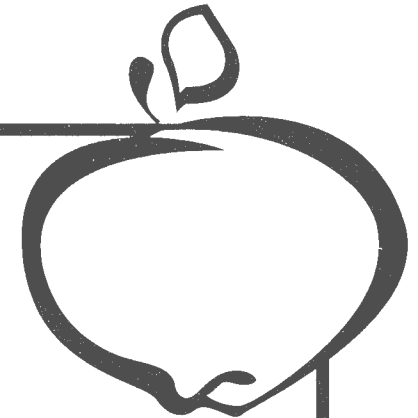




# NORPRO'S APPLE MACHINE OPERATING INSTRUCTIONS & RECIPE GUIDE

*Everything you need to  
know to operate your  
Apple Paring, Coring,  
Slicing Machine.*



- *See pages 2-3 for operating instructions.*
- *See pages 4-5 for any troubleshooting questions you may have.*
- *See pages 6-9 for delicious recipes and apple tips!*
- *See pages 10-11 to order additional or replacement parts.*



*This guide applicable to all  
models including:*

*860, 861, 864, 864R, 865,  
865R, 866, 866R, 866-2*

# OPERATING INSTRUCTIONS

See Diagrams (at right) for reference.

## ALL MODELS:

### Pare, Core and Slice

1. Release groove clamp (B) and draw shaft (C) back, (or wind it back with handle).
2. Press apple firmly, stem-end first, onto 3-prong fork (D). Apple must be on straight, lined up with shaft so paring knife can do a thorough job.
3. Turn handle until paring knife (Z) starts to pare apple. If paring knife doesn't pass around the apple freely, guide it by hand. If paring knife clogs and skips due to a soft apple, clean paring knife to correct.
4. For different sized apples, adjust gap between paring knife and knife holder (E) by loosening screw and sliding paring knife out for deeper paring cut or in, for thinner cut. If paring knife is skipping or not paring correctly, simply adjust paring knife (Z) by moving very slightly, approximately  $\frac{1}{32}$ ".

### Core only (Optional Core-Only attachment included with #861).

1. Push paring knife (Z) away from Apple Machine until it locks into position behind retaining bar, then remove slicer/corer (F). Attach corer #861C in place of part F.

## MODEL #860:

### Pare only

Remove slicer/corer (F), this allows the paring knife to work alone.

### Slice and Core only

Remove paring knife holder (E) by unscrewing the nut and bolt.

## MODEL #861:

### Pare only

Remove slicer/corer (F), this allows the paring knife to work alone.

### Core only

Push paring knife (Z) back away from Apple-Mate until it locks into position behind retaining bar. Remove slicer/corer (F), attach corer #861C in place of part F.

### Slice and Core only

Push paring knife (Z) back away from Apple-Mate until it locks into position behind retaining bar. Attach slicer/corer (F) to mounting plate (M) with bolt.

### Pare and Core only

Leave paring knife (Z) in cutting position. Remove slicer/corer (F), #861C in place of part F.

## MODEL #864, 865, 866:

### Pare only

Remove slicer/corer (F), this allows the paring knife to work alone.

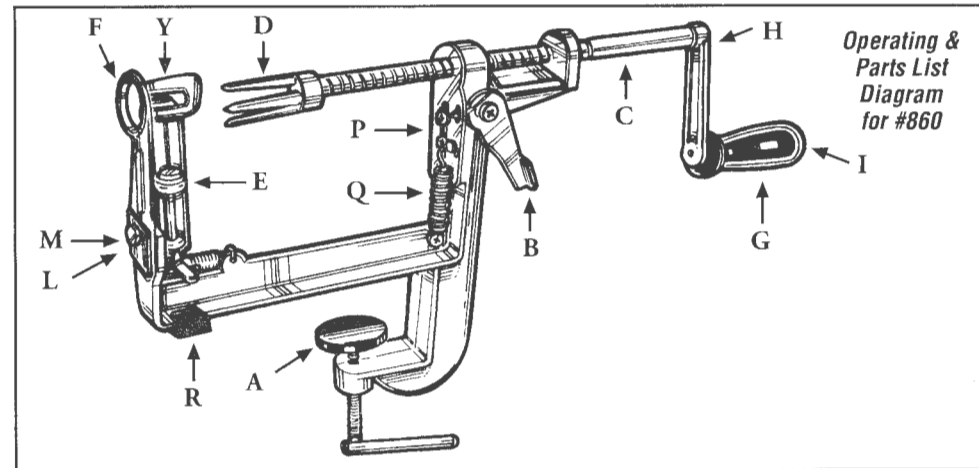
### Slice and Core only

Push paring knife holder (E) back, away from Apple Machine until it locks into position behind retaining bar. Leave slicer/corer (F) attached.

