

VillaWare®



FOOD STRAINER

For Fruits and Vegetables



No. 200

Directions & Recipes

FULL ONE-YEAR WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

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Cleveland, Ohio 44117

THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

Waffle
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Crepe Makers
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Imperia® & Al Dente™ Pasta Machines
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Victorio™ & VillaClassic™ Cookware
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*...and hundreds more Classic Italian
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Also look for the award-winning UNO™ line of kitchen electrics including waffle, panini grills, warming trays, toasters and more.

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com.

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Your VillaWare Food Strainer can be used to process foods such as tomatoes, apples, apricots, avocados, carrots, cherries, cooked dried beans, cranberries, peaches and potatoes. With additional attachments, that can be purchased separately in the back of this book, many other foods can also be processed.

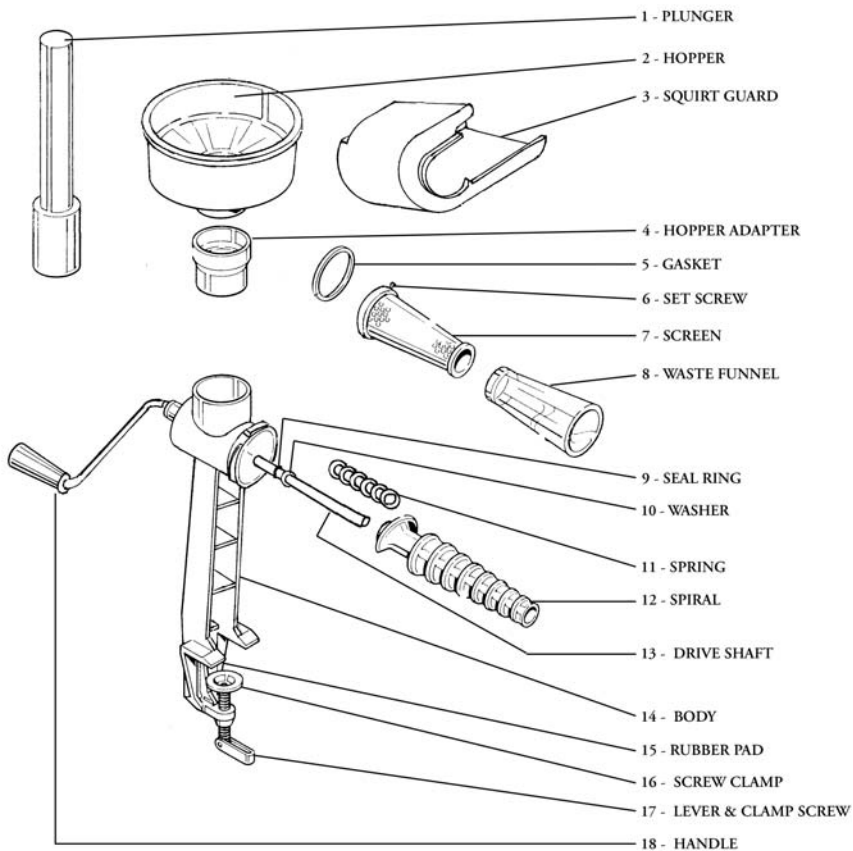
Before using the strainer for the first time, become familiar with the various parts of the unit by using the diagram to the right. Your strainer will come partly assembled. Disassemble completely and wash all parts in hot soapy water before use. Rinse and dry thoroughly.

To remove the assembled screen unit from the strainer body (#14), loosen the set screw (#6) by turning counterclockwise until it stops. Then twist the screen (#7) in the direction of the OFF arrow imprinted on the top of the screen rim. Remove the gasket (#5) from inside the screen. Finally, inside the cylindrical opening on the strainer body where the screen attaches is the drive shaft (#13); to remove, simply grasp it and pull.

Note: When storing between uses, lubricate the clear rubber seal ring (#9) on the drive shaft (#13) with a few drops of vegetable oil. This will prevent the seal ring from getting dry and brittle.

HOW TO ASSEMBLE

1. Clamp food strainer body (#14) to a tabletop or countertop. Select a table or counter with a durable top and a minimum 1 1/2 inch overhang. Turn lever and clamp screw (#17) to secure, but do not over tighten.
2. With strainer body clamped to your work surface, stand behind strainer during assembly. Insert drive shaft (#13) into white plastic hole on inside of cylindrical opening, near top of strainer body. When inserted, the end of the drive shaft with the hole in it should be facing out the back of the food strainer body. This is where the handle will attach. Be sure the metal lock washer (#10) is on the drive shaft.
3. Slide metal spring (#11) onto drive shaft.
4. Insert metal end of red spiral (#12) onto end of drive shaft, rotating spiral until metal hole in spiral just slips over drive shaft.
5. Place white rubber gasket (#5) inside rim of screen. (The gasket must be used in order for screen to attach properly to strainer body.) Slide screen over spiral, rotating screen until middle arrow on screen rim is lined up with triangle imprint on body. Firmly pull screen toward body, then turn in the ON direction (clockwise) until screen locks. Tighten set screw (#6) to secure screen.
6. Attach narrow end of clear waste funnel (#8) to small end of screen, making sure it snaps into place on funnel to secure.
7. Hold rounded end of plastic squirt guard (#3) with your right hand so that the longer side is on the bottom. Slip squirt guard around screen until inside edge of squirt guard snaps onto strainer body just beyond rim of screen. Rotate angle of squirt guard until small notch locks together with small metal bump on strainer body.



