



# PEEL AWAY™ PEELER

Instruction Manual



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**SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE**

CONGRATULATIONS! You now own the world's finest apple/potato peeler – the Peel Away™ Peeler. You'll save time and effort when making apple sauce, apple pies, shoestring potatoes, and scores of other apple and potato dishes. The Peel Away™ Peeler is the next best thing to having someone do the work for you.

We want you to get the most out of your new Peel Away™ Peeler. Before plunging right in and peeling a bushel of apples or a bag of potatoes, you will want to get acquainted with how this product works. It's designed to save you time and effort by performing several tasks at once. The Peel Away™ Peeler always gives you the choice of leaving the peel on or taking it off. With the turn of a handle you can:

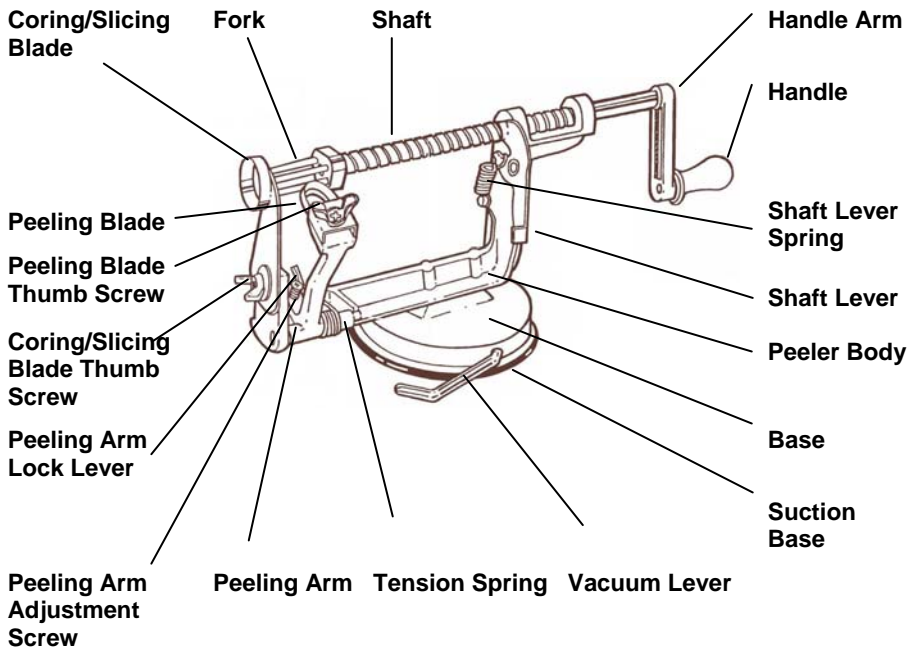
- Peel, core, and slice apples.
- Peel apples or potatoes.
- Slice and core apples without peeling.
- Make shoestring potatoes.

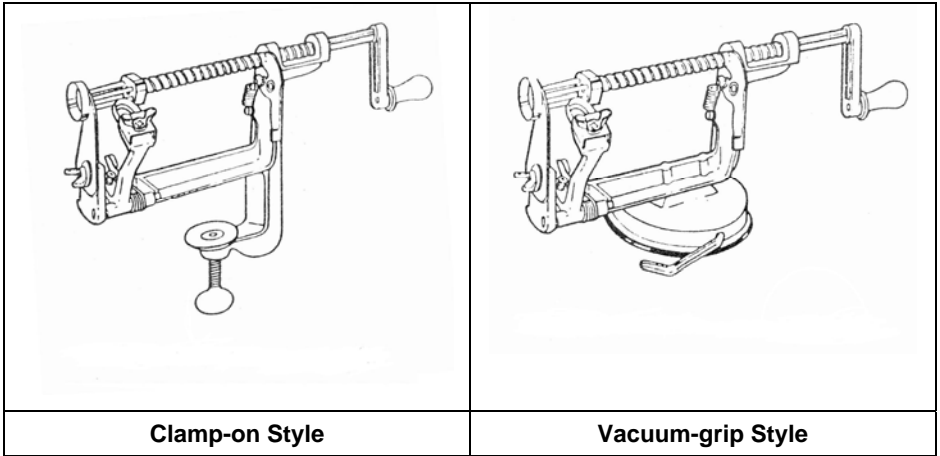
### ASSEMBLING YOUR APPLE PEELER

Before using, wash all parts of the apple peeler with warm, soapy water. Rinse and dry thoroughly.

**CAUTION:** Blades are sharp, handle very carefully.

The handle and fork have been removed from your Peel Away™ Peeler. To attach them, set the peeler on a table or counter top with the vacuum lever toward you. Screw the handle onto the right end of the shaft, and the fork onto the left end of the shaft.





