

The Super Peeler

Swiss made Multiple Purpose Kitchen Tool

Right or Left handed! Ideal for arthritis sufferers!

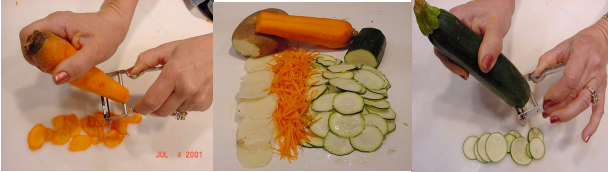
ONLY
\$9.95

Congratulations! You have purchased the best vegetable peeler in the world. The **Super Peeler** will slice, shred, scoop, scale fish, decorate and peel any firm fruit or vegetable. It will last you a **lifetime with proper care** – it is **Swiss** made. Practice the following techniques and your new Super Peeler will soon become the handiest tool in your kitchen!

Easy Peeling



Easy Slicing



Decorative Slicing



Potatoes, carrots, cucumbers, zucchini, turnips, summer squash, apples, pears, etc.

Designed to be used with only light downward pressure, the **Super Peeler** always peels the same thickness, never cutting too deep. With light downward pressure, glide the Super Peeler along the entire length of the vegetable. Pull the handle towards you or turn so you push peeler away from you.

Soft fruit, tomatoes, kiwi fruit, peaches etc.



Use a back and forth sawing motion to remove skin without bruising or tearing fruit.

Apples and round shaped fruit: Lay blade and crossbar on apple, hold peeler still and spin the apple as you slowly guide the peeler around the circumference until the fruit is completely peeled.

Potato crisps, carrots, celery, cucumbers, etc.

For wafer thin slices, simply turn the peeler over and pass the vegetable from the guide bar across blade. This should be done quickly with a follow through movement across the blade. The faster you go the easier it is. If this feels awkward, hold the Super Peeler on the table and rapidly pass vegetable across guide bar and blade. Once this becomes easy, lift the peeler off the table and slice right into salad bowl or soup pot.



Eye Remover
"Bad eyes" (in potatoes) and spots can be removed with the "eye remover" on the side. Simply lay eye remover over the spot and press in to cut and twist out at the same time. Larger areas can be scraped with eye remover.



Peeling Citrus Fruit

Start the peel; hold top of peel with thumb while pulling peeler down around lemon. This will remove outer rind from all citrus fruit for **Juicing**. Also, use lemon peel for **Lemon Twist!**



Lemon Zest

Fold the peel strip in half and carefully shave side of peel for lemon zest. Also, shave sides of carrot strips for Cole Slaw.



Scoop with Handle

Use Peeler Handle to scoop seeds out of Squash, Melons, Pumpkin and Cantaloupe.

Cheese – For Pizzas, Salads and Sandwiches, Cut block into width of Peeler blade. Hold the block with fingers at either end and run the peeler from one end to the other. For best results, cheese must be nearly frozen.

Zucchini, Yellow Squash, cucumber, carrot strips, etc.

Lay vegetable flat and slice while pressing firmly. This will make perfect strips for vegetable lasagna, zucchini parmesan, sautéing and stacker pickles. Roll up vegetable strips with fillings for a decorative appetizer. Layer long **carrot strips**; fold them in half and carefully shave with peeler to create Julienne style garnish and color in Cole slaw and salads.(Refer to Lemon Zest)

Easy Shredding Cabbage or Iceberg Lettuce:



For perfect coleslaw, cut cabbage in half through the core. Hold core in palm and shave lightly across the leaves. Follow ridges as they form. Use a **heavy** head of **Iceberg lettuce** for shredding lettuce for tacos, burritos, salads, roll-ups and wraps.

Factory Guarantee

We guarantee the Super Peeler blade to stay **sharp** for at least **five years**. However, proper care should be observed. Remember, **Cleaning in a dish washer or letting drip dry Is NOT recommended and will void Guarantee**. Please refer to Care and Maintenance. Should the blade dull, return with \$4.00 S/H to address on re-order form for free replacement.

Care and Maintenance

Remember, proper care should be observed, **Do not clean in a dish washer or let drip dry**. Simply rinse under hot water and **towel dry**. Occasionally, spray or rub vegetable oil on blade and pivot points for lasting sharpness, a lifetime of use and to prevent any surface rust developing.

Important
If rust should appear on blade, clean with steel wool, and spray with vegetable oil.

Name _____
Street _____
City/State/Zip _____, _____, _____

Description	Qty.	Price	Total
Peeler		\$9.95	
Julienne Slicer		\$12.95	
Shipping/Pocessing			\$4.00
		Total	

Check 1: M/O ____ Check ____ Visa ____ MC ____

Card #: _____ Expires ____/____/____

Cardholders Name _____

Signature _____

Mail to: AWK Enterprises, 210Apple Alley, Milford, PA 18337

Special Introductory Discount Coupon

\$2.00 OFF

Your next mail order purchase of the Swiss Super Peeler.

We know you will be delighted with your new Swiss Super Peeler. In order to extend our special Introductory Offer to your friends and relatives, use this coupon in conjunction with our mail order offer.