



Das Werkzeug der Gourmets.



Cherry/Plum Pitter

16280

Cherry Pitter

16281



## Dear RÖSLE Customer,

Thank you for choosing the high quality Cherry Pitter by RÖSLE. It's a wise choice and one that will prove the test of time as a durable top quality product.

To make sure you get optimum results and long-lasting service from your new kitchen utensil, we've compiled some important information plus tips for optimal use and aftercare, as well as safety guidelines.

## First time use

Before first time use clean all parts. Take care to observe the instructions provided under paragraph "Cleaning".

## Outstanding product features at a glance:

For effortless pitting of large quantities of cherries or plums. The stones are neatly separated from the fruit flesh and collected in a receptacle. The special cutting blade for plums cuts open the fruit and removes the stone in one operation. A neat method that avoids messy splattering of fruit juice. An ideal tool for baking or when making fruit preserves.

- For pitting cherries and plums
- Quick processing even of large quantities
- Automatic separation of fruit flesh from stone
- The receptacle for stones is integrated in the utensil
- Comes with a special blade for removing stone and cutting open plums
- No splattering of fruit juice around utensil
- Can be completely disassembled for cleaning
- Dishwasher safe (except for spring)

## 1. Close up on the Cherry/Plum Pitter

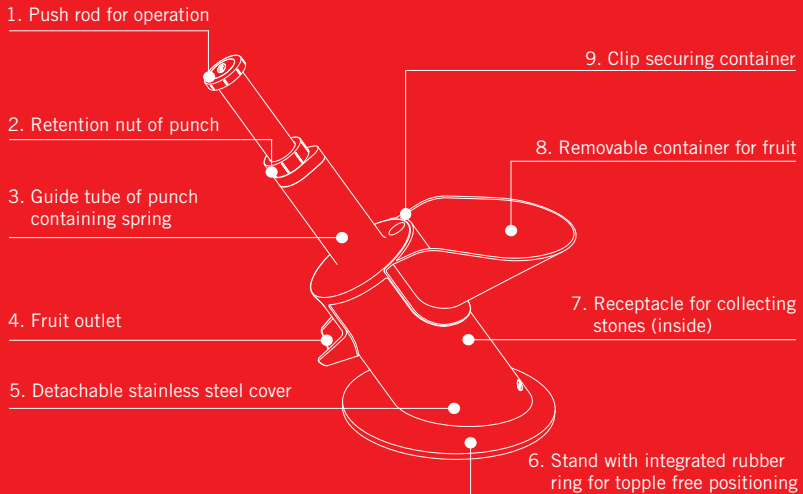
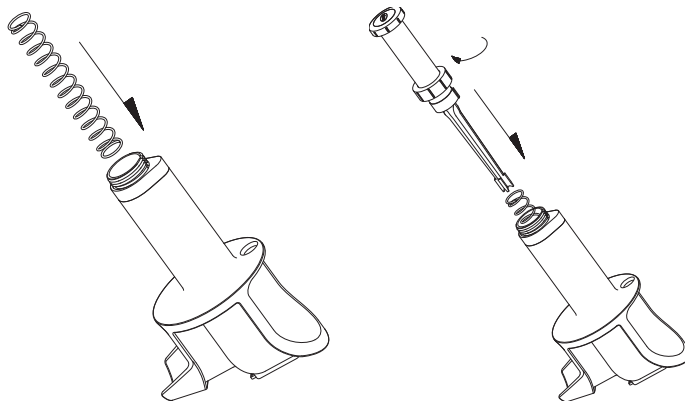


figure 1

## 2. Before first time use

The spring must be fitted. The spring is provided as a separate component. To position the spring remove the retention nut (No. 2 Illustration 1) from the punch and pull out the cutting unit. Position the spring in the tube and refit the punch. Tighten the nut.

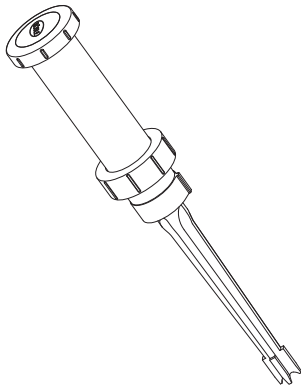


(Figure shows fitting of the cherry punch)  
The pitter is now ready for use.