**TO SECURE THE VACUUM GRIP MODEL**

Place the rubber base on a smooth, dry table or counter top with the vacuum lever toward you and turn the lever from right to left to engage the vacuum grip.

**TO SECURE THE CLAMP-ON MODEL**

Slide the peeler onto a table, counter top, or bread board and tighten the clamp using your fingers only. Make sure it is tight enough to be held securely in place. **CAUTION:** Using hand tools, such as pliers, may damage your peeler and will void the warranty.

**ALIGNING YOUR APPLE PEELER**

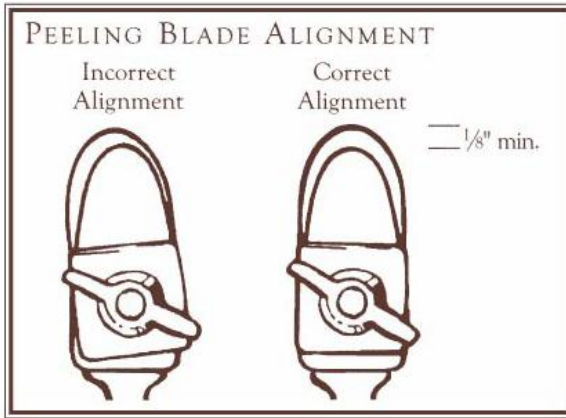
With your Peel Away™ Peeler assembled, you need to align the peeling and cutting blades. You will want to realign the blades on your peeler from time to time. To adjust the peeling arm you will need a screwdriver.

**CORING/SLICING BLADE**

To check the adjustment of the coring/slicing blade, push down the shaft lever and pull the shaft to the right, so the fork passes through the coring ring on the coring/slicing blade. If the fork does not pass cleanly through the coring ring, loosen the thumb screw on the coring/slicing blade, adjust the blade until the fork passes cleanly through it, then tighten the thumb screw.

**PEELING BLADE**

The peeling blade should be centered on the peeling arm and protrude about 1/8 inch past the head of the peeling arm. To adjust the peeling blade, loosen the peeling blade thumb screw, move the blade to the proper position, and tighten the thumb screw.



## PEELING ARM

The peeling arm has been adjusted to have approximately a 1/4 inch clearance between the peeling blade and the widest part of the fork base. To adjust the position of the peeling arm, use a screw driver to either tighten or loosen the peeling arm adjustment screw.

## USING YOUR APPLE PEELER

- Blades are sharp, handle very carefully.
- Apples and potatoes that are firm, blemish free, and symmetrically shaped work best.

## START POSITION

To set the shaft in the proper start position, push down the shaft lever and pull the shaft all the way to the right.

## PEEL, OR CORE & SLICE, OR ALL THREE

You are currently set up to peel, core, and slice. Apples peeled, cored, and sliced are perfect for use in apple pies, chunky style applesauce, dehydrating, or other apple snacks.

You may want to reposition the blades to just core and slice or to just peel. If you just want to peel, without slicing or coring, loosen the thumb screw on the coring/slicing blade, swing the blade forward out of the way, and retighten the thumb screw.

If you want to slice and core without peeling, pull the peeling arm back and drop the lock lever down so that it holds the peeling arm away from the shaft.

## LOADING FRUIT

With the shaft pulled all the way to the right, you are ready to load fruit. **Note:** For best results use only fresh, firm fruit. Soft fruit will not work as well.

Simply center the top, stem end of an apple or end of a potato, on the fork and firmly press it all the way to the base of the fork.

When loading large fruit, you may want to lock back the peeling arm while loading the fruit, and then release it before peeling. To lock back the blade, pull the peeling arm back and drop the lock lever down so that it holds the peeling arm away from the shaft.

A very large potato may need to be cut in half before loading. Load the cut end onto the fork.

## PROCESSING FRUIT

With the desired blades in place and the fruit loaded, crank the handle in a forward (clockwise) motion to process the apple or potato.

Continue turning the handle until finished. Slide the apple spiral from the core. To remove the core, push in the shaft lever and pull the handle to the right. The core will be ejected by the coring slicing blade.

To make the spiral into individual rings, use a knife to slice through one side of the apple spiral.

## THICKER OR THINNER PEEL

To get a thicker peel, loosen the thumb screw on the peeling blade and move the blade closer to the shaft to increase the gap between the blade and the head of the peeling arm.

To get a thinner peel, loosen the thumb screw on the peeling blade and move the blade away from the shaft to decrease the gap between the blade and the head of the peeling arm. **Note:** The blade may not peel at all if this gap is much less than  $\frac{1}{8}$  inch.