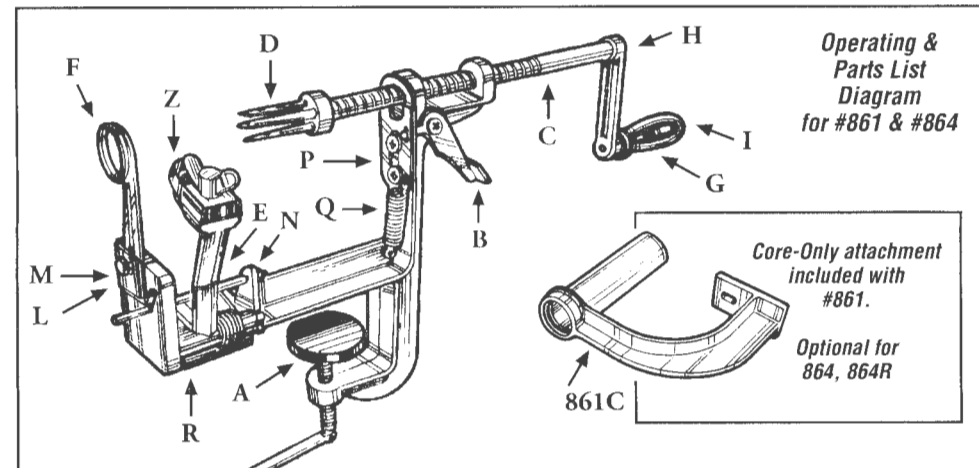
## MODEL #865, 866 and 866-2

### Releasing Vacuum Base:

When releasing suction lever, hold lever firmly and release slowly.



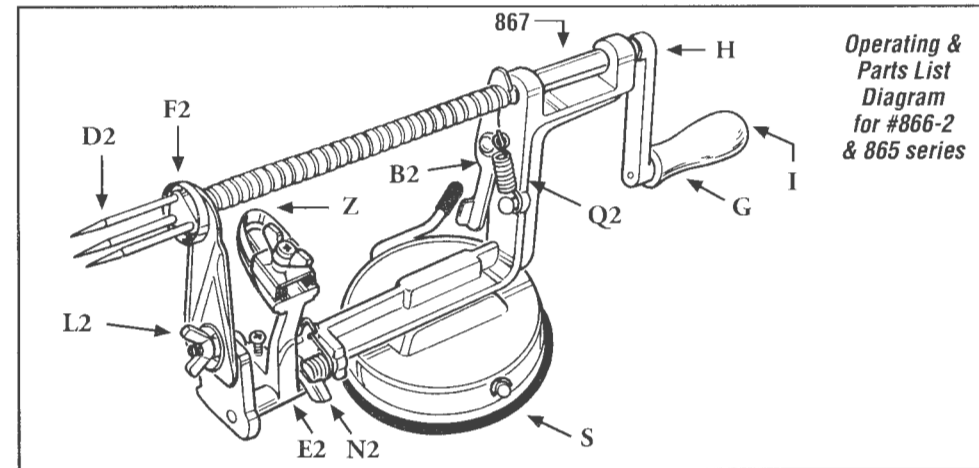
Operating & Parts List Diagram for #860



Operating & Parts List Diagram for #861 & #864

Core-Only attachment included with #861.

