

VICTORIO®

FOOD STRAINER

VKP250

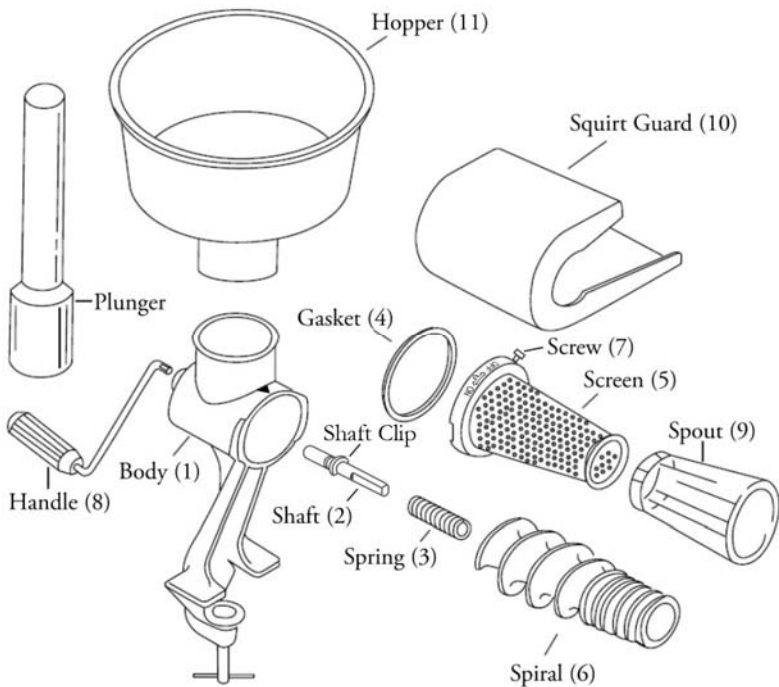


Instruction Manual

ATTENTION

Before using your new Victorio® Food Strainer, please read and follow these instructions. Also carefully study the diagrams to become familiar with the various parts of your Food Strainer.

YOUR FOOD STRAINER SHOULD INCLUDE EVERYTHING ILLUSTRATED BELOW.

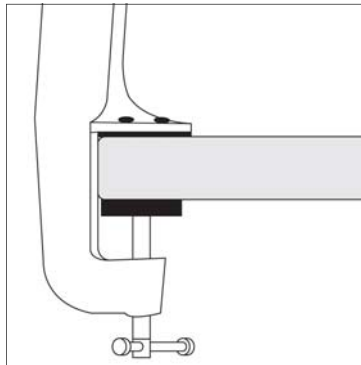


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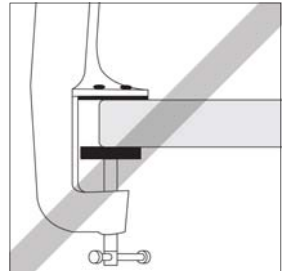
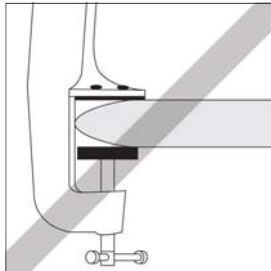
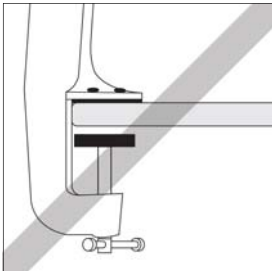
Warning:

- Never put foreign objects into the food strainer. Small rocks or pieces of metal could damage the screen and spiral.
- Never operate the food strainer if any parts are missing or damaged.
- Never put hands in top of food strainer body or near the rotating spiral when operating.
- Never use with foods that are hot.
- Always make sure the food strainer is clamped securely to a sturdy surface before using. See correct mounting examples shown below.

