

DIRECTIONS FOR USE:

THANK YOU FOR YOUR PURCHASE. WITH PROPER CARE, YOUR CRACKER WILL LAST FOR YEARS WITH ALMOST NO ADJUSTMENT NECESSARY.

PECANS MUST BE BOILED FOR A MINIMUM OF 8 MINUTES. HARDER SHELL NUTS MAY REQUIRE 10 MINUTES. FOR EASY BOILING EQUIPMENT YOU CAN PURCHASE A TURKEY FRYER THAT RUNS ON PROPANE BUT HAS A LARGE POT. FOR A 5 GAL POT, PUT IN ABOUT 3" OF WATER AND BRING TO A BOIL. ADD PECANS (FILL BASKET COMPLETELY) TO BOILING WATER AND COVER WITH THE LID FOR AT LEAST 8-10 MINUTES, SET A TIMER.

AFTER BOILING NUTS, SPREAD OUT ON A SCREEN TO EVAPORATE WATER FOR JUST A FEW MINUTES, MAKE SURE THE NUTS STAY VERY HOT. PLACE A BIN UNDER THE TRAY ON THE FRONT OF THE MACHINE TO CATCH CRACKED NUTS. TURN THE MACHINE ON AND DUMP NUTS IN HOPPER WHILE STILL HOT AND BEGIN CRACKING.

PAPERSHELL PECANS ONLY REQUIRE BOILING FOR 3 MINUTES AND MUST BE CRACKED SEPARATE FROM ALL OTHER SIZE PECANS.

WARNING:

DO NOT PLACE ANY FOREIGN OBJECTS IN HOPPER, MAY CAUSE DAMAGE TO INSIDE MECHANISM AND VOID WARANTY.

KEEP ALL HANDS, FINGERS, ETC., OUT OF MACHINE WHILE RUNNING. MAKE SURE POWER SOURCE IS DISCONNECTED BEFORE ATTEMPTING TO RETRIEVE ANY FOREIGN OBJECT FROM MACHINE.