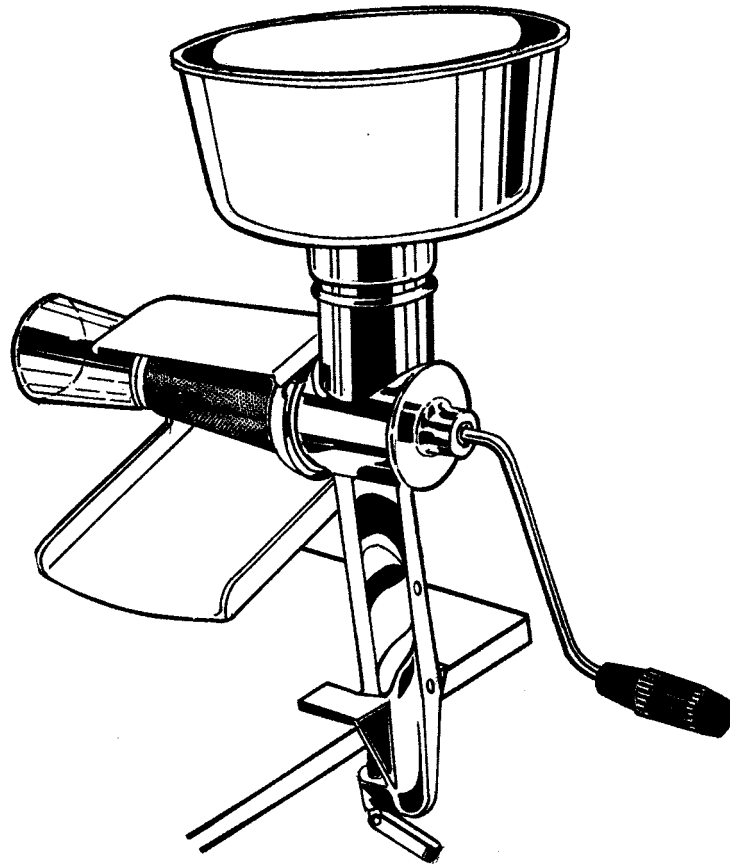


VICTORIO™ STRAINER

FRUIT & VEGETABLE
FOOD STRAINER



RECIPE AND
INSTRUCTION
BOOKLET

 **VillaWare®**

CLASSIC ITALIAN
KITCHENWARE

No. 200

GETTING ACQUAINTED WITH YOUR

Victorio™

FOOD STRAINER & SAUCE MAKER

Enjoy fresh & healthful fruits & vegetables

No More Peeling or Coring!

Cut Canning Time in Half!

This healthful and work-saving appliance will quickly and easily process large quantities of fresh fruits and vegetables for canning or freezing and for use in gourmet recipes. It automatically separates peelings, seeds and cores and directs them into one bowl while the sauce goes in another.

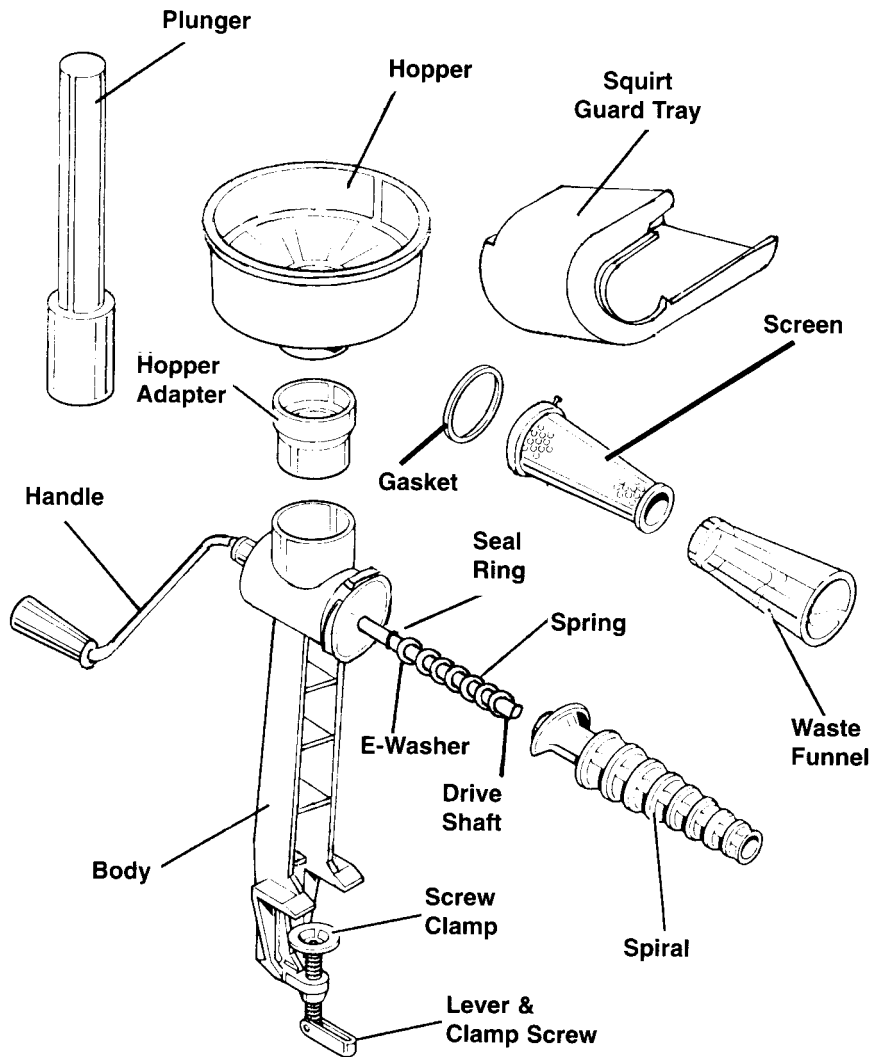
Before using for the first time, study the diagram at right to become familiar with the various parts of the unit.

