

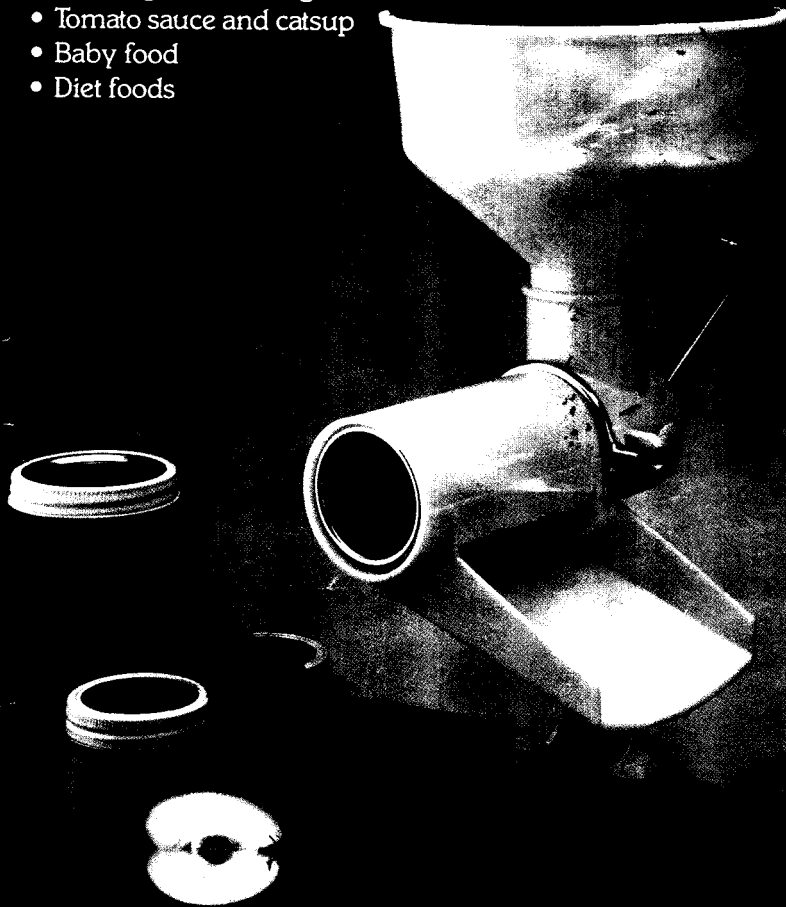
# Victorio® Strainer Instruction Booklet

No. 200/210

No more peeling or coring

Perfect for

- Canning and freezing
- Tomato sauce and catsup
- Baby food
- Diet foods



 **VITANTONIO**  
MANUFACTURING COMPANY

Vitanonio Cookware. Because the kitchen is the heart of the home.™

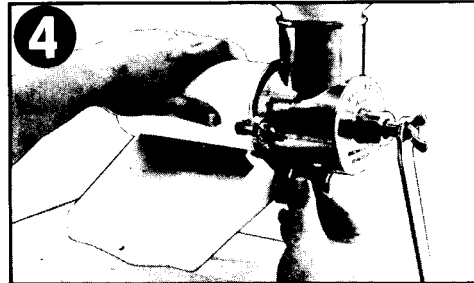
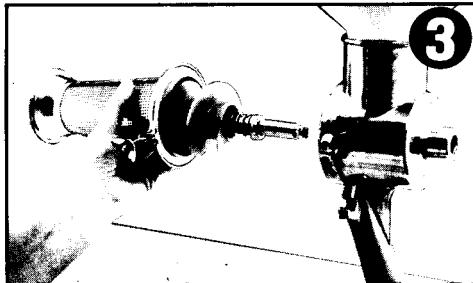
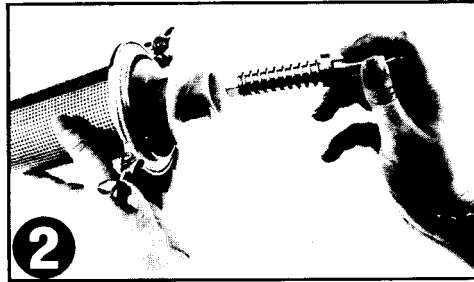
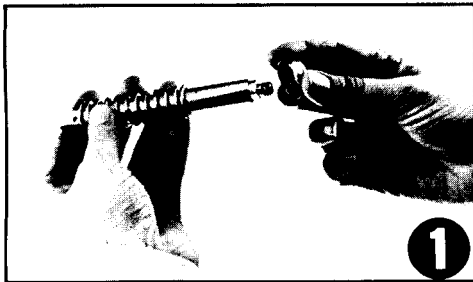
# Vitantonio cookware.

