

Proper Care for a Long Life

Cloth:

Wash and Dry Before first use. Approximately 1" shrinkage in width is normal with first washing.

Wash cloth as needed in cold or warm water, after first removing any dried on food.

Stretch out to size and lay flat or hang dry. May be tumble dried on low heat. Remove while still slightly damp and flatten. Do not over dry.

Iron medium setting if needed. If seams "pucker" from over drying, steam press with iron.

Peel:

Your Super Peel has been coated with protective food safe cutting board oil. An occasional re-coating with light mineral oil or cutting board oil will keep it looking new through years of use. You may also apply a food grade, hardening wax, such as our all natural **NUTWAX™**, to add more protection and create a longer lasting and slicker surface.

To clean your peel, simply wipe with a damp cloth as necessary and wipe dry. Whenever surfaces have been wetted, peel should be left completely exposed to air until fully dry to prevent wood movement. **NEVER** soak your peel in water or wash in dishwasher, as damage or warping will result.

Proper sliding action requires maintenance of a smooth board surface. If your peel surface becomes rough from washing a light sanding with 180-220 grit paper and re-oiling will renew its original surface condition. We also discourage using your peel as a cutting surface. If you must, then we recommended using only one side for cutting, and keeping one side smooth to use as the top side when "super peeling".

Wood Movement: Moisture changes may cause minor wood movement (warping or cupping). This is not unusual and will not affect function. To minimize such movement, do not leave or store in any way which prevents equal air exposure to both surfaces (i.e. leaving flat on a countertop). Storing between cutting boards or baking sheets for storage is fine. If warping occurs, flipping the peel over for a time should help it return to flatness. **Keeping your Super Peel in the provided poly bag, when not in use, is the best way to equalize moisture and help retain its flatness.**

Parts: Extra Belts or replacement parts are available. Please contact us if you need anything.

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Assembly, Use and Care Instructions for

Your Super Peel

A Totally New Way to Handle Dough for the
Home Baker



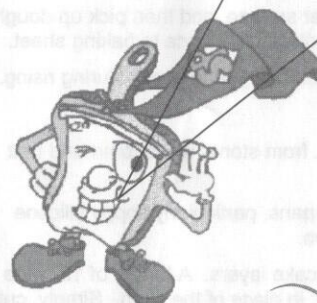
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US Patent No. 6068313

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In order to acquaint yourself with how I work, and to make sure you get the most from my super powers, please take a few minutes to read through these simple instructions. Once you have assembled me, take a test drive with a folded towel, tee shirt, etc. You will quickly master the proper motion and will then be ready to move on to some serious dough!



Be sure to check out my
demonstration videos at
www.superpeel.com

exOProducts, Inc.

Assemble Your Super Peel

1. Place slat into sleeve at narrow end of cloth.
2. Pull slatted end of cloth through the slot in the peel.
3. Set peel board on top of cloth with a few inches of cloth pulled through the slot and resting on top of peel, and with the wider end of the cloth extending from the peel tip – **Figure A**.
4. Align cloth with board, and fold free end back and over the top of the peel and the slatted portion – **Figure B**.
5. Holding slat vertical (**see clamping detail**), apply one clip to each side, clamping one at a time. Clips will apply easier if one edge of clip is pressed on first and then the rest pressed into place. Application may be somewhat difficult the first couple of times, but will become easier as clips will stretch slightly and self-adjust with use.
6. Tension of belt should be adjusted so that there is approximately one inch (1") of droop or slack below the peel when lifted. Tension can be adjusted to suit individual preference, although a somewhat looser belt is easier to slide and is recommended for first use.

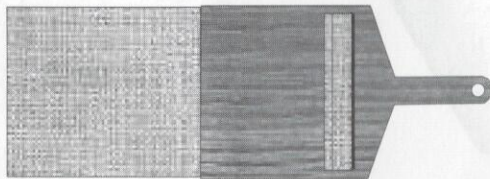


Figure A

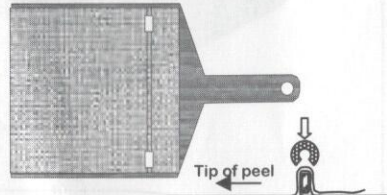


Figure B



Clamping Detail

Some Notes on Uses

Your **SUPER PEEL** easily slides under your dough without friction or sticking. Use it for moving many things you bake from one work surface to another and into your oven. Once on top of the peel, dough stays put better than on a regular peel and does not slide off - except where you want it to. Below are just some of the things you can do:

Move Pizzas and Freeform Breads to your Baking Stone. There is no easier way!

Use as a Pastry Frame. Roll dough directly on cloth when attached to the peel.

Pie Crusts. Gently and controllably lifts and moves rolled out pastry, even a fancy lattice top.

For Cookies. Roll dough on assembled tool, or roll on other surface, and then pick up dough sheet. Cut cookie shapes, remove scraps, and transfer cookies all at once to baking sheet.

Use Cloth as Couche. Form folds in well floured cloth to hold baguette shape during rising.

Cake Layers. Pick up and stack any thickness layer.

Standard Baker's Peel. When removing pizza, bread, etc. from stone, we recommend that you use bare peel to help keep cloth clean.

Moving Pans in and out of the oven. Cookie sheets and pans, particularly floppy silicone bakeware can be easily transported into and out of the oven.

A Note on Handling messy foods. Like moist chocolate cake layers. A length of 12" wide parchment or wax paper may be used as a disposable belt, in place of the cloth. Simply, cut a piece as long as the belt and wrap through slot with loose ends at the tip. Roll excess around slat, and simply hold in place to use, or use small spring binder clips to fasten.

How to Use Your Super Peel

To Pick an Item Up

1. Rub some flour into the top surface of the cloth (wetter dough will require a bit more flour). Slide gripping bar all the way forward and place tip of peel at edge of item to pick up as shown below.
2. Now, while holding gripping bar and forward hand steady, slowly push rear hand toward forward hand. Cloth will rotate, and peel will slide under item as it is gently lifted onto the cloth.
3. Keep sliding rear hand forward, while keeping forward hand steady, until the entire item is lifted onto the peel.

RESIST THE TEMPTATION to pull back with forward hand, in an effort to help pull an item up onto the peel. The Super Peel needs no help with this and will do all the work for you. When executed properly, your forward hand will remain steady (not moving forward or backward) through the entire motion, while the item you are lifting will simply move up and down.

To Place an Item Down/Onto Baking Stone

1. Place item directly over where you want it to land, with peel elevated slightly off of stone surface.
2. Pull rear hand backward, while keeping forward hand steady, and keeping peel slightly off of the stone surface. Belt will rotate, and item will begin to be released to stone.
3. Continue pulling peel out as forward hand remains steady. Item will be gently placed directly onto baking stone or onto any other surface you wish.