Optional for 864, 864R



Operating & Parts List Diagram for #866-2 & 865 series

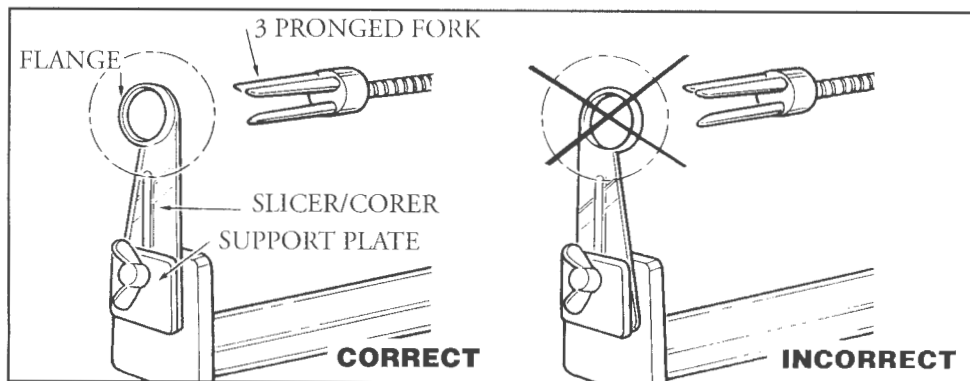
Use above diagrams for reference to Parts Ordering; pages 10-11

## TROUBLESHOOTING

To prevent damage, it is important that your Apple machines be adjusted properly before each use. Refer to the following instructions each time you set up your machine and you will enjoy years of trouble free service.

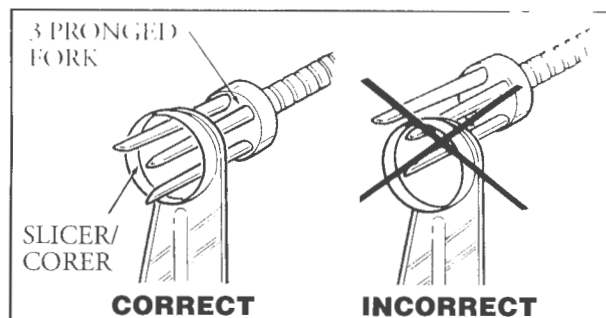
### All Models:

**Be sure Slicer/Corer Blade is facing the right way.** When using the slicer/corer blade, be sure flanged end of blade faces away from 3 pronged fork and support plate is in proper position. (See diagram below).



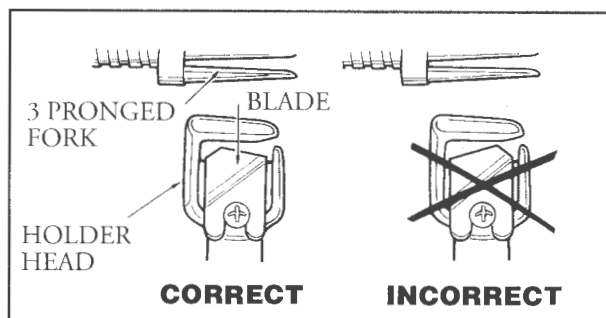
### All Models:

**Align Corer or Slicer/Corer Blade.** Release groove clamp and push shaft all the way in. Align slicer or corer with the 3 prong fork so that there is an even space all the way around the 3 pronged fork. (See diagram at right).



### Model #860:

**Face Paring Knife Blade the right way.** If paring knife blade has been removed for cleaning, be sure it is facing the right way before using. (See diagram at right).

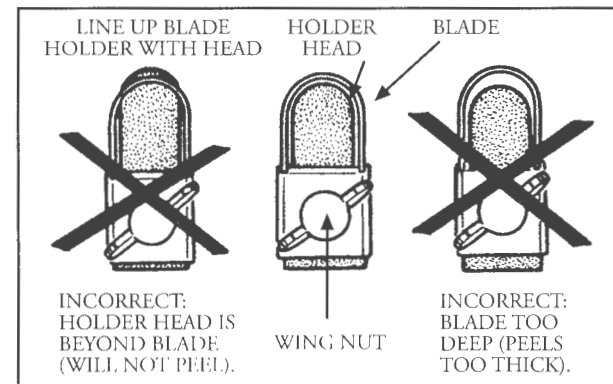


## TROUBLESHOOTING

### Models #861, 864, 865, 866:

#### Adjust Paring Knife Blade.

The correct setting should have the peeling blade approximately even with the rounded end of holder. To adjust for proper peeling thickness for different variety of apples, loosen wing nut and move blade forward or back slightly, i.e. 1/32" until you obtain desired peeling depth. Make sure there is an even space between



holder head and blade as shown. Hold firmly in desired position and tighten wing nut securely. Note: By moving blade forward (away from holder) more apple will be peeled and by moving blade back less apple will be peeled. (See diagram above-right).