Because the kitchen is the heart of the home.

As the undisputed champion for big jobs, your new Victorio Strainer brings speed and convenience to the art of fresh food preparation. Follow this guide for easy care and use, try some of our family traditions and, above all, enjoy to your heart's content. *Buon appetito!*

## Assembling your Victorio

1. Wash and dry all parts thoroughly. Place a drop of vegetable oil on the 13A seal ring located on 2021 shaft to lubricate it.
2. Clamp the body to counter or table.
3. Assemble shaft, spring and cup as shown. Be sure the spring is fitted into the open end of the cup.
4. Place rubber washer along inside of the collar on screen assembly.
5. Place spiral inside screen.
6. Insert shaft assembly into spiral, as shown, square end first.
7. Fit the screen and shaft assembly into the body, as shown.
8. Place screen screws into slotted lugs on body. Tighten wing nuts until rubber washer is tight.
9. Push hopper snugly into opening in top of body.
10. Attach handle. Secure it with the handle nut.
11. Slide squirt guard over screen, as shown. Align tightening screw into the slotted lug. Tighten.



## Taking care of your Victorio

The Victorio is completely washable. After use, take it apart. Wash and dry all parts thoroughly. Reassemble and store in the original box. Place a drop of oil on seal ring of shaft.

## Getting ready to use your Victorio

More than 30 years of design and manufacturing experience have gone into making Victorio absolutely smooth-operating and long-lasting. It's built to be easy: there's no need to make any adjustments. Here are a few tips for best results:

- **Wash foods thoroughly** before you begin.
- **No need to peel or core.** Victorio does it all.
- **Use two bowls**, one for the puree, one for waste.
- **Consult a good guide to home preserving** if you are straining foods to can, freeze or dehydrate. Proper methods are important.
- **When straining fruits and vegetables**, the spiral turns more smoothly than for drier foods. This is normal.
- **Remove the squirt guard**, if necessary, when processing drier foods such as beans or potatoes.

## Ideas from our kitchen

### Old-Fashioned Favorites

Victorio is custom-made to process the traditional purees and juices favored by cooks who appreciate natural foods:

- **TOMATO PUREE.** Wash and remove the stem ends of whole, ripe tomatoes. Cut in quarters and process.
- **APPLESAUCE.** Wash, remove stems and quarter ripe apples. Steam in a pot for about 30 minutes, until soft. Drain and process.
- **VEGETABLE JUICES.** For tomato juice, just add water and your favorite seasonings to tomato puree. For carrot or celery juice, wash vegetable and remove ends. Cut into small pieces, steam until soft. Process, then add water and seasonings to taste.
- **SIDE DISHES.** For easy mashed potatoes, just quarter potatoes and cook until tender. (No need to peel.) Process, add milk, butter and salt to taste. Process cooked corn to make creamed corn or corn chowder.

### Easy Dishes

Victorio makes quick work of some wonderful treats. Here are a few of our favorites:

- **BABY FOODS.** Just process soft cooked fruits and vegetables. Victorio will separate the tough fibers.
- **REFRIED BEANS.** Send cooked pinto or kidney beans through the strainer. Fry with chopped onions, garlic and bacon drippings.
- **HOUMUS.** To make this popular Middle Eastern dish, process soft cooked garbanzo beans. Mix in a dash of sesame oil and lemon juice. Top with paprika. Garnish with parsley and serve with small pieces of *pita* bread.