Also before assembling for the first time, wash all parts in hot soapy water, rinse and dry thoroughly.

PLEASE READ AND FOLLOW THESE INSTRUCTIONS
TO GET THE MAXIMUM USE FROM YOUR
FOOD STRAINER.

2





HOW TO ASSEMBLE

1. To begin assembly, clamp the food strainer body to a tabletop or countertop using the screw clamp to secure it in place. Select a table or counter with a durable top and at least a 1-1/2 inch overhang. Turn the screw clamp handle to secure the unit in place. Do not over tighten.

2. The screen that comes with your unit is suitable for most commonly used foods such as:

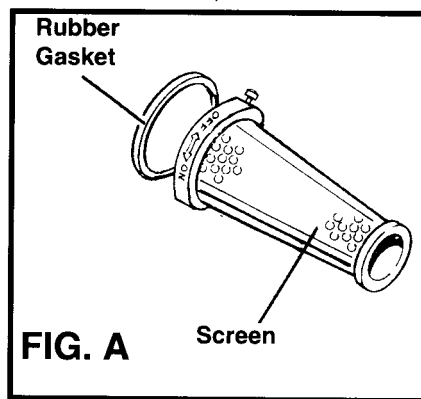
- Apples*
- Apricots*
- Avocados, peeled
- Carrots*
- Cherries
- Cooked Dry Beans* (Pinto, Kidney)
- Cranberries*
- Peaches
- Potatoes*
- Tomatoes

* These foods should be par boiled before straining.

3. Place the rubber gasket on the inside rim of the screen (Fig A). (Note: the rubber gasket must be used, or the screen will not assemble to the body)

4. Apply a few drops of vegetable oil to the small black Sealing Ring on the drive shaft.

5. With the strainer body clamped to your work surface, put in the following parts in this order (Fig B):



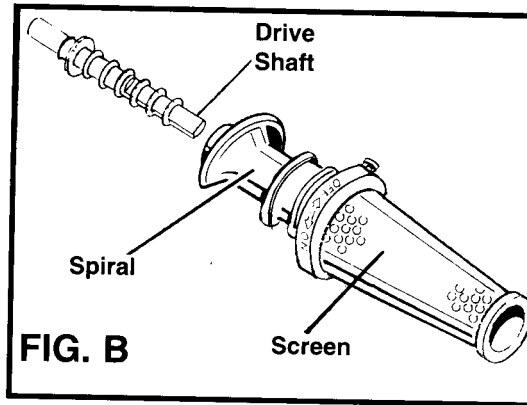
A. drive shaft (the end of the drive shaft that has a hole for the handle should end up on the outside of the food strainer. Make sure that the metal lock washer is on the drive shaft)