## CLEANING YOUR APPLE PEELER

After each use, wash the apple peeler and all parts in warm, soapy water. Rinse and dry thoroughly.

## RECIPES

### EASY APPLE PIE

#### CRUST

2 cups	Sifted flour
1½ tsp.	Salt
½ cup + 2 tbs.	Vegetable oil
¼ cup + 2 tbs.	Cold milk

Mix together the sifted flour and salt. Combine in a measuring cup the vegetable oil and cold milk. Pour the liquid mixture into the flour and stir lightly until mixed. Makes enough dough for 2 pastry shells.

#### FILLING

6 cups	Sliced apples
1 tbs.	Butter
1½ tbs.	Cornstarch
¾ cup	Sugar
1 tsp.	Ground cinnamon

Spread one of the pastry shells in the bottom of a pie pan. Heap the apples into the pastry shell. They should be well above the edge of the pie pan. Combine the cornstarch, sugar, and cinnamon in a small bowl. Take 1 tbs. of this mixture and set aside. Sprinkle the remaining mixture over the apples. Dot the top with the butter. Cover with the remaining pastry shell and seal the edges. Sprinkle the top pastry shell with the remaining cinnamon. Cut small ventilation holes in the crust. Bake at 375° F (190°C) for 35 minutes. Lower heat to 325°F (163°C) and bake for another 25 minutes.

### SHOESTRING POTATOES

1. Loosen the coring/slicing blade thumb screw. Swing the blade forward out of the way and tighten the thumb screw.
2. Adjust the peeling blade as far toward the shaft as possible so that it cuts deep into the potato.
3. Turn the handle and peel the potato.
4. When the full length of the potato has been peeled, pull the peeling arm back toward you and swing the peeling arm locking lever down into an engaged position (the peeling arm/blade should not touch the potato). Next, press and hold the shaft lever and pull back the steel shaft to the right. Finally, release the shaft lever, unlock the peeling arm so the blade is in contact with the potato, and turn the shaft clockwise for a second pass.
5. Repeat step 4 until the peeling blade no longer cuts the potato.

### WHOLE WHEAT APPLE BREAD

2 cup	Oil
2 cups	Sugar
3	Eggs, well beaten
3 cups	Whole wheat flour
1 tsp.	Salt
1 tsp.	Baking soda
2 cups	Chopped apples
1 cup	Pecans or black walnuts
2 tsp.	Vanilla

Combine oil, sugar, and eggs and set aside. Combine flour, salt, and baking soda. Add these ingredients to the oil mixture and mix well. Add apples, nuts, and vanilla. Pour into 2 greased 9" x 5" bread pans. Bake at 350° F (177°C) for 1½ hours.

### EASY APPLE PANCAKES

Simply mix apples slices into a pancake batter. Or, prepare a pancake topping by warming a generous amount of apple slices in a sauce pan with brown sugar and butter.

### BAKED SQUASH AND APPLE CASSEROLE

1	Small butternut squash (2lbs. or less)
¼ cup	Cold margarine
1 tbs.	Flour
2	Apples (peeled, cored, and sliced)
½ cup	Brown sugar
1 tsp.	Salt
¼ tsp.	Cinnamon
¼ tsp.	Nutmeg

Pare, seed, and cut the squash into small slices. Place the squash and apple slices in an oblong 7" x 11" baking dish. Blend the rest of the ingredients together until crumbly. Sprinkle over the squash and apples. Cover and bake at 350° F (177°C) for 45 to 50 minutes.

### PULL APART APPLE RINGS

½ cup	Apple jelly
¼ cup	Chopped nuts
½ cup	Brown sugar
2 – 10 oz.	Cans of refrigerated biscuits
¼ tsp.	Cinnamon
¼ cup	Butter, melted
1	Large apple (peeled, cored, and sliced)

Grease a 12 cup fluted tube pan. Spoon jelly over the bottom and sprinkle with nuts. In a small bowl, mix the sugar and cinnamon together. Cut the apple rings into thirds. Separate the dough into 20 pieces. Wrap 1 biscuit around each apple slice third. Pinch the edges to seal and completely cover each apple slice. Dip in butter and roll in the sugar mix. Stand biscuits on end in the pan. Drizzle with the remaining butter and sugar mixture. Bake at 350° F (177°C) for 30 to 40 minutes or until golden brown. Cool upright in pan for 8 minutes. Invert on a plate. Spoon additional topping over the apple ring. Serve warm. Serves 10.