### Treats with a Twist

Vitantonio accessories (see page 6 for ordering information) can make your Victorio a specialist in turning hard-to-process foods into wonderful purees and juices.

- **GRAPE JUICE.** Attach the grape spiral. Wash grapes and remove stems. Process. You may process pulp a second time to extract all the juice. Use it as is for making jams, jellies and wines.
- **BERRY JUICES.** The berry screen works for most small-seeded berries. (Avoid elderberries; their sticky pulp may cause jamming.) Wash berries and remove stems. Process. Use juice for jams, jellies, dessert toppings, pie fillings, fruit leathers and even wines.
- **PUMPKIN AND SQUASH.** Attach the pumpkin screen. Wash and remove stem, blossom and seeds. Cut into small sections. Steam until soft. Process. Use puree for pie fillings, breads and side dishes.

### Helpful Hints:

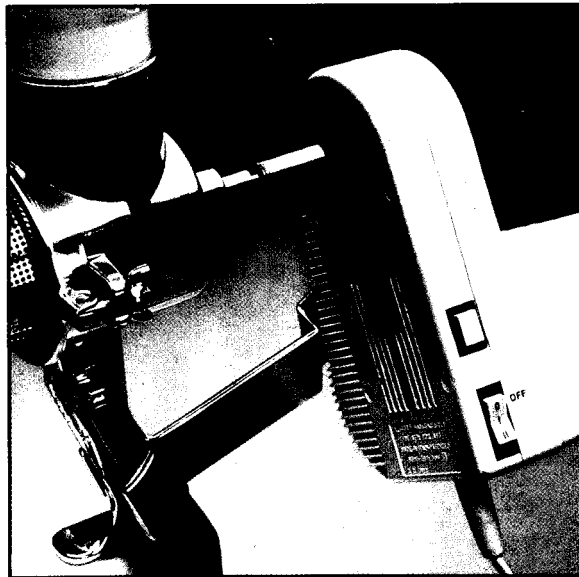
1. If the strainer handle becomes difficult to operate, turn a complete turn counter clockwise.
2. **DO NOT FORCE**, simply **GUIDE** fruits and vegetables into the body of the strainer with plunger to eliminate jamming and squirting.
3. To deter screen from rusting and eventual difficulty in operation, spray cooking oil spray or liquid oil on the screen assembly prior to storing.
4. The new white body can now be washed in the dishwasher without fear of rust or discoloration.

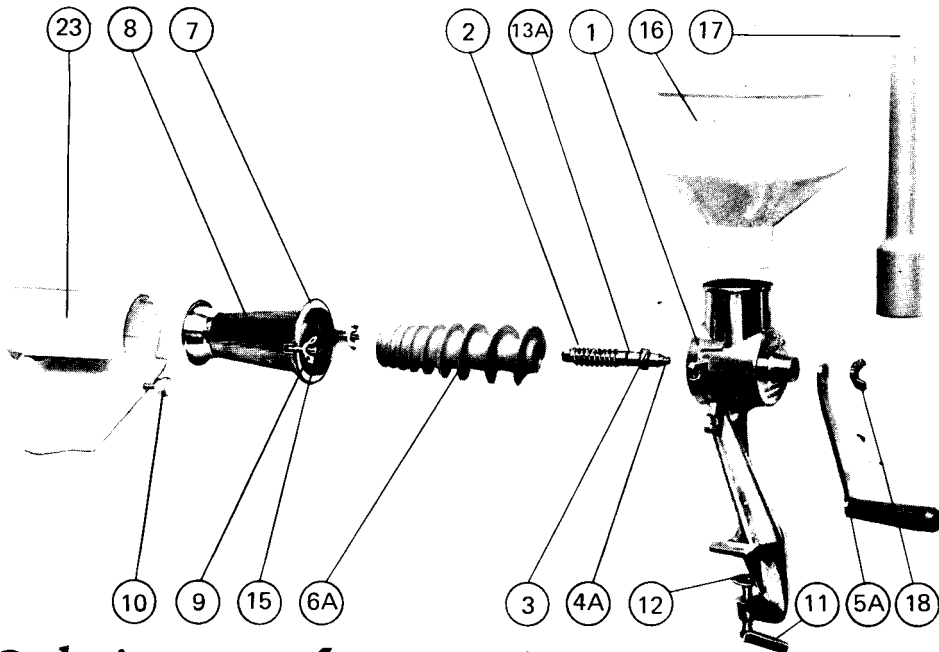
### To Motorize Your Victorio.

