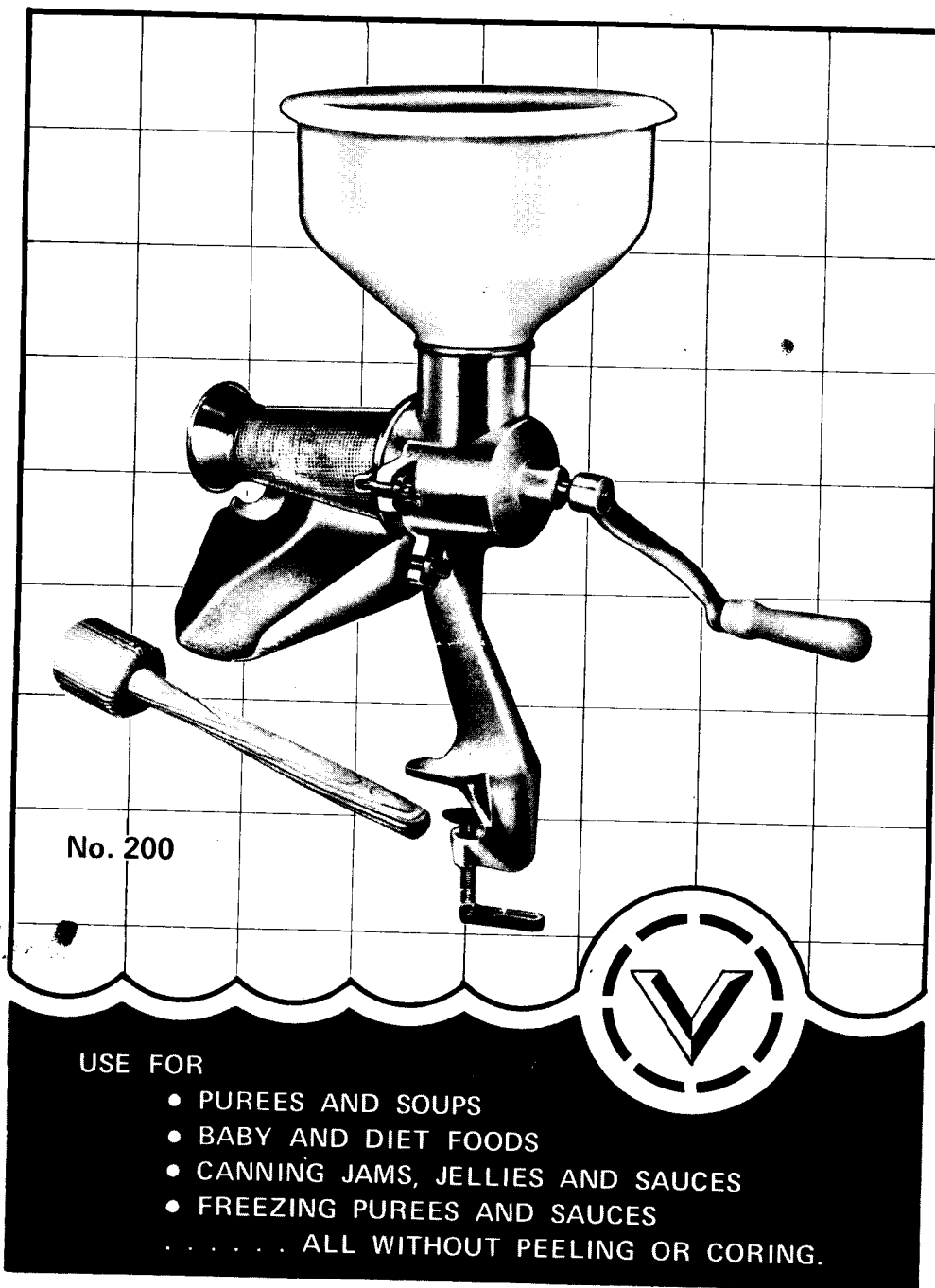


VICTORIO STRAINER



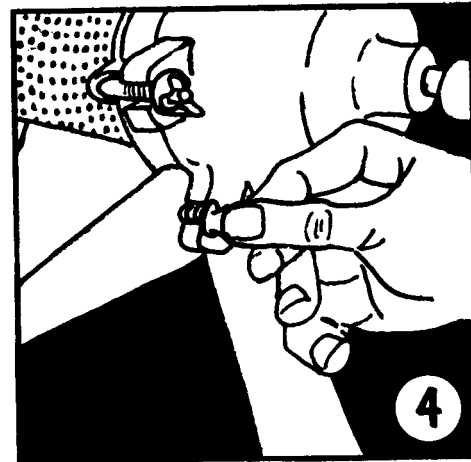
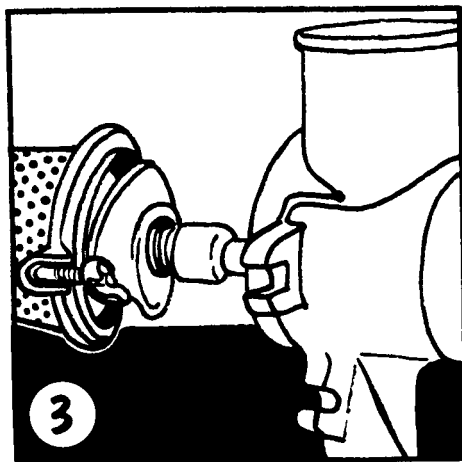
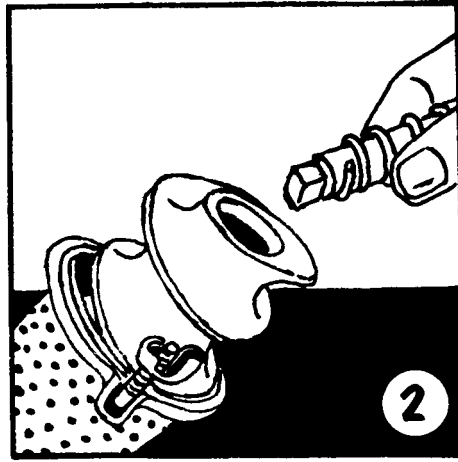
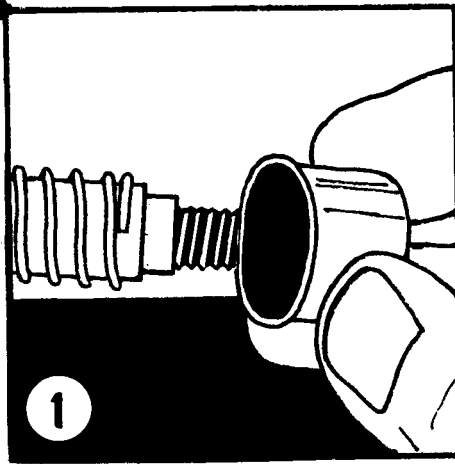
USE FOR

- PUREES AND SOUPS
- BABY AND DIET FOODS
- CANNING JAMS, JELLIES AND SAUCES
- FREEZING PUREES AND SAUCES
- ALL WITHOUT PEELING OR CORING.

VITANTONIO MFG. CO.

4630 INDUSTRIAL PARKWAY WILLOUGHBY, 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. 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 cut into quarters. 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

Wash, remove stems and quarter apples. It is not necessary to remove skin, core or seeds. Simmer in small amount of water for 5 to 10 minutes until softened. After cooling, strain in your VICTORIO Strainer.

FRUIT PUREES (apricots, peaches, etc.)

Use ripe fruit, wash, remove pits and cut into pieces. Simmer until softened and put through strainer.