4

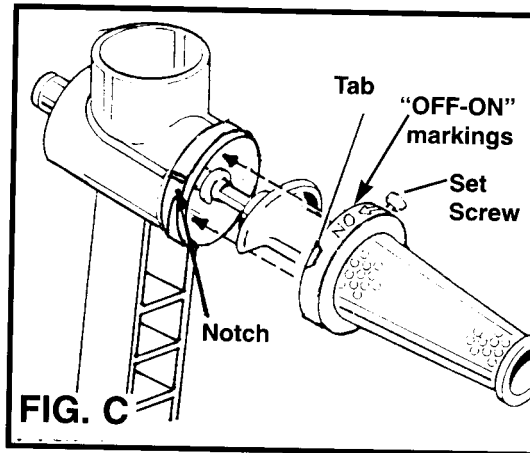


B. spring

C. spiral (turn the spiral until the 2 flat ends of the shaft fall into the metal slot inside of the spiral)



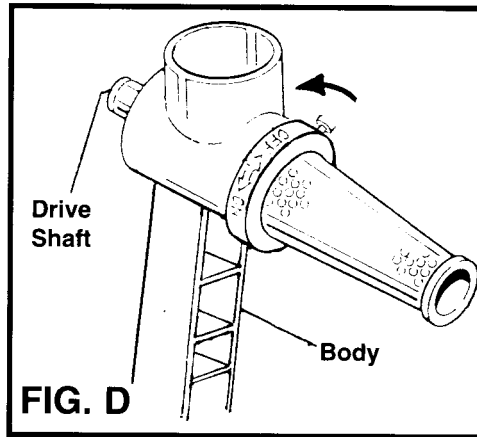
4. Assemble the screen by bringing it towards the body with the spiral fitting inside of the screen (Fig C). Make sure that the words "OFF-ON" are on the top of the screen, and the small set-screw is on the left as you assemble.



Line up the 2 notches on the body with the corresponding 2 tabs on the screen. While applying pressure on the screen, as it fits into the 2 notches, give it a slight turn in the "ON" direction (clockwise) until it tightens.

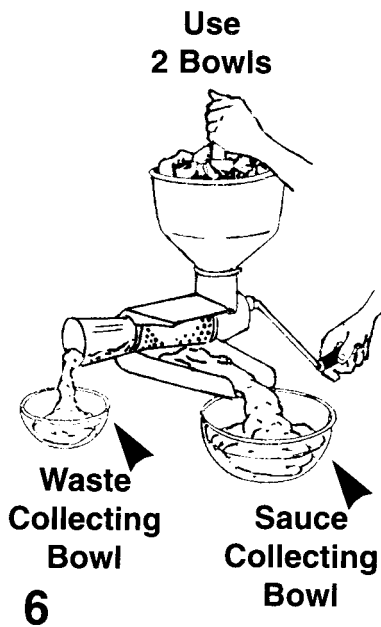
To your left you will find the small set-screw on the screen collar. Tighten the small set screw with your fingers to secure the screen.

5. Insert the handle into the open hole of the drive shaft. (The 2 slots in the drive shaft hole have to line up with the 2 ridges on the handle).



HOW TO USE

1. To prepare food for processing, wash fruit and vegetables thoroughly and cut into pieces just small enough to fit into the opening at the base of the food hopper. Remove any large seeds and pits. The strainer will remove peelings, cores and small seeds. Tomatoes & apples usually only need to be quartered.



NOTE: Firmer foods, like apples, potatoes and pears should be softened by steaming or par boiling before straining. (Drain thoroughly after cooking.)

2. Place two bowls beneath the strainer. Position one bowl under the end of the white squirt guard tray to collect the sauce, pulp or juice. Place the other bowl under the clear plastic waste funnel to collect the unwanted seeds & skins.

3. Fill the food hopper about half full. Use the food pusher to guide food into the spiral as you turn the handle clockwise.
4. When processing has been completed, remove the squirt guard and use a spatula to scrape the remaining food pulp from the screen.
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 methods and recipes from reliable sources.
6. Discard the waste peelings, cores, seeds, etc.

CARE AND CLEANING

1. Disassemble the food strainer.
2. Wash all parts in hot soapy water. You may want to use a stiff bottle brush to remove food residue from the screen. Give a little extra attention to the end of the screen and along the seam where seeds and skin may get lodged.
3. Dry thoroughly. Apply a drop of vegetable oil to the small black drive shaft sealing ring to keep it from becoming dry and brittle.
4. The food strainer may be stored in the original carton.

