



ORCHARDTM CHERRY PITTER

Instruction Manual



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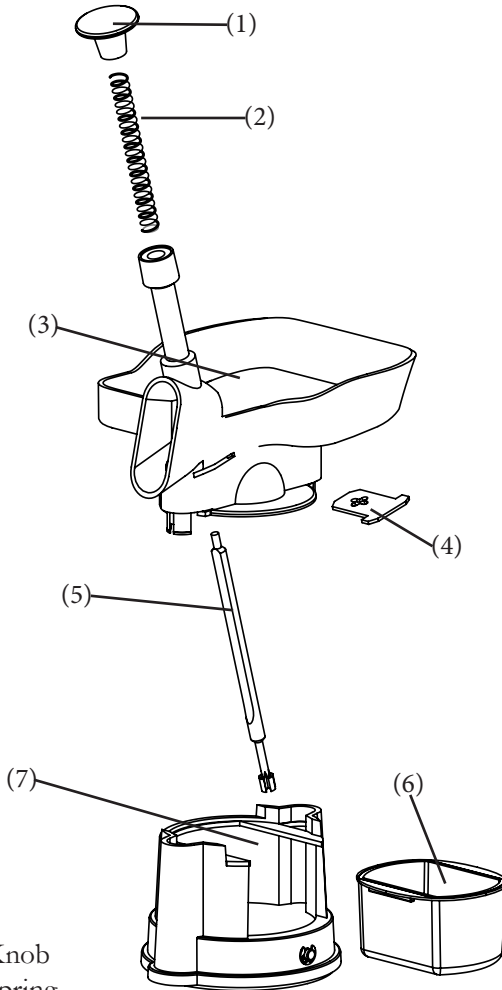
*For the most up-to-date manual, or for more information regarding this product, visit our website: **VKPbrands.com**

Orchard Cherry Pitter

Model VKP1152

Parts Diagram

Your complete Cherry Pitter everything shown below:



Parts List

- (1) VKP1152-1 Knob
- (2) VKP1152-2 Spring
- (3) Cherry Tray Not Sold Separately
- (4) VKP1152-4 Gasket
- (5) VKP1152-5 Shaft
- (6) VKP1152-6 Pit Container
- (7) Suction Base Not Sold Separately

All replacement parts are available on our website, VKPbrands.com.

Operating Precautions

Read and follow ALL precautions and warnings before operating your Cherry Pitter for the first time. If these precautions are not followed, damage to the Cherry Pitter and/or injury to persons to persons could result.

- Do not put fingers under the shaft while the Cherry Pitter is in use. This could result in injuries.
- Do not put any part of the Cherry Pitter near hot surfaces.
- Do not store in direct sunlight or extreme temperatures. This could compromise the materials of the Cherry Pitter and keep it from functioning properly.
- Do not submerge the base of the Cherry Pitter in water.
- Hand wash all parts before use.
- Do not put any portion of the Cherry Pitter in the dishwasher.
- Not for use by children.
- For household use only.

Product Overview

Congratulations on your purchase of the Cherry Pitter. You will find this to be a very valuable kitchen tool. It will also save time spent on the cherry pitting process. Make sure to read all portions of this manual before using your Cherry Pitter for the first time. Also, be sure to take advantage of the recipes included for your convenience.

Care Instructions

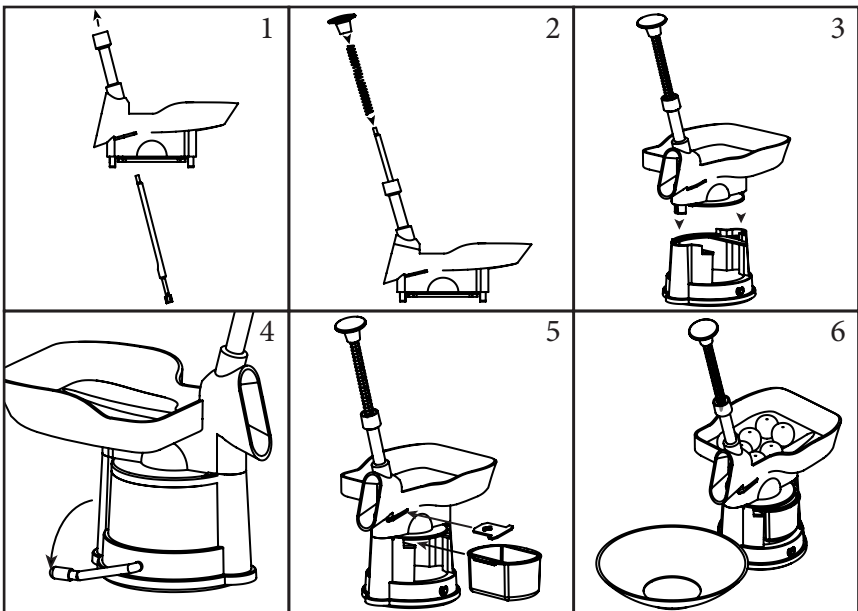
Wash all parts by hand in warm, soapy water before the first use, to remove any factory residues. For best results, always hand wash after each use in warm, soapy water. To ensure the longest life possible from your Cherry Pitter, wash and dry each part thoroughly before storing.

