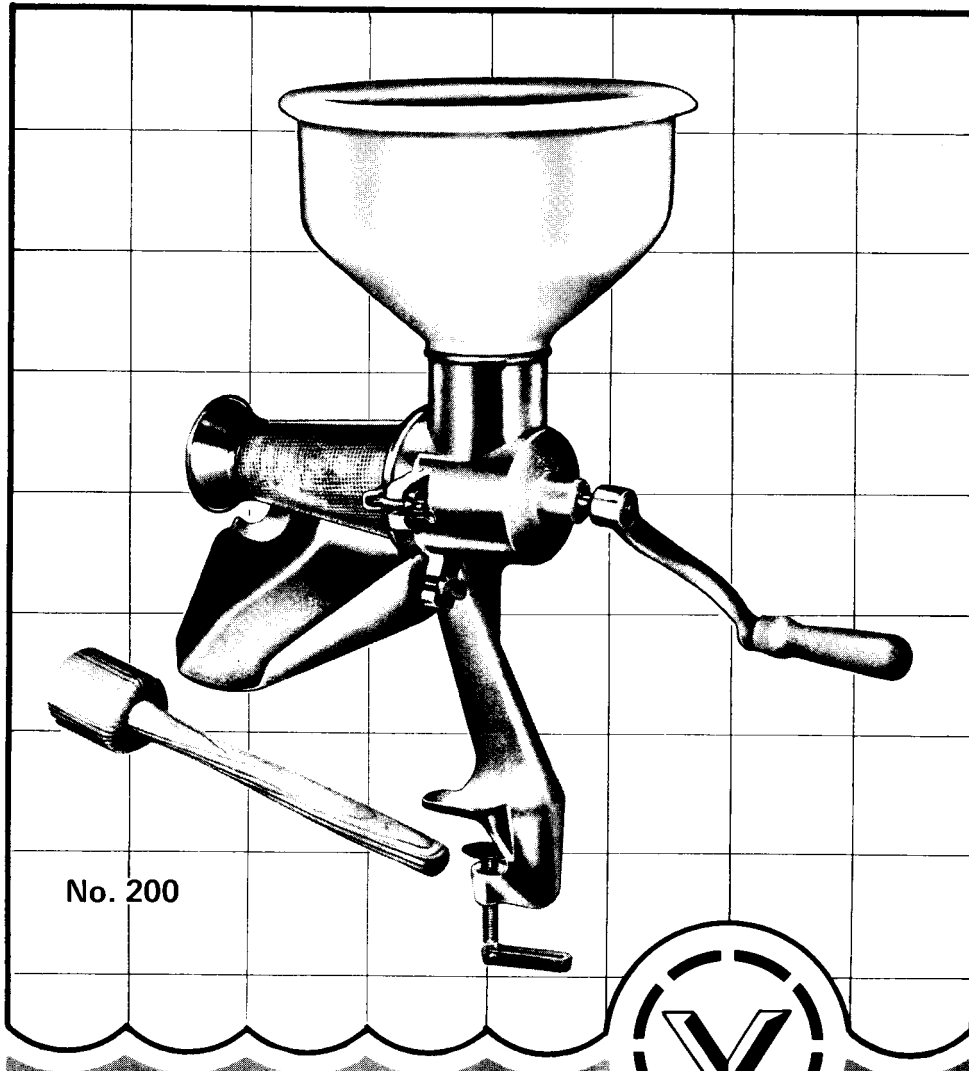


VICTORIO STRAINER



No. 200



USE FOR

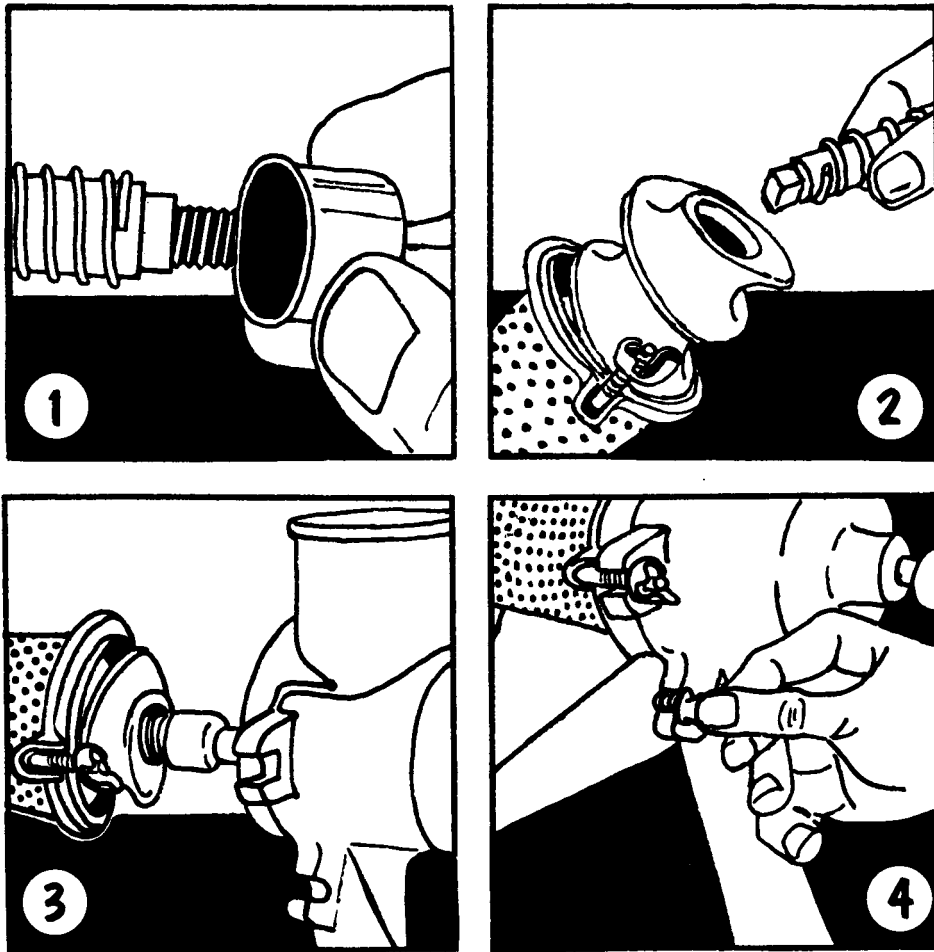
- PUREES AND SOUPS
 - BABY AND DIET FOODS
 - TOMATO SAUCE AND KETCHUP
 - FREEZING PUREES AND SAUCES
- ALL WITHOUT PEELING OR CORING.

VITANTONIO MFG. CO.

34355 VOKES DRIVE

EASTLAKE, OHIO 44094

DIRECTIONS FOR ASSEMBLING



Before using your VICTORIO Strainer, wash all parts and dry thoroughly. Clamp body to table. Assemble spring, shaft, and cup as shown in (1), making sure that spring fits *into* cup. Place rubber washer in channel on end of screen and slide screen over spiral. Insert square end of shaft into square hole in spiral as in (2).

Assemble screen, spiral and shaft assembly into body, inserting threaded end of shaft into bushing in body as in (3). Place screen screws in slotted lugs on body and tighten wing nuts until rubber washer is tight against body. Attach handle onto threaded end of shaft. Assemble pan with thumb screw fitting into slot as in (4) and tighten. Push hopper into top opening until snug. Use plunger to feed fruit and vegetables into spiral.

USEFUL TIPS

1. No adjustments are necessary.
2. Spiral will turn smoothly when fruit or vegetables are fed into spiral.
3. Hopper can be removed by tilting back and forth and lifting up.
4. After using, disassemble strainer and wash all parts. Dry thoroughly, reassemble, and store in original carton.

Easy and Quick to use

All purees and sauces prepared with your VICTORIO Strainer can be used immediately, canned, or frozen. Only the fruits listed below can be processed with this strainer. The fruit and vegetable purees, prepared by this strainer can be flavored and seasoned as per recipes of your own preference. Follow accepted procedures when canning and freezing.



TOMATO PUREE

Use ripe, juicy tomatoes. Wash, remove stem ends and blossom and cut into small sections. It is not necessary to peel the tomatoes. They can be strained raw or simmered until softened and then strained. Seeds and skin will be separated from the puree.

APPLESAUCE

Use ripe apples. Wash, remove stem ends and cut into small sections. It is not necessary to remove skin, core or seeds. Boil sections in water for 30 minutes until they are mushy. Drain the sections of excess water and process through the strainer. Should the sections cause the spiral to jam in the screen, stop and clear the spiral. Soften the sections further to prevent jamming.

FRUIT PUREES (Apricots, peaches & pears)

Use ripe fruit. Wash, remove pits or stones and cut into small sections. Simmer until softened and process through the strainer.

