

Electric Pea Sheller Sr.

Model # 800-M4

As gentle on beans as hand-shelling, but

FASTER and EASIER!

Save time and have fun shelling peas!

First produced in 1976, thousands of our electric pea shellers were originally fabricated of plywood. Now produced with aluminum, the electric Pea Sheller Sr. is sure to last for many years and be easier to clean. Included are a 3-prong grounded plug and easy off/on switch. Weighing only 15 pounds it is very portable and easy to store. Features unique splined (inter-meshing) rollers that decrease slipping of peas when shelling and a durable 1/15 hp motor.



Remember, this is a powered device with fast moving rollers. Take care to keep knuckles, fingers, hair and clothing clear of the rollers. Be safe and have fun with this great time-saving device!

One Year Warranty

Operation Instructions

1. Rinse the beans, making sure they are free of dirt, mud and debris.
2. Place a tray or pan inside the lower opening (on the side) of the pea sheller. The peas will fall into this pan when shelling.
3. Place another pan at the end of the pea sheller (end nearest the rollers). The empty hulls will fall into this pan.
4. Plug in the pea sheller to a 3-pronged (grounded) outlet.
5. Load the top tray of the pea sheller with beans/peas.
6. Turn ON the pea sheller using the on/off switch.
7. Feed the end of the bean into the rollers. The beans/peas will fall into the tray below. Keep the green shelling rollers free of buildup and grime by wiping with a cloth or small brush.

****Note**** For lima/butter beans the pods should be fed through at an angle with the thicker, vine-end of the pod entering the rollers first. It may be necessary to pull some of the hulls on through the rollers from time to time. Be careful to keep fingers and knuckles clear of the spinning rollers.

8. Turn OFF then unplug the pea sheller.

9. Clean the rollers and loading tray. A stiff bristled brush (toothbrush) works best for cleaning the splined rollers. Store the pea sheller in the original box and packaging.

- If you are preparing your beans for freezing, blanch the freshly shelled peas/beans for four minutes in boiling water and then freeze in appropriate containers.
- Peas and beans should be ripe (as for hand shelling) before they are ready for machine shelling. They should be fully developed and of sufficient size with the pea or bean about ¼” or larger for best results. Peas that are too green or that have been allowed to dry very hard will present a problem.
- Peas that have been gathered green will need to be allowed to dry slightly. If refrigerated, the beans will need to be brought to room temperature and allowed to dry.
- Avoid feeding vines or other foreign objects through the rollers.
- You should occasionally remove the belt cover guard (while unplugged) and apply light grease/lubrication to the gears and other moving parts (excluding the belt surfaces).

Hard to Shell or Tough Pods?

Beans and peas that just will not shell without mashing probably have either very tough pods (due to growing conditions) or may be too green or too dry. These may be shelled very easily by using the following method: Blanch the beans/peas, in the pod, in boiling water for one to four minutes. Cool beans quickly in cold water (in sink or washpan). This process makes the pods or hulls tender enough so that even the thin skin around the peas/beans is not damaged. Feed the bean/pea through the rollers as specified in the operation instructions.

Replacement roller sets available!