Never submerge the base in water and do not put any part of the Cherry Pitter into the dishwasher. Some wearing may occur on the shaft after a period of time. This is due to the natural acidity of the fruit.

Assembly & Use Instructions

Please read all previous portions of the manual before assembling your Cherry Pitter.

1. Insert the shaft into the underneath side of the Cherry Pitter and push it up as far as it will go (see Diagram 1, below).
2. Slide the spring over the shaft. Then screw the knob onto the top of the shaft (see Diagram 2, below).
3. Connect top of cherry tray to suction base by inserting wide part of cherry tray into the suction base followed by the other side. Push firmly until both sides click in place (see Diagram 3, below).
4. Place the Cherry Pitter on a smooth surface and turn the suction lever to secure the base (see Diagram 4 below).
5. Insert the gasket into the slot on the side of the body and slide the tabs of the pit container into the slots on the underneath side of the Cherry Pitter (see Diagram 5, below).
6. Place stemmed cherries in the tray. They will automatically funnel through as you press down quickly on the knob, ejecting the pits into the pit container. The pitted cherries will roll out of the Cherry Pitter, so be sure to have a bowl in place (see Diagram 6 below).



Recipes

Cherry Pie Filling

Yield: Approximately 4 cups

4 cups Pitted Tart Cherries
1 cup sugar
1/4 cup cornstarch
1 Tbsp. lemon juice (optional)

Directions:

Preheat oven to 375° F.

Place prepared cherries in a medium saucepan over medium heat, and cover. Heat the cherries until they release their juices and come to a simmer, stirring often. This process takes about 10 - 15 minutes.

In a small mixing bowl, whisk the sugar and constarch together until com- bined. Pour the sugar mixture into the saucepan and thoroughly combine with the cherries. Reduce the heat to low and simmer until the filling has thickened, about 2-5 minutes. Remove from heat, let cool, and pour the filling into the pie crust of your choice.

Bake for 10 -15 minutes, or until the crust is golden brown and the filling is hot. If using store bought crust, follow the baking instructions on the package.

NOTE:

This filling makes a great topping for cheesecake, ice cream, etc. You can also make quick cherry tarts by filling refrigerator crescent dough and baking according to package instructions.

Cherry Crumble

Makes 6-8 servings

6 Tbsp. butter

1 1/8 cup flour

1/2 cup rolled oats

6 Tbsp. brown sugar, packed 1/8 tsp. salt

One batch Cherry Pie Filling (see previous page)

Directions:

Preheat oven to 375° F.

Melt butter in a large saucepan over medium heat. Remove pan from heat and stir in flour, oats, brown sugar, and salt, until dry, crumbly dough forms.

Press 2/3 of the crumb dough mixture into the bottom of a 9 inch square pan, making firm, even layer. Spread cherry pie filling on top of the crust and sprinkle the remaining 1/3 crumb dough mixture on top of the pie filling layer.

Bake for 40-45 minutes, or until the top is lightly browned and the pie filling is bubbly. Serve warm or cool.

NOTE:

Especially tasty if served with ice cream or whipped cream.

Product Warranty

Register your warranty online at:
VKPbrands.com/Warranty

Model VKP1152 - Orchard Cherry Pitter: 5 years

We are confident in the quality of our products and back each one with a limited warranty for the length of time specified above. Should you experience any problems with your product, please contact our Customer Service Department.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated within the U.S. or Canada and used for its intended purposes. These products are for household use only.

Items Not Covered:

- Return shipping costs or returned items lost in transit.
- Damages to the product due to accident, misuse, abuse, negligence, or if the appliance has been altered in any way.
- Products used outside of the United States or Canada.

VKP[™]

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