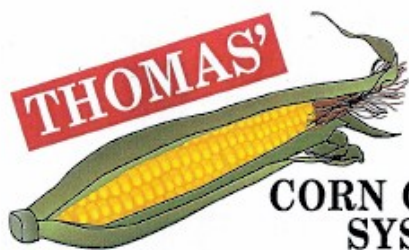


- Fast & Easy - Satisfaction Guaranteed



### CORN GRATING SYSTEM

A New Way to Enjoy Fresh Rich Grate Corn in a Jiffy!

Our family has always been blessed by rich family traditions, and one of the highlights of the year is our gathering at the old Thomas homeplace for Thanksgiving. The absolute winner of all the homemade creations is our Aunt Ruth's Grate Corn. Her 27 nieces and nephews have joked over the years that she should sell her delectable dish. However, Aunt Ruth is the type of person who puts the needs of others before herself, and works her fingers to the bone grating her corn and giving it away to anyone in need.

In May of 1999, her brother (John L. Thomas) decided to help his sister grate the corn as it came by the truckload. After one day of back breaking work, John decided there has to be a better way of taking corn off the cob so he invented what is known today as the Thomas' Corn Grating System.

Our family is very excited about the opportunity not only to serve our Aunt Ruth, but the countless farmers who have toiled for years to provide their families cream style corn. We pray this product will be a blessing to you and your family.

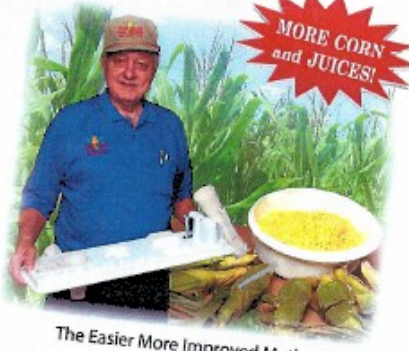
#### CAUTION

Keep Away From Children • Wash Before Using

Let the **Thomas System** Make Your Life Easier!

AMERICAN MADE

**GREAT GIFT IDEA!**  
*Father's Day & Christmas for that someone who has Everything!*



The Easier More Improved Method

**No Sodium - No Saturated Fat**  
**No Canned Taste - No Factory Mistake**

*Allows you to add the right amount of seasoning for your family's health. Less mess and allows you to place your delicious corn straight into the freezer by attaching a "tab top" bag at end of the cylinder.*

#### WARNING - READ INSTRUCTIONS



AgraCo Technologies International LLC  
220 South Second Street  
Dillsburg, PA 17019  
1-800-337-4169  
www.agraco.com

#### CAUTION: READ INSTRUCTIONS BEFORE USING SHUCKS • SILKS • CREAM • WHOLE KERNAL



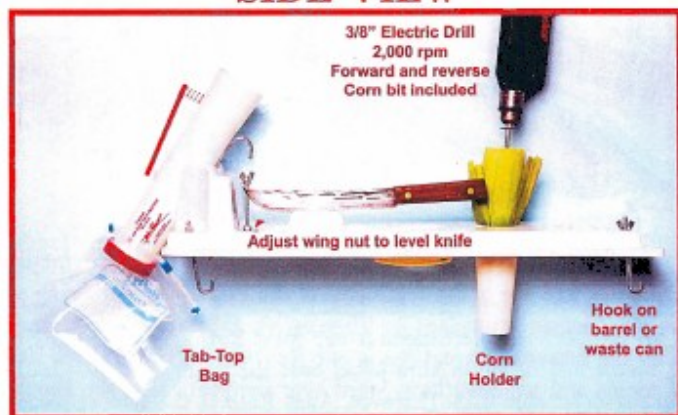
Use mature corn for best result. This will give you thicker cream corn. With the Thomas Corn System, you will get 5 to 10% more corn.

#### OPERATING INSTRUCTIONS

1. Place the "Corn System" on waste can.
2. Adjust knife to the correct level, on top of pad by turning "wingnut", lock into place with top wingnut.
3. Cut-off each end of corn ear, then place corn into "corn holder" with largest end facing up.
4. Place "cob-bit" into variable speed drill, (drill must have both forward and reverse cycles).
5. Insert "cob-bit" into center of cob (this will loosen shucks).
6. Place corn in the "shuck-n-silk opening" with drill rapidly spinning. Shucks will automatically deposit into waste can.
7. To remove silks, press corn against "silk brush". Corn should be spinning 2,000 RPM's. Move corn up & down.
8. Insert corn spinning fast into cylinder while gently pressing handle, this will free the corn from the husk. When corn is completely down into cylinder spin fast for a few seconds, remove cob.
9. Whole Kernel Instruction: Insert corn spinning slowly into cylinder while gently pressing handle. When corn is completely down into cylinder take out and remove cob.
10. To remove cob from the "cob-bit", reverse drill and place into the cob opening. Wedge cob against sharp points and slowly spin in reverse. Then put drill back into forward motion.
11. After process is complete proceed with your own method of blanching if desired.

Your skill will improve after completing several ears of corn. Don't rush yourself. Watch video 3-4 times.

#### SIDE VIEW



### CORN GRATING SYSTEM

#### BACK VIEW