8. Place hopper adapter (#4) into hole at top of body. Place plastic hopper (#2) on top of hopper adapter.
9. Insert handle (#18) into hole in drive shaft, being sure to line up the two ridges in the handle with the two slots in the hole. Important: Do not turn handle when strainer is dry as it may damage the strainer. Only turn handle when food is being processed so juices can lubricate the screen and prevent heat build-up. Handle will turn easily when food is in spiral. Your VillaWare Food Strainer is now ready to use!

For information on ordering replacement parts for your VillaWare® Food Strainer, please see the chart on page 9 of this booklet.

HOW TO USE

1. To prepare food for processing, thoroughly wash fruits and vegetables. Peel avocados before straining.
2. Cut foods into pieces just small enough to fit into the opening at the base of the hopper. Remove any large seeds and pits.
3. Pre-cook firm fruits and vegetables, such as apples, potatoes and pears, to soften before straining. These foods can be softened by parboiling, steaming or microwaving. Drain thoroughly before straining.
4. Place one bowl under end of squirt guard to catch sauce, pulp or juice. Place a second bowl under the waste funnel to catch unwanted skin, seeds and cores.
5. Place food into hopper, filling no more than halfway. Turn handle clockwise, while using red plunger (#1) to guide food into spiral.
6. When straining is complete, remove squirt guard. Using a rubber spatula, scrape remaining food pulp from screen.
7. Strained food should be used immediately or preserved through canning, freezing or dehydrating. Always follow directions and recipes from reliable sources to assure proper food safety practices and high-quality results.
8. Discard all waste products.

CARE AND CLEANING

1. Disassemble food strainer. To remove screen, first loosen set-screw on rim. Remove screen by turning in OFF direction until it pops off. If jammed, push back and forth a few times to free.
2. Wash all parts in hot soapy water. You may want to use a stiff bottle brush to remove food residue from screen. Be sure to clean end and seam of screen where seeds and skin may become lodged.
3. Dry thoroughly. Re-lubricate rubber seal ring on drive shaft with vegetable oil.
4. The food strainer may be stored in its original box.

Note: Any light-colored plastic parts may become stained after straining foods such as tomatoes, berries, etc.

HELPFUL HINTS

When straining large quantities of high-moisture foods, such as tomatoes, it is normal for liquid to appear in the hopper. Continue to turn handle until liquid drains from the hopper before adding more food.

During processing, it may be necessary to occasionally scrape excess pulp from the screen.

When processing foods with tougher peels or foods without peel or cores, it may be necessary to re-strain to extract additional pulp. Also, if seeds and pulp do not seem as dry as they could be, it can be run through strainer a second time, but this is not expected to be standard procedure.

Accessory screens, spirals and a motor attachment are available to expand the use of your strainer and to process a wider variety of foods.

Recipe Tips

Tomato Sauce/Puree

Start with whole, preferably vine-ripened, tomatoes. Remove stems, wash tomatoes and cut into quarters. If tomatoes are pulpy, a little unripe, or otherwise hard to strain, parboil to soften. Cool slightly, then strain. Use immediately or preserve for later use. Add your favorite seasonings and simmer until it reaches desired thickness. Simmer longer for thicker sauce or tomato paste. Canned tomato paste may also be added to help thicken the sauce.

Applesauce

Remove stems, wash apples and cut into quarters. Do not peel or core. Microwave or parboil apple sections until tender. Drain, if necessary. Cool slightly, then strain. Sweeten and season to taste. You can also combine different apple varieties to suit your particular tastes.

Berries / Fruit Jams

Strained berries can be used to make jam, jellies, pie fillings, desserts, ice cream toppings or fruit leather. Use the Berry Screen (available separately) to process berries that have very small seeds. Remove stems and leaves. Rinse berries, drain well, then strain. Sweeten to taste.

Fruit Purees

Fruits, such as apricots, peaches, pears, prunes and plums, make excellent purees. Wash fruit and remove pits, if necessary. Simmer firm fruits until soft; drain. Cool, then strain. Sweeten and season to taste.

Vegetable Purees

Make vegetable purees, free of seeds, skin and tough fibers—just right for creamy soups or baby food. Wash vegetables and cut into quarters or cubes. Simmer until soft; drain. Cool slightly, then strain.

Dried Beans and Peas

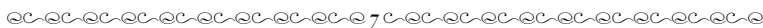
Pureed cooked beans and peas can be used to make burritos, enchiladas, soups, side dishes or bean dips. Cook dried beans and peas according to package directions until soft. Drain, then strain. Season to taste with onion, garlic, salt and spices.