NOTE: White plastic parts may become stained after straining cooked 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 the handle until liquid has drained from the hopper before adding more food. It may be necessary to scrape excess pulp from the screen from time to time.
- When straining food without peels or cores, it is normal for some pulp to empty with the waste. This discard can be re-strained to retrieve more of the pulp.
- The waste from foods with tougher peels can also be re-strained to retrieve more pulp.
- The strainer operates easily when fruits and vegetables are in the spiral, but difficult to turn when empty. Do not turn handle when strainer is empty.
- For best results, do not fill the hopper more than half full. If the seeds and skin do not seem as dry as they could be, you can run them through 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 to process a wider variety of foods (see further information in the "Order Parts & Attachments" section of this booklet).
- The sauces and purees you make can be used immediately, refrigerated for later use, or preserved and stored for many months.

■ Do not turn the strainer handle when strainer is empty. Strainer will be very hard to turn and turning will place undue wear on various parts. Once food is added, it will lubricate the moving parts so that they can be safely turned.

■ After you have finished straining and have scraped the puree from the screen, first loosen the small set-screw and then remove the spiral by turning it counter-clockwise with a slight twist. If spiral is jammed, push the spiral back and forth to work it free.

REMEMBER TO ALWAYS FOLLOW RECOMMENDED CANNING, FREEZING, AND DEHYDRATING PROCEDURES WHEN PRESERVING THESE FOODS OR ANY OTHERS.

SUGGESTIONS / RECIPES

Tomato Sauce/Puree

Start with whole, preferably vine-ripened, tomatoes. Remove stems, wash and cut into quarters. If tomatoes are pulpy, a little unripe, or otherwise hard to strain, par boil them to soften. After par boiling let them cool slightly before straining. Process through strainer. Use immediately or preserve for later use. Add your favorite seasonings to the strained tomatoes, and simmer until the sauce/puree reaches desired thickness. For thicker sauce or tomato paste, simmer pulp until thick. A canned tomato paste may also be added to thicken.

Apple Sauce

Use ripe apples, remove the stems, wash and quarter. Do not peel or core. Steam or parboil the apple sections until tender. Drain and cool slightly. Process through strainer. Add sugar, honey or seasoning. Combine different apple varieties to suit your particular tastes.

Berries / Fruit Jams

Use the Berry Screen, available separately, to process berries that have very small seeds. Wash, remove stems, and process through strainer. Perfect for making jams, jellies, pie fillings, dessert and ice cream toppings, adding to puddings, and for fruit leathers.

Apricots, Peaches, Pears, Prunes, Plums, etc.

Wash fruit and remove pits if necessary. Simmer until soft. Drain and cool prior to straining. Add sweetener or season to taste.

Vegetable Soups, Purees & Baby Foods

Wash vegetable and cut into quarter or cubes. Simmer until soft, then drain. Cool slightly before straining. Purees will be seedless, skinless, and free of tough fibers.

Cooked Dry Beans (Pinto, Kidney) & Peas

Wash and sort the beans. Cook until tender. Drain and process through strainer. Use the beans in Mexican dishes such as burritos and enchiladas. Use any cooked beans or peas for soups, side dishes, bean dips, burritos, tacos, or enchiladas. Simply process through strainer and season to taste with onion, garlic, etc.

Potatoes & Corn

Make mashed potatoes quickly for large groups or families. No need to peel. Just cube, cook until soft then strain. Add milk, butter and salt to taste.

Pumpkin & Squash

Use the Pumpkin Screen available separately, 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.

Salsas

Keep that wonderful chunky texture when you prepare fresh tomato salsas. Try passing fresh tomatoes through the salsa screen (optional), then marinate for a couple of hours with chopped onion & jalapeno, fresh basil and finely chopped celery bits.

Grape Juice

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

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 the sauce in quantity and can or freeze it for use during the rest of the year. It's fresh & healthy! Buon appetito

2 pounds fresh tomatoes	1/2 Cup chopped celery
1/4 Cup olive oil	1 Clove garlic, minced
1/2 Cup chopped onion	Salt to taste
1/2 Cup chopped carrot	1/2 teaspoon sugar (optional)

Place freshly strained tomato puree in a covered pot and cook over medium heat for 10 minutes. Heat oil in a saucepan and lightly brown onion, carrot, celery, and garlic. Stir in tomatoes, salt to taste, and sugar. Simmer gently for about 30 minutes or until thick. Fresh or dried herbs such as bay leaf, basil or oregano may be added to taste. Makes about 2 cups.

ORDERING PARTS & ATTACHMENTS

For your No. 200 Victorio Food Strainer

Please see your dealer or order by mail as shown below.