BERRY JUICE

Use ripe berries, wash, remove stems and strain raw in your VICTORIO Strainer. Seeds will be separated from the juice.

VEGETABLE PUREES

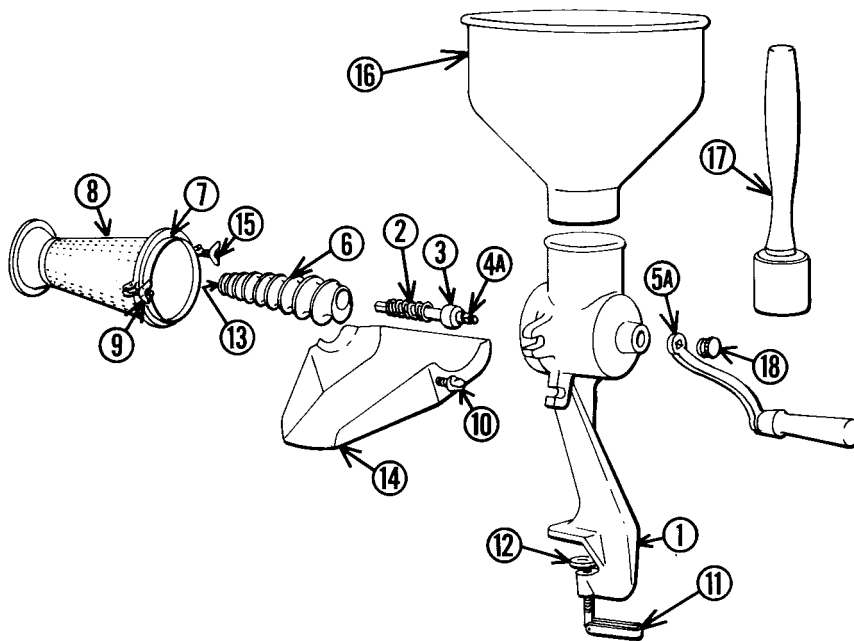
Wash vegetables, remove stems, cut into pieces and simmer until softened. Put through strainer. Purees will be seedless, skinless and stringless.

PUMPKIN AND SQUASH

Wash, remove seeds and stems, and cut into 1-inch cubes. Steam until tender, about 25 minutes. Put through your VICTORIO Strainer. Puree will be soft 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 berry jellies and seedless jams
- Fruit and vegetable purees
- Mashed or riced potatoes



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 |
| 6 | SPIRAL | 200- 6 | 6.25 |
| 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 |
| 13 | SPIRAL PLUG | 200-13 | .30 |
| 14 | PAN | 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 |

ADD 75¢ FOR HANDLING CHARGES.
NO C.O.D., SEND CHECK OR MONEY ORDER.