Correct:



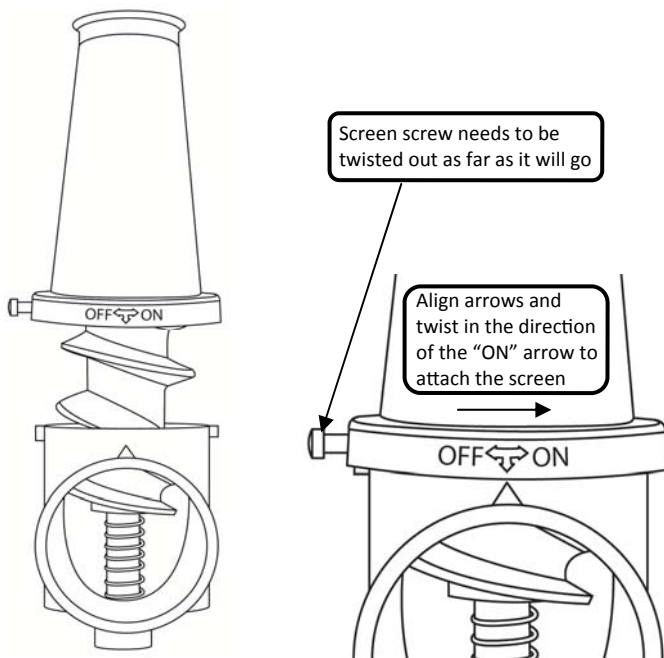
Incorrect:



HOW TO ASSEMBLE - Use with parts diagram on page 1

Watch an assembly video for this product on our website
www.VictorioKitchenProducts.com

1. To begin assembly, mount the Food Strainer body (1) to a table or countertop. Do not over tighten.
2. Put the spring (3) onto the shaft (2). Check that the rubber gasket (4) is seated on the inside rim of the screen (5), then place the small end of the spiral (6) inside of screen.
3. Push the spiral/screen assembly onto the body (1). Line up the arrow on the screen with the arrow on the body. Rotate the screen until the notches slide over the tabs on the body, then tighten the screen screw (7) so that the screen can not come loose. See Diagrams Below.



4. Snap the small end of the spout (9) into place on the end of the screen, then slide the squirt guard (10) over the screen from the rear so that it snaps onto the body and small end of the spout.
5. Place the hopper (11) on top of the strainer body & Insert handle (8) in the end of the drive shaft. Your Food Strainer is now assembled and ready for use.

HOW TO USE

1. To prepare food for processing, wash fruits and vegetables thoroughly and cut into pieces just small enough to fit into the opening at the base of the food hopper. Remove any pits and large stems. The Strainer will remove peelings, cores, seeds, and small stems. **Detailed instructions for food preparation are found on page 5**
2. Place two bowls beneath the Strainer. Position one bowl under the screen to collect the sauce, pulp or juice and the other bowl under the spout to collect the waste.
3. Fill the food hopper about half full. Use the food pusher to guide food into the body as you turn the handle clockwise. **DO NOT FORCE**, simply **GUIDE** fruits and vegetables into the Strainer with the plunger to eliminate jamming and squirting.
4. When processing has been completed, remove the squirt guard and use a spatula to scrape the remaining food pulp from the screen. Discard the waste peelings, cores, seeds, etc.
5. The strained food should be used immediately or preserved through canning, freezing, or dehydrating. To be assured of safety and quality in preserved foods, always use recipes from reliable home canning guides for more info visit our website
www.VictorioKitchenProducts.com

HELPFUL HINTS

1. The Strainer operates easily when fruits and vegetables are in the spiral, but difficult to turn when empty. Do not turn the handle when the Strainer is empty, it will damage the screen and spiral.
2. When straining certain foods, it is normal for some pulp to empty with the waste. This discard can be restrained to retrieve more of the pulp.
3. The squirt guard may be removed, if necessary, when processing drier foods, such as beans or potatoes.
4. If the Strainer handle becomes difficult to operate, turn it a complete turn counter-clockwise. This will help clear any obstructions and allow the strainer to operate normally.

See troubleshooting guide on page 8 if you have any problems.

Note: This section refers to accessory screens and spirals that do not come standard with the food strainer. See page 7 for details.

APPLE SAUCE

Use ripe apples. Wash, remove stems, then quarter. It is not necessary to remove skin, core or seeds. Simmer or steam until tender – about 15 to 20 minutes. Drain and cool slightly. Process through the Tomato/Apple Screen. Add sugar, honey, or seasoning. Combine different apple varieties to suit your particular tastes.