<u>Diagram#</u>	<u>Part#</u>	<u>Description</u>	<u>Price</u>
2	200-02	Plunger	\$5.25
3	200-03	Handle	\$5.75
4	200-04	Lever & Clamp Screw	\$3.75
5	200-05	Clamp Button	\$1.25
6	200-06	Body	\$17.50
6A	200-06A	Rubber Pad (sold set of 2)	\$2.95
7	200-07	Hopper	\$7.50
7A	200-07A	Hopper Adapter	\$1.75
8	200-08	Drive Shaft	\$5.00
9	200-09	Seal Ring (sold set of 3)	\$2.95
9A	200-09A	E-Washer	\$1.25
10	200-10	Spring	\$2.25
11	200-11	Standard Spiral	\$9.50
12	200-12	Screen Gasket (sold set of 3)	\$3.95
13	200-13	Standard Screen	\$14.95
14	200-14	Waste Funnel	\$4.95
15	200-15	Squirt Guard Tray	\$8.00

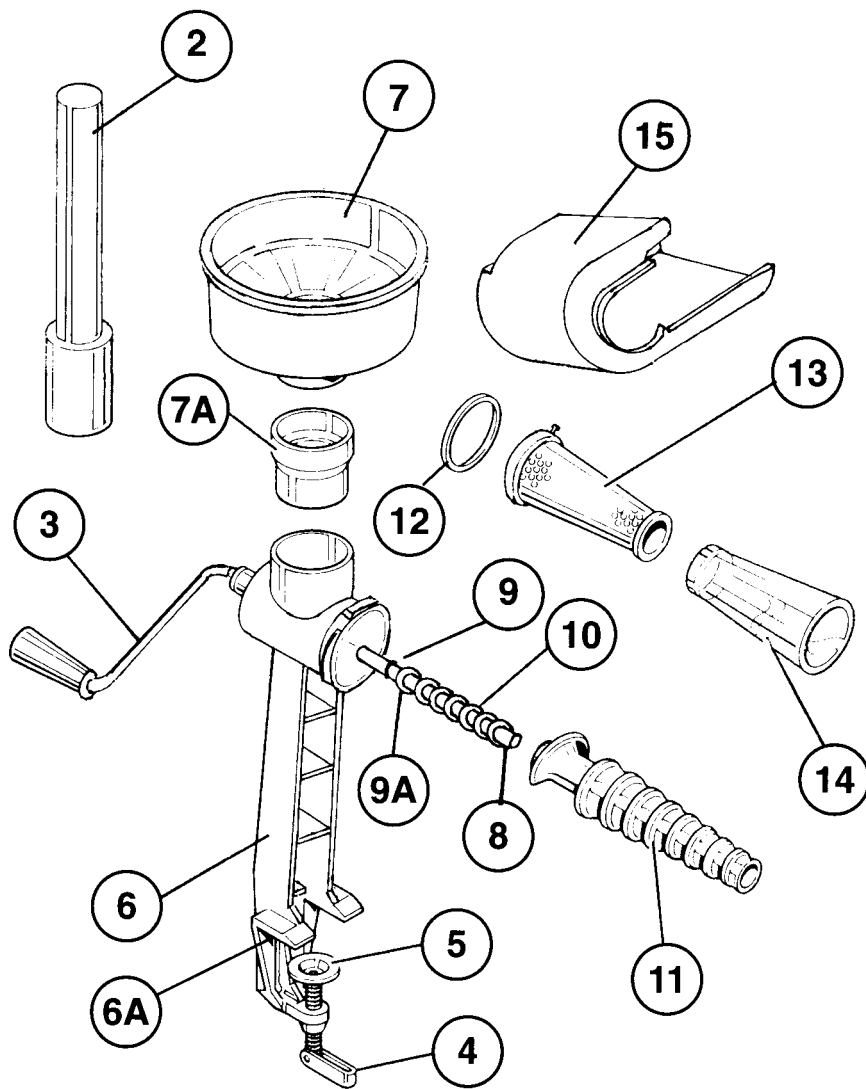
When ordering parts or accessories...

Please specify part number and description. Add \$6.95 shipping and handling, over \$50.00 add \$9.95. Send check or money order. (Canadian orders add US\$8.95, over \$50.00 add US\$12.95. Remit in U.S. funds.)