### ALL MODELS:

Problem	Cause	Solution
Won't pare properly. Will not peel.	Paring blade needs cleaning. Paring blade not properly adjusted.	Rinse off paring blade. Adjust paring blade.
Parer removes too much fruit with peel.	Paring blade is set too deep.	Adjust paring blade for shallower cut. See diagram above.
Fruit breaks up before being completely sliced.	Fruit is too soft.	Use only fresh, hard fruit.
Part of core is sliced with fruit.	Fruit is not centered on 3 pronged fork.	Be sure fruit is centered on 3 pronged fork.
Won't core properly.	Coring blade not aligned properly.	Align coring blade.
Fruit won't slice.	Slicing blade is on backwards.	Be sure slicing blade is facing right way.

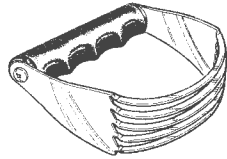
### Care Instructions:

Apple juice is very sticky when dry, it is important for satisfactory operation the unit be hand washed and dried thoroughly after every use. If you are processing a large number of apples, it is recommended that you rinse and dry your machine occasionally.

**Pie-making is easy when using Norpro Apple Machines!**  
 Look for more Norpro products for the rest of your Bakeware needs.

**Basic Pie Crust**

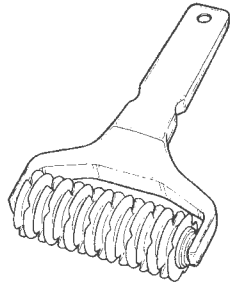
- 3 cups (320 g) sifted flour
- 1 cup (225g) veg. shortening or lard
- 3 tablespoons (45g) sugar
- 1/2 cup (118 ml) ice cold water



**3245  
Grip-EZ™  
Pastry  
Blender**

**Cheesy Pie Crust**

- 2 1/2 cups (350 g) sifted flour
- 3/4 cup (175 g) shortening
- 1/2 cup grated cheddar cheese
- 1/3-1/2 cup (79 ml-118 ml) ice cold water



**3255  
Lattice  
Pie Top  
Cutter**

**Apple Pie Filling**

- 5 large apples
- 2 tablespoons (60 ml) lemon juice
- 1/2 cup (100 g) brown sugar, packed
- 2 tablespoons (17.5 g) all purpose flour
- 1/2 teaspoon (2.5 g) cinnamon

- 1/2 teaspoon (2.5 g) nutmeg
- 1 tablespoon (15 g) butter
- 1 1/2 teaspoon (7.5 ml) milk
- 1 teaspoon (5 g) sugar

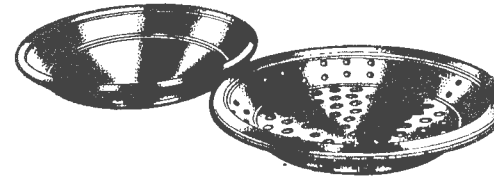
Preheat oven to 400°F/204°C. Grease a 9" pie plate. Make pie crust. Place flour in bowl. Cut in shortening with pastry blender until mixture resembles coarse crumbs. Using a blending fork, stir in water, a tablespoon at a time until dough forms a ball. Do not over mix. Divide in half and wrap in wax paper. Refrigerate 30 minutes. Meanwhile, make filling - peel, core and slice the apples using Norpro's Apple Machine. Cut slices into quarter pieces. Place in bowl and toss with lemon juice. Combine the brown sugar, flour, cinnamon and nutmeg. Take dough out of refrigerator and roll one into a 12" circle approximately 1/4" thick. Fold in half, place onto pie plate, and unfold. Brush crust with beaten egg white. Layer half the apple slices in the crust and sprinkle with half of the sugar mixture. Repeat the layers. Cut the butter into small pieces and scatter over the apples. Roll out the top crust, place over the filling, trim and flute edges. Make 3 steam vents in the center. Brush with milk and sprinkle with 1 teaspoon sugar. Cover with Norpro's Perfect Pie Crust Shield to protect edges while baking. Bake 50-60 minutes or until crust is golden brown. Cool and serve with vanilla ice cream.

**Susie's Apple Cobbler**

- 6 large apples
- 1 cup (140 g) flour
- 1 teaspoon (5 g) ground cinnamon
- 1 teaspoon (5 g) baking powder

- 1/2 cup (100 g) sugar
- 1/2 cup (100 g) brown sugar
- 1 large egg
- 1/3 cup (85 g) melted butter or margarine

Preheat oven to 350°F/177°C. Grease a 2 quart baking dish. Peel, core and slice the apples into 1/4" pieces. In a medium size bowl, mix the flour, cinnamon, baking powder and the sugars. Beat the egg lightly and stir into the sugar mixture. Spoon on top of the sliced apples. Pour melted butter over mixture and bake for 45 minutes.



