapy water. We do not recommend dishwasher cleaning.

MATERIAL

Peeler body is made of ABS plastic, blade is made of quality stainless steel.

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