

VICTORIO®

# CHERRY STONER

VKP1009



## Instruction Manual

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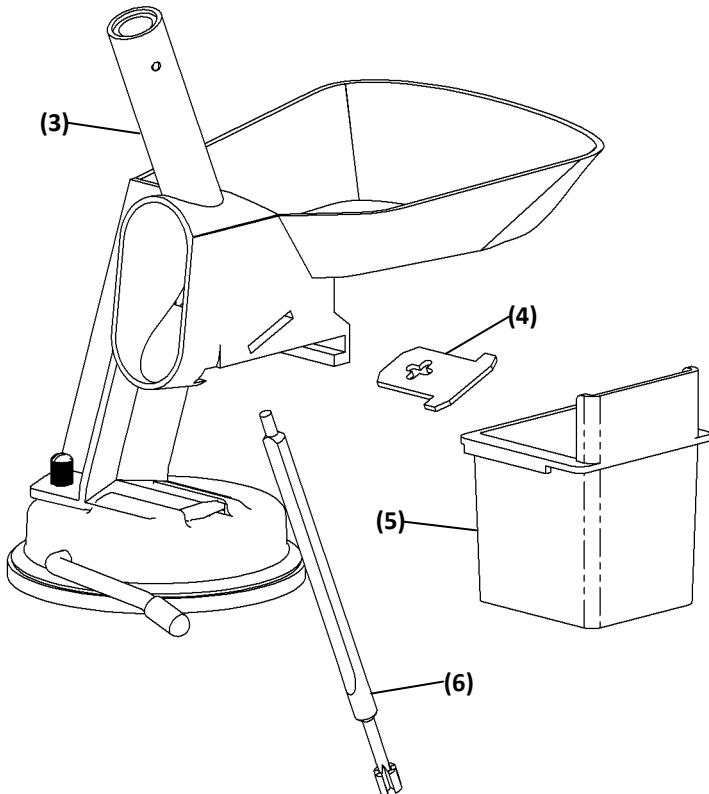
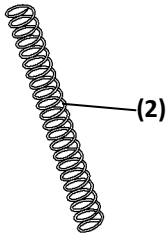
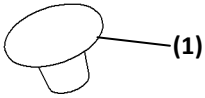
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\*For the most up-to-date manual, or for more information regarding this product, visit our website: **[www.Victorio.info](http://www.Victorio.info)**.

# Victorio Cherry Stoner Model VKP1009

## Parts Diagram

Your complete Cherry Stoner comes with all the parts listed below:



### Parts List:

- (1) VKP1009-1 Knob
- (2) VKP1009-2 Spring
- (3) Body - Not Sold Separately
- (4) VKP1009-5 Gasket
- (5) VKP1009-6 Pit Container
- (6) VKP1009-3 Shaft

## **Operating Precautions**

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

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

## **Product Overview**

Congratulations on your purchase of the Victorio Cherry Stoner. 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 Stoner for the first time. Also, be sure to take advantage of the additional recipes included, for your convenience.

## **Care Instructions**

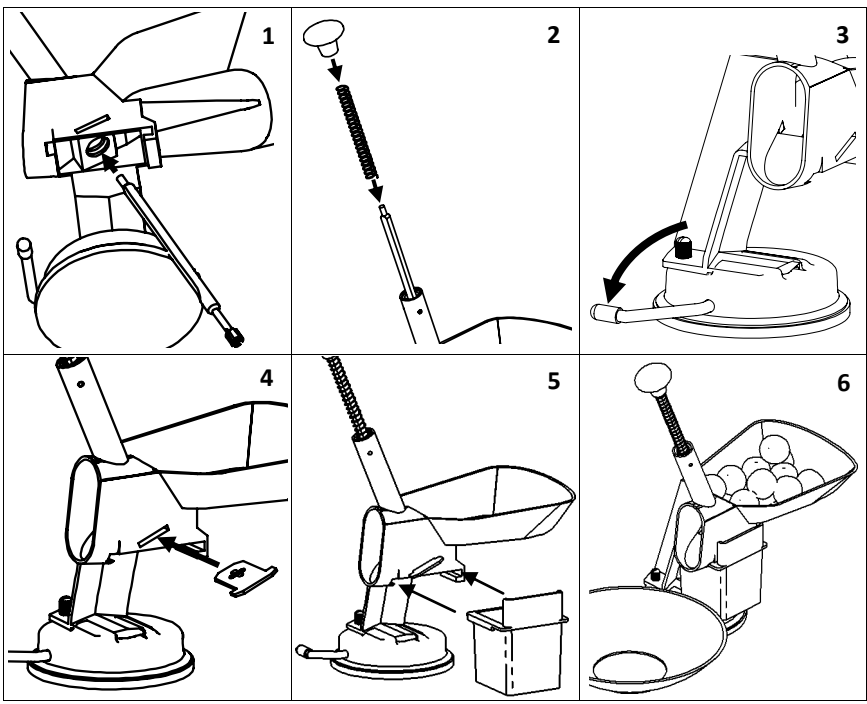
Wash all parts by hand, in warm, soapy water, before the first use, to remove any factory residues. For best results, always hand wash after each use in warm, soapy water. To ensure the longest life possible from your Cherry Stoner, wash and dry each part thoroughly before storing.

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

## Assembly & Use Instructions

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

1. Insert the shaft into the underneath side of the Cherry Stoner 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. Place the Cherry Stoner on a smooth surface and turn the suction lever to secure the base (see Diagram 3, below).
4. Insert the gasket into the slot on the side of the body (see Diagram 4, below).
5. Slide the tabs of the pit container into the slots on the underneath side of the Cherry Stoner (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 below. The pitted cherries will roll out of the Cherry Stoner, so be sure to have a bowl in place (see Diagram 6, below).



# Recipes

## **Cherry Pie Filling**

Yield: Approximately 4 cups.

4 c. Pitted Tart Cherries

1 c. Sugar

1/4 c. 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 to 15 minutes.

In a small mixing bowl, whisk the sugar and cornstarch together until combined. 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 a pie crust of your choice.

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

## **Cherry Crumble**

Makes 6-8 Servings

6 tbsp Butter

1 1/8 c. Flour

1/2 c. Rolled Oats

6 tbsp Packed Brown Sugar

1/8 tsp Salt

One Batch Cherry Pie Filling (see p. 4)

### 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 a dry, crumbly dough forms.

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

Bake for 40-45 minutes, or until the top is lightly browned. Serve warm or let cool.

## **Product Warranty**

Model VKP1009 - Cherry Stoner Warranty: 1 year

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. This product is 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.

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