

## 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

