

Instructions for Using the Deiss PRO Pineapple Corer and Slicer Tool:

1. Prepare the Pineapple:

- **Cut Off the Top (Crown):** Use a sharp knife to slice off the top (crown) of the pineapple, leaving a flat surface for the corer.
- **Ensure Stability:** Place the pineapple upright on a stable cutting board, flat-side down.

2. Position the Corer:

- **Place the Corer Over the Center:** Align the corer over the center of the pineapple, ensuring it's positioned above the core.

3. Insert and Twist the Corer:

- **Push and Twist:** Firmly press the handle of the corer down while twisting it in a clockwise motion.
- **Continue Twisting:** Keep twisting and pushing the corer down through the pineapple until you reach the bottom.

4. Remove the Corer and Sliced Pineapple:

- **Pull the Corer Out:** Once the corer has reached the bottom, pull it out of the pineapple while holding the handle.
- **Lift the Slices:** The corer will lift out the pineapple rings in one smooth motion, leaving the hollowed-out shell behind.

5. Remove the Pineapple Slices:

- **Press the Quick Release Button (if available):** Some models have a button to release the handle for easy removal of the pineapple rings.
- **Separate the Slices:** Slide the pineapple rings off the corer and enjoy them as whole slices or cut them into smaller chunks if desired.

6. Optional: Use the Pineapple Shell:

- The hollowed-out pineapple shell can be used as a fun serving bowl for drinks, fruit salads, or other dishes.

7. Cleaning the Corer:

- **Rinse Immediately:** Rinse the corer under warm water after use to remove any pineapple residue.
- **Dishwasher Safe:** The Deiss PRO Pineapple Corer is dishwasher safe, so you can also place it in the dishwasher for easy cleaning.
- **Dry Thoroughly:** Make sure the corer is completely dry before storing to prevent rusting.

8. Safety Tips:

- Handle the blades with care as they are sharp.
- Always keep your fingers away from the blade during use and cleaning.