VEGETABLE PUREES

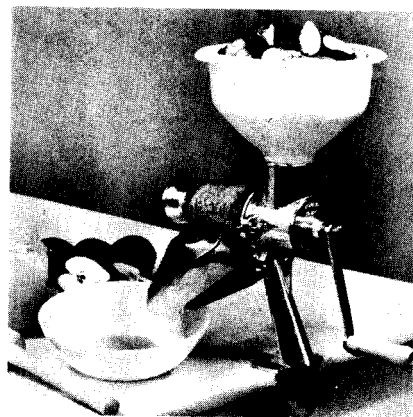
Wash vegetables, remove stems and cut into small sections. Boil the sections in water until softened and process through the strainer. Purees will be seedless, skinless, and stringless.

GRAPE JUICE

Wash and remove grapes from stems. Stems will change the taste and will jam the spiral in the screen. Process the grapes through the strainer one time only.

BERRIES

For processing blackberries, raspberries, etc., a fine mesh screen with 3/64" holes is needed to separate out the seeds. See parts list on back page.

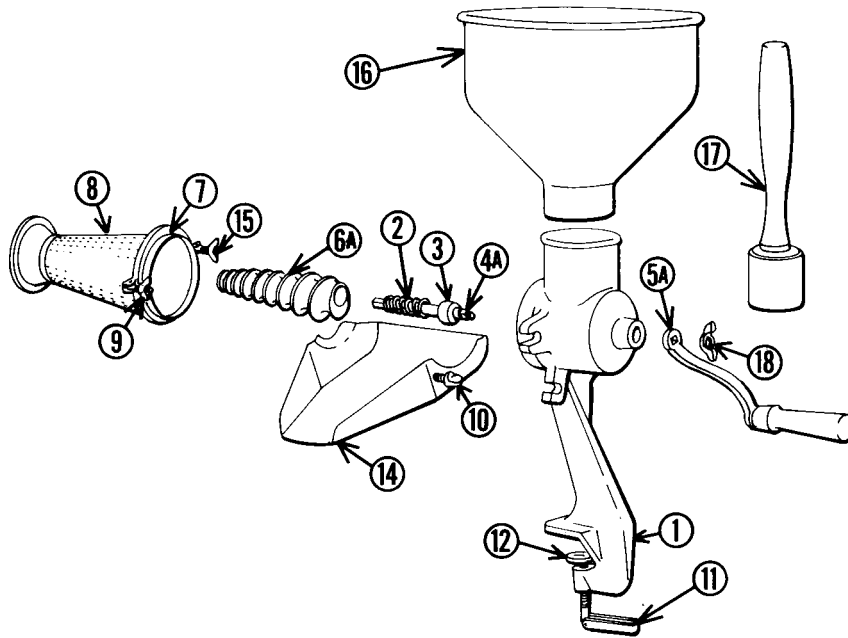


PUMPKIN AND SQUASH

Wash, remove stems, blossom and seeds. Cut into small sections and boil until mushy. Process through the strainer. Puree will be skinless and stringless.

MANY USES FOR FRUIT AND VEGETABLE PUREES:

- Tomato paste and ketchup
- Baby and adult diet foods
- Cream soups
- Pies, puddings and desserts
- Fruit and vegetable purees
- Grape juice



MODEL NO. 200 VICTORIO STRAINER

WHEN ORDERING PARTS, SPECIFY PART NUMBER
AND MODEL NUMBER OF STRAINER.

PARTS LIST

<u>DIAGRAM NO.</u>	<u>DESCRIPTION</u>	<u>PART NO.</u>	<u>PRICE EACH</u>
1	BODY INCLUDING CLAMP ASSEMBLY	200- 1	7.50
2	SPRING	200- 2	.50
3	CUP	200- 3	.30
4A	SHAFT	200-4A	1.75
5A	HANDLE ASSEMBLY	200-5A	2.00
6A	SPIRAL	200-6A	5.50
7	WASHER	200- 7	.30
8	SCREEN ASSEMBLY INCLUDING WING NUT, WING SCREW AND WASHER.	200- 8	5.00
9	WING NUT	200- 9	.35
10	THUMB SCREW	200-10	.50
11	CLAMP SCREW AND LEVER ASSEMBLY	200-11	1.75
12	CLAMP BUTTON	200-12	.30
14	PAN W/THUMB SCREW	200-14	2.50
15	WING SCREW	200-15	.35
16	HOPPER	200-16	3.00
17	PLUNGER	200-17	1.40
18	HANDLE NUT	200-18	.50
	BERRY SCREEN ASSEMBLY, 3/64" HOLES	200-20	5.50

ADD \$1.00 FOR HANDLING CHARGES.
NO C.O.D., SEND CHECK OR MONEY ORDER.