TOMATO SAUCE AND JUICE

For best results, use fresh, ripe, uncooked tomatoes. Wash and cut into quarters. Process through the Tomato/Apple Screen. Add seasonings before or after straining. If you cook tomatoes first, let them cool slightly before straining. To thicken tomato sauce after processing with food strainer you can simmer pulp in a pot on the stovetop to remove excess moisture.

APRICOTS, PEACHES, PEARS, PRUNES, PLUMS, ETC.

Wash fruit and remove pits, if necessary. Simmer until soft. Drain and cool the fruit prior to straining through the Tomato/Apple Screen. Add sweetener or season to taste.

BEANS AND PEAS

Use any cooked beans or peas for soups, side dishes, bean dips, burritos, tacos, or enchiladas. Strain through the Pumpkin Screen and season to taste with onion, garlic, etc.

BERRIES

Use the Berry Screen to process berries that have very small seeds. Wash, remove stems, and process. Berries with larger seeds can be processed with the standard Apple/Tomato Screen. Perfect for making jams, jellies, pie fillings, dessert and ice cream toppings, and for dried fruit leather.

PUMPKINS AND SQUASH

Use the Pumpkin Screen to process squash and pumpkin. Wash, remove seeds and cut into small sections. Steam or bake until soft. Cool, then strain. Just right for pies, breads, and side dishes. Freeze in one-cup portions for later use.

POTATOES

Make mashed potatoes quickly for large groups or families. No need to peel. Just quarter, cook until soft, and then strain through the Pumpkin Screen or Salsa Screen. Add milk, butter, and salt to taste.

GRAPE JUICE

Wash, remove stems, and strain with the Tomato/Apple Screen. You may want to run waste through the food strainer a second time to remove maximum juice.

SALSA

Use the Salsa Screen to process chunky salsa. Wash, remove stems and seeds you do not want in the salsa, quarter tomatoes and other vegetables. Then process through the Strainer.

CHERRIES

Pits must be removed before cherries can go through the Food Strainer. Process using the Tomato/Apple Screen.

POMEGRANATES

Remove pomegranate arils from the peel and inner membrane. Only the arils are able to be processed through the Food Strainer. Use the Tomato/Apple Screen or the Berry Screen for processing.

Tips:

1. Use the grape spiral when foods have large seeds or thick peels. This will keep the food strainer from jamming.
2. If you are getting undesirable amounts of seeds or peel in the finished product, switch to the next size smaller screen.
3. If waste contains excess amounts of juice or pulp it can be processed through the food strainer a second time to extract maximum juice and pulp.
4. The Salsa Screen can be used on any food where an extra coarse texture is desired. Works best on foods that are seedless or when having seeds in the finished product is desired.
5. Visit our website VictorioKitchenProducts.com for more tips.

The Victorio food strainer comes with:

- **Apple/Tomato Screen**
- **Standard Spiral**

Optional Screens & Spirals - Available separately or in a 4-piece kit

Berry Screen (fine) has a fine screen for removing small seeds in raspberries, strawberries, blueberries, etc. Ideal for making jams, jellies, and pie filling.

Pumpkin Screen (coarse) has a coarse screen for processing pumpkin, squash, and potatoes. Great for pies, breads, and side dishes.

Salsa Screen (extra coarse) is a very coarse screen for processing salsa and chunkier recipes. Great time saver.

Grape Spiral (short spiral) is used to process grapes for jellies and delicious juices. Its shorter length eliminates jamming of seeds and skins. For best results use the Grape Spiral inside the Tomato/Apple Screen.

Visit our website **www.VictorioKitchenProducts.com** for information on replacement parts and accessories.