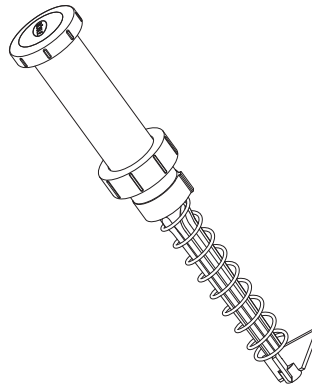
### 3. Close up on the punch

The appliance comes with two different cutting units for the punch. One from synthetic material for cherries plus one with stainless steel blade for plums.

The appliance must be fitted with the correct cutting unit appropriate for the task.



for cherries

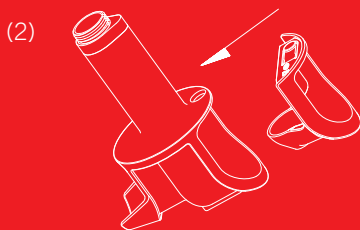
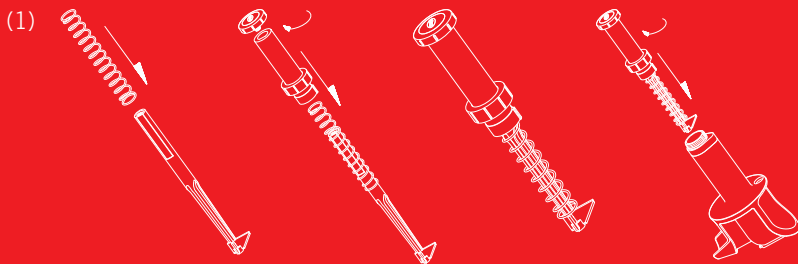


for plums  
(only 16280)

#### 4. Fitting the cutting unit for plums

Plum attachment, plum knife (1) and plum insert (2) are not included in article no. 16281 .

When pitting plums the punch must be fitted with the cutting unit for plums (1) and a plum holder (2). The following steps give instructions for fitting.



The pitter is now ready for use.

## 5. Pitting cherries

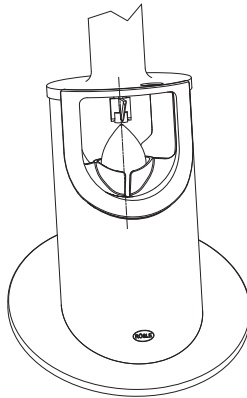
Place a flat dish or bowl below the outlet to collect the fruit. Remove the cherry stems and place the fruit in the transparent container. Make sure that the fruits roll into the aperture in the appliance. The fruit will be automatically centered in the correct position in the appliance. Press the punch downwards with the flat of your hand until it is fully down. The fruit will be automatically pitted and ejected all in one go. The shape of cherries may sometimes prevent them from rolling smoothly into the aperture of the appliance. In such cases they can be given a little push with a finger.

## 6. Pitting plums

Fit cutting unit for plums and plum holder (See instructions above).

Place a flat dish or bowl below the outlet to collect the fruit. Place each plum by hand into the holder. **The plums must be exactly and correctly positioned in the holder.** Please observe the illustration.



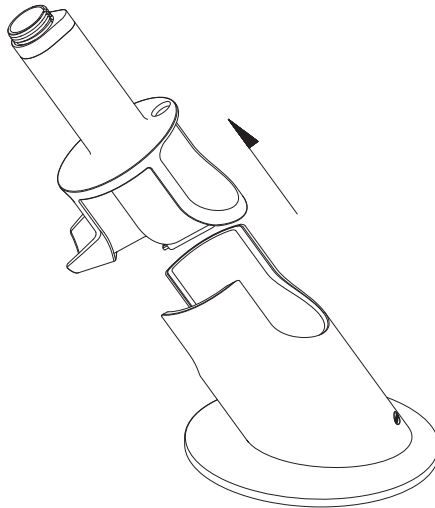


Remove hands from the cutting zone. Then press the punch downwards with the flat of your hand until it is fully down. The fruit will be automatically pitted, cut open along one side and ejected all in one go. When positioning plums they must be placed so that the punch with the blade meets the fruit centrally.

