

# **Artisan® Premium Vegetable Peeler**

### **Supplies Needed**

- 11/32" Drill Bit
- 5-1/2" Blank
- Drill Chuck
- 3/8" Threaded Mandrel With 3/4" Bushing
- Glue (Thick CA or Epoxy)
- Sandpaper/Finish
- Drill or Drill Press
- Revolving Center
- Eye and Ear Protection
- 3/8" x 16tpi tap

## **Cutting and Drilling the Blank**

- **1.** Select a piece of hardwood 1-1/2" x 1-1/2" x 5-1/2" long.
- **2.** Make a center mark on the end of the blank and drill a 11/32" diameter hole about 1-1/4" deep.

## **Tapping the Blank**

**1.** Clamp the blank securely in a bench vise. Using a 3/8"-16 tpi drill tap in a variable speed drill, tap the hole in the blank. Go slowly.

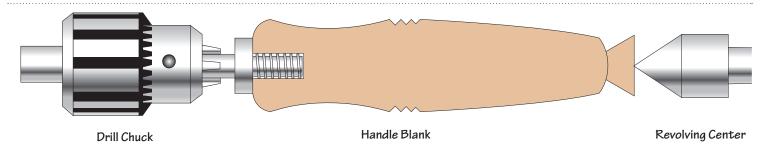
#### **Turn the Handle Blank**

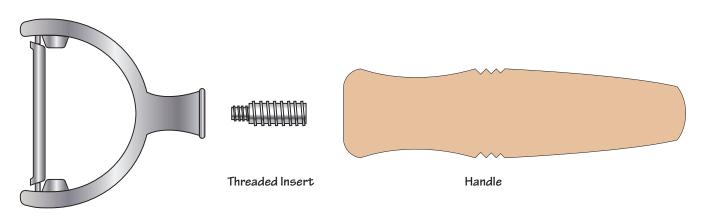
- 1. Thread the blank on to mandrel. The fit should be snug. Center the other end of the handle blank onto a revolving center. (See Figure 1). Turn the blank round using a roughing gouge or spindle gouge.
- **2.** Using a skew chisel laying flat on its side, square off the drilled end of the handle using the long point of the tool.
- **3.** Turn the handle to the desired shape leaving 1/2" of waste material on the tailstock end.
- **4.** Sand and finish the handle blank.
- **5.** Trim off the 1/2" waste piece on the lathe or on a bandsaw. Sand and finish the end.

#### **Vegetable Peeler Assembly**

- 1. Remove the threaded insert from the peeler. Glue the threaded insert into the handle by placing a small amount of glue into the hole and threading the insert into the handle. Use more glue if the fit is slightly loose. Clean up any excess glue with a solvent such as lacquer thinner.
- **2.** Once the glue has cured, thread the vegetable peeler onto the handle.

Figure 1





Vegetable Peeler