Potatoes and Corn

Make mashed potatoes quickly for large groups or families. No need to peel—just cube and boil in salted water until tender. Drain, then strain. Stir in hot milk, butter and seasonings to taste.

Pumpkin and Squash

Pumpkin and squash puree is just right for pies, breads and side dishes. Use the Pumpkin Screen (available separately) to process pumpkin and squash. Wash pumpkin or squash, remove seeds and cut into sections. Bake, steam or microwave until soft. Cool slightly, then strain. Season to taste.



Salsa

Have wonderful chunky texture in your fresh tomato salsa by using the Salsa Screen (available separately) to strain your tomatoes. Combine the strained tomatoes with chopped onion, jalapeño and fresh cilantro. Season to taste with fresh lime juice, minced garlic and salt.

Grape Juice

Use the shorter Grape Spiral (available separately) to process grapes. Wash grapes, remove stems, and strain with the standard screen provided. You may want to run the pulp through the strainer a second time to extract the most juice from the grapes.

Grandma Vitantonio's Tomato Sauce

This fresh, Italian salsa di pomodoro is made without meat. When the summer garden is filled with ripe, tasty tomatoes, prepare this sauce in quantity, then can or freeze it for use during the rest of the year. Buon appetito!

2 pounds fresh tomatoes

1/4 cup olive oil

1/2 cup chopped carrot

1/2 cup chopped celery

1/2 cup chopped onion

1 clove garlic, minced

Salt to taste

1/2 teaspoon sugar (optional)

Strain tomatoes. Place tomato puree in pot; cook, covered, over medium heat, for 10 minutes, stirring occasionally. In large saucepan, cook carrot, celery, onion and garlic over medium-low heat until lightly browned, stirring occasionally. Stir in tomatoes and sugar. Season to taste with salt. Bring to a boil. Reduce heat and simmer gently about 30 minutes or until thick. Fresh or dried herbs such as bay leaf, basil or oregano may also be added.

Makes about 2 cups

ORDERING PARTS AND ATTACHMENTS

See your local dealer, visit www.villaware.com, or write to the address on the back of this booklet. Please see the chart below and on the next page for information on replacement parts and optional attachments for your strainer.

When ordering parts or accessories, please specify the part number and name. Add \$6.95 shipping and handling. If your total is over \$50.00, please add \$9.95. Send check or money order only. (Canadian orders add \$8.95 US. If your total is over \$50.00, please add \$12.95 US. Please remit in U.S. funds.)

REPLACEMENT PARTS

Diagram No.	Part No.	Name	Price
1	200-02	Plunger	\$5.25
2	200-07	Hopper	7.50
3	200-15	Squirt Guard	8.00
4	200-07A	Hopper Adapter	1.75
5	200-12	Screen Gasket (sold set of 3)	3.95
7	200-13	Standard Screen	14.95
8	200-14	Waste Funnel	4.95
9	200-09	Seal Ring (sold set of 3)	2.95
10	200-09A	Metal Lock Washer	1.25
11	200-10	Spring	2.25
12	200-11	Standard Spiral	9.50
13	200-08	Drive Shaft	5.00
14	200-06	Body	17.50
15	200-06A	Rubber Pad (sold set of 2)	2.95
16	200-05	Screw Clamp	1.25
17	200-04	Lever & Clamp Screw	3.75
18	200-03	Handle	5.75

OPTIONAL ATTACHMENTS

Part No.	Name/Description	Price
200-20	Berry Screen <i>The fine mesh (3/64") of this screen is ideal for removing small seeds. It is recommended for straining blackberries, raspberries and strawberries, as well as foods such as cottage cheese, tomatoes and cooked cranberries. Use the berry screen for making jams, jellies, pie fillings and dessert toppings.</i>	\$14.95
200-21	Grape Spiral <i>This shorter spiral (5 1/2") minimizes jamming caused by seeds or skin. Use the grape spiral for making delicious grape jelly or juice!</i>	11.00
200-22	Pumpkin Screen <i>This screen has coarse holes (1/8"), and is great for processing pumpkin, squash and potatoes. Use it to make pies, breads and side dishes.</i>	14.95
200-25	Salsa Screen <i>This screen has even coarser holes (1/4") than the Pumpkin Screen, and is recommended when a coarser strained texture is preferred. This screen makes wonderful chunky salsas!</i>	14.95
200-29	Strainer Attachment Kit <i>This 4-piece kit includes the berry, pumpkin and salsa screens, plus grape spiral.</i>	49.95
200-01	Electric Motor Kit with Mount Bracket Assembly <i>This kit includes a powerful 2-speed motor and steel mounting bracket assembly. The bracket is simple to mount and attaches to the strainer body with only 2 screws. The strainer already comes with the necessary mounting holes, so the motor is ready to attach. Your food strainer body also comes with 2 screws in it. These have been provided for the motor bracket assembly. Note that these attachments and parts are not interchangeable with old food strainer models, Pronto™ and Victorio™ (where screens mount with 2 wing screws), or any other strainers manufactured before 1999.</i>	98.00
200-011	Motor Bracket Assembly only	16.50

*Thank you for purchasing
your VillaWare® Food Strainer*