### CREAMY APPLE SQUARES

1 pkg.	Yellow cake mix
½ cup	Soft margarine
¼ cup	Brown sugar
½ tsp.	Cinnamon
2	Apples (peeled, cored, and sliced)
1 cup	Sour cream
1	Egg

Combine the cake mix and margarine. Mix until crumbly. Set aside ⅔ cup for the topping. Add brown sugar and cinnamon to the reserved topping. Mix well and set aside. Press the remaining mixture into the bottom of an ungreased 9" x 13" pan. Arrange the apple slices in the pan. Blend the sour cream and egg together. Spread evenly over the apples. Sprinkle the reserved topping over this. Bake at 350° F (177°C) for 25 to 30 minutes. Serve warm.



### APPLE CRISP

5-6	Apples, (peeled, cored, and sliced)
¾ cup	Unsweetened apple juice concentrate, thawed
2 tbs.	Flour
½ cup	Rolled oats
¼ cup	All purpose flour
½ cup	Brown Sugar
¼ tsp.	Cinnamon
¼ tsp.	Nutmeg
¼ cup	Margarine or butter
¼ cup	Chopped nuts (optional)

**Filling:** In a 9" x 13" baking dish, stir together the apples, apple juice concentrate, and 2 tbs. flour. **Topping:** In a bowl, mix together the remaining ingredients. Sprinkle the topping over the filling mixture. Bake at 375° F (190°C) for 35 to 40 minutes. Serve warm with ice cream or whipped cream.

### COUNTRY STYLE HASH-BROWNS

4	Medium shoestring cut potatoes
½ cup	Chopped onion
¼ cup	Chopped green peppers
1 tbs.	Fresh snipped parsley (or ½ tsp. dried parsley)
⅛ tsp.	Onion salt
⅛ tsp.	Garlic salt
1 tbs.	Olive or canola oil
	Pepper to taste

Microwave the potato strings for 2 minutes or bake at 400° F (204°C) for 15 minutes. In a frying pan, heat oil and brown onions. Then add potatoes and all other ingredients except parsley. Cook over medium heat, stirring occasionally until the potatoes are crispy on the outside. Add parsley just before serving.

### MOLDED CRANBERRY-APPLE SALAD

2 cups	Fresh cranberries, ground or finely chopped
1 tsp.	Grated orange rind
1 cup	Sugar
1 – 3 oz.	Package lemon gelatin
1 cup	Boiling water
½ cup	Cold Water
½ cup	Diced celery
2	Apples, diced
	Lettuce leaves

Combine cranberries with orange rind and sugar. Let stand for 30 minutes. Dissolve gelatin in boiling water, then add cold water. Refrigerate until slightly thickened. Add cranberries, celery, and apples. Pour into a 2 quart ring mold. Refrigerate several hours until set. Remove from ring mold onto the lettuce leaves. Serve chilled.

## PRODUCT WARRANTY

### Appliance 5 Year Limited Warranty

Focus Electrics, LLC ("Focus Electrics") warrants this appliance from failures in the material and workmanship for five (5) years from the date of original purchase with proof of purchase, provided the appliance is operated and maintained in conformity with the provided Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at Focus Electrics' discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by Focus Electrics if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL FOCUS ELECTRICS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL, ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Focus Electrics Customer Service Department at (866) 290-1851, or e-mail us at [service@focuselectrics.com](mailto:service@focuselectrics.com). A receipt proving the original purchase date will be required for all warranty claims, **hand written receipts are not accepted**. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Focus Electrics is not responsible for returns lost in transit.

**Valid only in USA and Canada**

## REPLACEMENT PARTS

Replacement parts, if available, may be ordered directly from Focus Electrics, LLC several ways. Order online at [www.focuselectrics.com](http://www.focuselectrics.com), e-mail [service@focuselectrics.com](mailto:service@focuselectrics.com), over the phone by calling (866)290-1851, or by writing to:

Focus Electrics, LLC  
Attn: Customer Service  
P. O. Box 2780  
West Bend, WI 53095

To order with a check or money order, please first contact Customer Service for an order total. Mail your payment along with a letter stating the model or catalog number of your appliance, which can be found on the bottom or back of the unit, a description of the part or parts you are ordering, and the quantity you would like. Your check should be made payable to Focus Electrics, LLC.

Your state/province's sales tax and a shipping fee will be added to your total charge. Please allow two weeks for processing and delivery.

This manual contains important and helpful information regarding the safe use and care of your new Focus Electrics product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as gift: \_\_\_\_\_

Where purchased and price, if known: \_\_\_\_\_

Item number and Date Code (shown bottom/back of product): \_\_\_\_\_

## NOTES