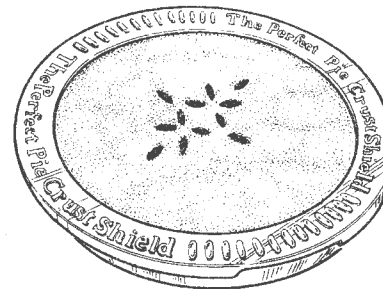
**3913  
2 Piece  
Nonstick Pie Set**

**Apple-Cheese Pizza**

- Pastry for a single pie crust
- 5 large apples
- 1/2 cup (60 g) grated cheddar cheese
- 1/2 cup (118 g) chopped walnuts
- 1/2 cup (118 g) oatmeal

- 1/2 cup (100 g) brown sugar
- 1/2 teaspoon (2.5 g) ground cinnamon
- 1/2 teaspoon (2.5 g) ground nutmeg
- 3 tablespoons (45 g) butter

Preheat oven to 400°F/204°C. Grease a 12" pizza pan. Roll the pastry into a 13" circle and place on the greased pizza pan. Form a rim around the edge. Bake in the oven for 10 minutes. Peel, core and slice the apples into 1/4" pieces. Arrange on the pizza crust and sprinkle with the grated cheese. Mix together the walnuts, oatmeal, brown sugar and spices. Sprinkle on top of the cheese. Dot pieces of butter over the top and bake for 20 minutes, or until the apples are tender. Serve hot.



**3277  
The Perfect  
Pie Crust Shield**

**Apple Leather Roll Ups**

- 4 medium size apples
- 1 tablespoon (15 ml) lemon juice
- 2 tablespoons (30 ml) honey - or to taste
- 1/2 teaspoon (2.5 g) ground cinnamon

Peel, core and slice the apples. Place in a food processor or blender. Add the rest of the ingredients and process to a puree. There will be approximately 3 cups of puree. Line 2 jelly roll pans with waxed paper and spread with the apple puree so that it is about 1/4" thick and comes to within 1/2" of the edges. Place in a 140°F/60°C oven and test after 3 hours. The leather should be slightly sticky and pull away from the waxed paper. Lift up about 1" and start rolling it over. Cut into 2 pieces. Store in the refrigerator for up to one month.

**For perfect apple cider or apple sauce, use overripe apples with bruises removed.**

*1 pound of apples yields 4 cups when chopped or sliced and 1 1/2 cups of apple sauce.*

**Dehydrating Apple Slices**

Peel, core and slice apples into 1/4" pieces. Arrange in layers (no more than 1/2" deep) on drying trays. In a dehydrator or a regular oven, dry at temperatures between 120°F/49°C and 140°F/60°C. At 140°F/60°C (higher temperatures bake the slices) it will take approximately 6 hours for the slices to dry thoroughly. If you want to do it overnight, set the temperature at 120°F/49°C. For evenly dried slices, turn them occasionally on the trays.

*Sliced or cut apples will stay whiter longer if dropped in a bowl of water with 2 tablespoons of lemon juice.*

**Substitute apple cider for apple juice and vice-versa if called for in a recipe.**

**There's nothing better than a delicious apple pie in the middle of winter. Frozen apples can be used if you follow these easy freezing instructions.** Peel, core, and cut 3 pounds apples (9 med. size apples) into 1/4" slices. Drop immediately in a bowl containing 1 gallon cold water mixed with 2 tablespoons of lemon juice. Combine 4 cups extra fine granulated sugar and 2 quarts water in a saucepan and slowly bring to a boil, stirring to dissolve the sugar. Bring to a rolling boil for 5 minutes. If desired, add 1 teaspoon powdered ascorbic acid to the syrup to prevent the apples from browning in the freezer. Meanwhile, drain the apple slices and pack into freezer containers, leaving a 1/2" head space. Pour the boiling syrup over the apple slices, again leaving a 1/2" head space. Cover the containers, label and freeze. Use in pies as you would freshly sliced apples; but first, thaw partially and drain.