Tip: The riper the plums the easier the stone loosens from the fruit flesh. Un-ripe fruit should not be processed as the stones can only be dislodged with great force which could lead to damage of the appliance itself. The punch may also suffer damage if stones get jammed in the holder.

## 7. Emptying the cherry pit container

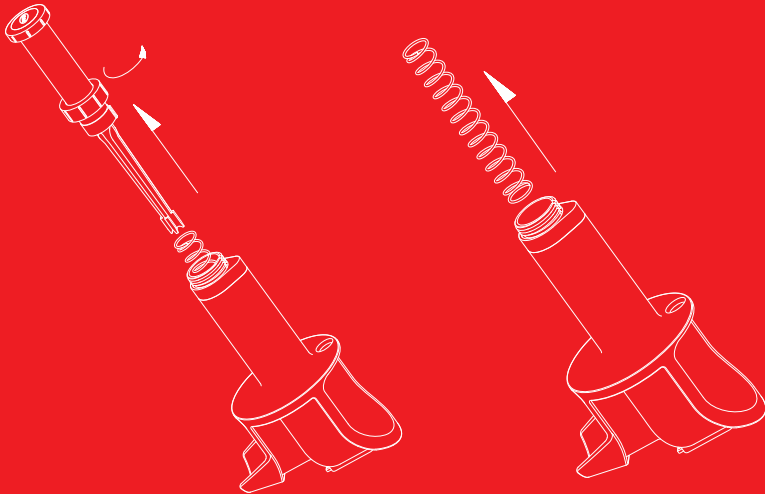
The container for the cherry pits is located inside the unit. Disassemble the unit as described in the following figure to emptying the pits.

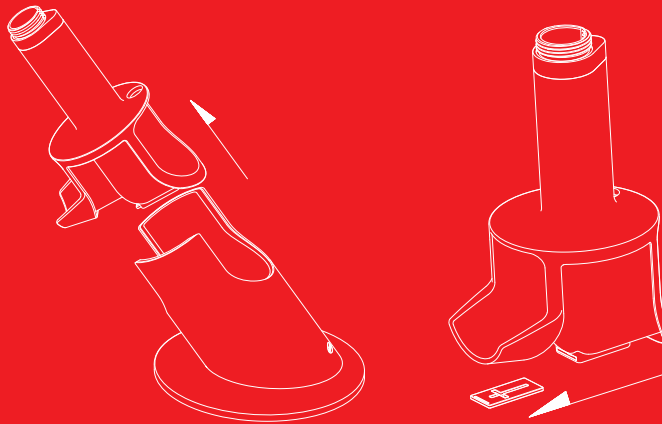


## 8. Cleaning

The pitter can be completely disassembled for cleaning.

To do this, loosen the retention nut of the punch (No. 2, Illustration 1) and remove the punch. All other components are simply fitted into each other and can be easily disassembled.





All parts except for the spring can be cleaned in a dishwasher. The spring normally does not require cleaning. However if it is necessary, rinse it clean under running water and dry it thoroughly immediately afterwards. Never put the spring into a dishwasher.

## 9. General Safety Guidelines

The Cherry/Plum Pitter should not be used as a toy and should be handled with caution. Small components could be accidentally swallowed by children so please keep the appliance safely out of their reach.

- Do not activate the punch while the fruit is being positioned.
- Hands and fingers must be safely distanced from the cutting zone while the punch is being operated.
- Hold the pitter firmly with one hand while operating the punch with the other hand.
- The appliance should only be used on a dry and stable worktop.
- Please observe special caution when disassembling and assembling the appliance and when changing cutting units.
- Caution! Sharp blade - danger of injury
- The Cherry/Plum Pitter should not be used if there are signs of damage or if it seems to malfunction.
- The Cherry/Plum Pitter is designed exclusively for household application.
- We grant you a 10 Year Warranty on this product

We wish you long lasting service  
from your new RÖSLE kitchen aid  
Your RÖSLE Team from Marktoberdorf



10 Jahre · Years · Ans  
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