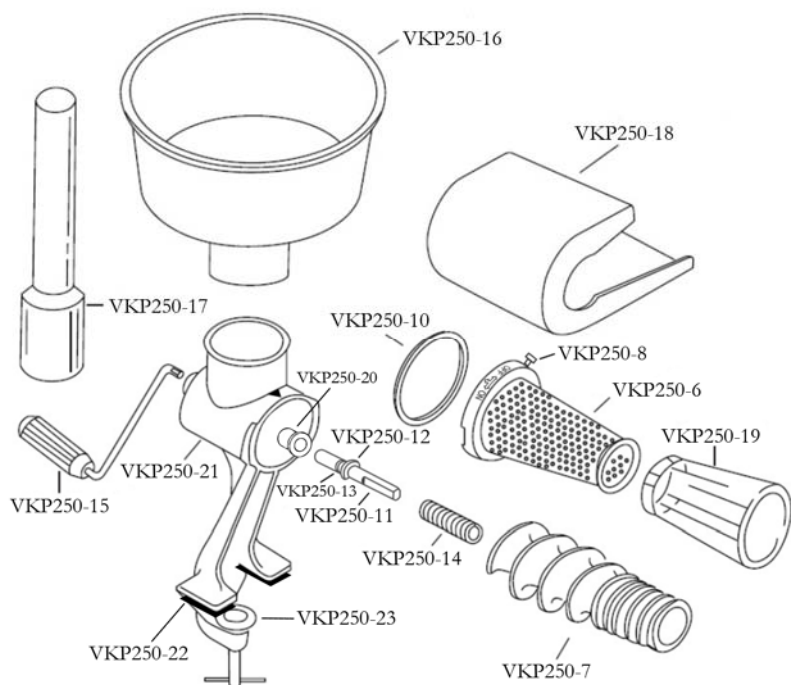
CARE AND CLEANING

After using your Strainer, disassemble completely and hand wash all parts in warm, soapy water. **Do not clean the food strainer in a dishwasher.** This can cause discoloration of the body and damage to the other parts as well. Do not leave strainer body or any of the parts soaking in water or place in hot water. Always wash promptly after using and dry thoroughly immediately after washing. When not in use store food strainer in the original carton.

NOTE: White plastic parts may become stained after straining cooked foods, such as tomatoes, berries, etc. This will not affect the operation of the Food Strainer.

TROUBLESHOOTING GUIDE

PROBLEM	SOLUTION
Hard to crank when empty	It is normal for the strainer to be hard to crank when it is empty . Do not crank when empty. Cranking the handle before food is placed in the strainer can cause damage to the spiral.
Strainer has become stuck or jammed and is very hard to crank or cannot be cranked at all.	<p>Crank the handle a full turn in reverse. Then forward again slowly. Do this a few times and if the jam is not cleared the strainer will need to be disassembled and cleaned out.</p> <p>Berries and grapes can cause the strainer to jam if they are added too quickly. It is best to add these items a few at a time as the handle is cranked to avoid jamming.</p>
Seeds & Skins coming out waste funnel are very wet and still contain juice or pulp.	Review the assembly instructions on page 3 and be sure the strainer is properly assembled. Run the waste through again to retrieve more of the pulp. Be careful not to put in too much all at once to avoid jamming the strain-
Juice is backing up into the hopper and not going down through the screen	This will happen when the screen gets clogged with pulp. Remove the squirt guard and scrape the pulp off of the outside of the screen with the back of a knife blade.
Skins & Seeds or other waste is getting into the sauce.	Review the assembly instructions on page 3 and be sure the strainer is properly assembled. Some small bits of skin or seeds may get through the holes in the screen. If this is a problem try



Parts list:

VKP250-6	Apple/Tomato Screen
VKP250-7	Standard Spiral
VKP250-8	Screen Screw
VKP250-10	Screen Gasket
VKP250-11	Shaft
VKP250-12	Shaft Clip
VKP250-13	Shaft Seal
VKP250-14	Spring
VKP250-15	Handle
VKP250-16	Hopper
VKP250-17	Plunger
VKP250-18	Squirt Guard
VKP250-19	Waste Spout
VKP250-20	Nylon Bushing
VKP250-21	Body
VKP250-22	Rubber Pad
VKP250-23	Plastic Cap

Notes:

Product Warranty

Victorio Kitchen Products warrants this appliance from defects or failures in the material and workmanship for one (1) years from the date of original purchase.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with the provided instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at Victorio Kitchen Products' discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by Victorio Kitchen Products if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL VICTORIO KITCHEN PRODUCTS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think this appliance has failed or requires service within its warranty period please contact:

Victorio Kitchen Products Customer Service Department

www.VictorioKitchenProducts.com

Call 866-257-4741

or

E-mail Service@VictorioKitchenProducts.com

Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims. Handwritten receipts are not accepted. Victorio Kitchen Products is not responsible for returns lost in transit.