*"I would like to know what stores sell your Apple-Mate 2. I really want to buy one. My parents have one that I used as a kid. Please respond ASAP. I have three apple trees!"*  
 Hugh Fairhurst  
 Minnesota

*"Received the 860 as a gift and find it does a great job."*  
 Earl Idman, Jr.  
 California

*"I was given an Apple Parer, Slicer, Corer for Christmas. I have used it relentlessly."*  
 Valerie W. Blakely  
 Canada

*"...we make about one pie per month and have had the machine 5-6 years. We like the machine very much and have purchased some for friends and relatives."*  
 Joan Coates  
 Oregon

*"I have been using one of your 860 Apple Parer, Slicer, Corers for some time and find it to be a very useful tool"*  
 W. Edward Allan  
 Washington

*"I purchased your Apple-Mate 1 and just love it."*  
 Sandra Brooks  
 Illinois



*"My daughter-in-law has one of your Apple-Mates. I liked it very much...I was wondering if you could tell me where I could purchase one. Would be very grateful if I could find one."*  
 Mrs. Ted Chrischilles  
 Iowa

# PARTS LIST

To order additional or replacement parts for your Apple, see chart below for part # and part cost. Mail check or money order along with Parts List Order Form to:

**NORPRO, 2215 Merrill Creek Parkway, Everett, WA 98203-5899**

Sorry, no part orders accepted by phone. Prices subject to change without notice.  
All prices in U.S. Funds

Part Letter	Description	Cost
A	Red Cap	1.00
B	Shaft Release Lever	5.00
B2	Shaft Release Lever with Brat	N/A
C	Draw Shaft - Standard with 860, 861, & 864	9.00
D, D2	3 Prong Fork	6.00
E, E2	Paring Knife Holder	7.00
F, F2	Slicer/Corer	5.00
G	Handle	4.00
H	Metal Arm	4.00
I	Handle Bolt	2.00
L	Wing Bolt	2.00
L2	Wing Nut, Bolt and Washer	3.00
M	Square Metal Plate to hold F	3.00
N	Retaining Bar and Nut	5.00
N2	Retaining Hook	3.00
P	Shaft Guide Plate	5.00
Q	Spring for Shaft Guide Plate	3.00
Q2	Spring for Shaft Release Lever	3.00
R	Rubber Foot	2.00
S	Vacuum Base	12.00
Y	Flat Paring Blade - Fits 860 only	4.00
Z	Paring Knife	5.00
#861C	Coring Attachment - Fits 861 & 864 only	9.00
#867	Optional Thick Slice Shaft (Cuts 1/8" slices)	7.00
	Comes standard with 865 & 866 series	

Shipping and handling \$3.00 within the continental U.S.A. \$6.00 within Canada.

All other countries please contact:  
sales@norpro.com for current shipping and exchange rates.

Please allow 4 to 6 weeks for delivery.

See diagrams on page 3 for reference to machine parts.

# PARTS LIST ORDER FORMS

*Please* send me part(s) for Model # \_\_\_\_\_

\_\_\_\_\_ Part letter \_\_\_\_\_ \$ \_\_\_\_\_  
QUANTITY

\_\_\_\_\_ Part letter \_\_\_\_\_ \$ \_\_\_\_\_  
QUANTITY

Shipping and Handling USA \$3.00  
Shipping and Handling Canada \$6.00

All other countries call for current rates: \$ \_\_\_\_\_

**Total \$** \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

*Please* send me part(s) for Model # \_\_\_\_\_

\_\_\_\_\_ Part letter \_\_\_\_\_ \$ \_\_\_\_\_  
QUANTITY

\_\_\_\_\_ Part letter \_\_\_\_\_ \$ \_\_\_\_\_  
QUANTITY

Shipping and Handling USA \$3.00  
Shipping and Handling Canada \$6.00

All other countries call for current rates: \$ \_\_\_\_\_

**Total \$** \_\_\_\_\_

*Please* send me part(s) for Model # \_\_\_\_\_

\_\_\_\_\_ Part letter \_\_\_\_\_ \$ \_\_\_\_\_  
QUANTITY

\_\_\_\_\_ Part letter \_\_\_\_\_ \$ \_\_\_\_\_  
QUANTITY

Shipping and Handling USA \$3.00  
Shipping and Handling Canada \$6.00

All other countries call for current rates: \$ \_\_\_\_\_

**Total \$** \_\_\_\_\_