**Mail to: VillaWare Mfg. Co.
PO Box 603468
Cleveland, OH 44103-0468**

12





ORDER OPTIONAL STRAINER ATTACHMENTS

■ **Berry Screen.** This screen has a fine mesh (3/64") for removing small seeds in raspberries, strawberries, blueberries, etc. Ideal for making jams, jellies, pie fillings, dessert toppings, etc. Recommended for foods such as: Blackberries, Cottage Cheese, Cranberries*, Grapes (seedless)*, Raspberries, Strawberries, Tomatoes.

**These foods should be cooked before straining.*

■ **Pumpkin Screen.** This screen has coarse holes (1/8") for processing pumpkin, squash and potatoes. Great for pies, breads and side dishes.

■ **Salsa Screen.** This screen has even coarser holes (1/4") than the pumpkin screen. Popular for chunky tomato salsas or where minimal processing is desired to maintain a plump coarse texture with the foods.

■ **Grape Spiral.** This spiral is used to process grapes for jellies and delicious juices. Its shorter length (5-1/2") eliminates jamming of seeds and skins.

200-20	Berry Screen	\$14.95
200-22	Pumpkin/Squash Screen	\$14.95
200-25	Salsa Screen	\$14.95
200-21	Grape Spiral	\$11.00
200-29	Strainer Kit 4-piece	\$49.95
	(includes berry, pumpkin, & salsa screens, plus grape spiral)	
200-01	Electric 2-speed Motor with Mounting Bracket	\$98.00
200-011	Motor Bracket Assembly	\$16.50
	(if you already have a motor).	

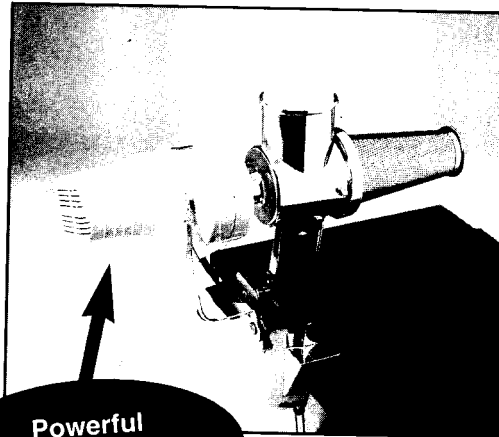
See page 12 for ordering information.

Order a Strainer Motorizer Kit!

Includes powerful 2-speed motor and steel mounting bracket assembly. Bracket is simple to mount, attaching to strainer body with 2 screws.

The No. 200 strainer body already comes with tapped mounting holes, so motor kit is ready to attach.

No. 200-01...\$98.00
(see order information in previous pages at left)



Powerful
2-speed Motor.
Easy to attach!

NOTE: YOUR FOOD STRAINER BODY HAS 2 SCREWS IN IT. THESE SCREWS ARE PROVIDED FOR THE ATTACHMENT OF THE OPTIONAL MOTOR BRACKET ASSEMBLY. IF YOU DO NOT USE THE OPTIONAL MOTOR BRACKET ASSEMBLY, PLEASE DISREGARD THESE 2 SCREWS.

Note: Attachments and parts are not interchangeable with old food strainer models Pronto, Victorio (where the screen mounts with 2 wing screws) or any other strainer manufactured before 1999.

USE ONLY AUTHENTIC REPLACEMENT PARTS

Genuine Victorio replacement parts are manufactured to the same exacting quality standards as other quality VillaWare appliances and are engineered to function properly with our appliances. VillaWare can only guarantee the quality and performance of genuine Victorio parts. "Look-alikes" might not be of the same quality or function in the same manner. Make sure you are buying genuine Victorio replacement parts. Look for the VillaWare and Victorio trademarks.

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 cords or plugs.

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



VillaWare Mfg. Co.
3615 Superior Avenue #44
Cleveland, OH 44114

Other Fine VillaWare® products...	Imperia® Pasta Machine
Prima™ & Prego™ Pizzelle Bakers	Meat Grinder & Sausage Makers
Krumkake Baker	Bravo™ Pizza Baking Stones
Belgian Wafflers	Ravioli Makers
Heart Wafflers	<i>...and hundreds more Classic Italian</i>
Belgian Waffler & Multi-Baker 4-Square	<i>Kitchenware products from VillaWare.</i>

For additional information on the VillaWare® product line, see your dealer or write to the address listed above.

© Copyright VillaWare Manufacturing Company, Cleveland, Ohio 44114. All rights reserved.
No part of this booklet may be reproduced without the written consent of VillaWare Mfg. Co.
VillaWare® is a registered trademark of VillaWare Mfg. Co. Printed in China