For those who wish to motorize their Victorio, a 118V, 60 HZ, 80 watt motor for AC only is available as an accessory. The unit includes adapter, bracket, cord, and diagrammed assembly instructions. Never feed a motorized unit by hand. Always use the plunger provided.

#430  
Strainer Motor  
\$100.00

Refer to page 6 for ordering information.





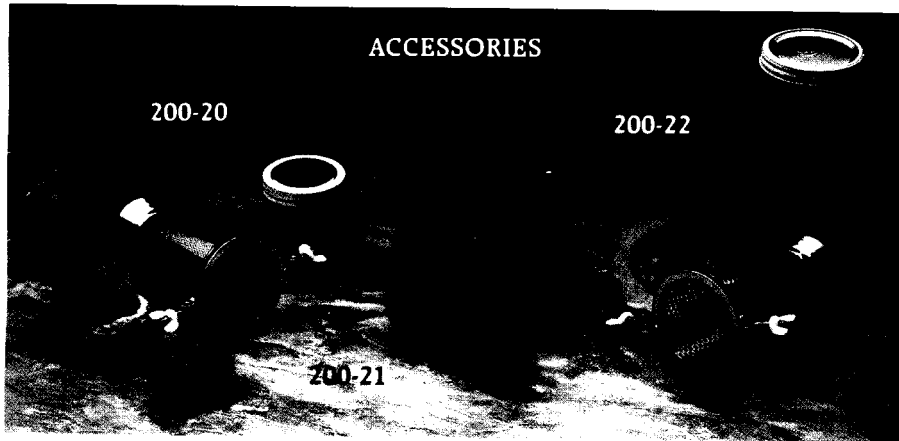
## Ordering parts for your Victorio Strainer

You may order replacement parts or accessories for your Victorio Strainer directly from Vitantonio. When ordering, please specify the model number of your strainer and the part number. Send a check or money order only. Add \$2.50 for freight and handling.

### MODEL No. 200/210 VICTORIO STRAINER

DIAGRAM NO.	STANDARD PARTS DESCRIPTION	PART NO.	PRICE EACH
1	Body including Clamp Assembly	2044	\$13.90
2	Spring	2049	1.10
3	Cup	2047	.90
4A	Shaft	2021	3.55
13A	Seal Ring	2045	.75
5A	Handle Assembly	2004	2.40
6A	Standard Spiral	2027	7.80
7	Washer	2035	.80
8	Standard Screen Assembly, 1/16" holes	2040	10.50
9	Wing Nut	2034	.55
10	Tightening Screw	2023	.90
11	Clamp Screw and Lever Assembly	2011	3.30
12	Clamp Button	2013	.55
15	Wing Screw	2019	.75
16	Hopper	2028	5.95
17	Plunger	2029	1.85
18	Handle Nut	2032	.75
23	Squirt Guard	2024	6.75

When ordering parts, specify part number and model number of strainer.  
See page 6 for ordering information.



ACCESSORIES		PART NO.	PRICE EACH
200-20	Berry Screen	200-20	\$13.90
200-21	Grape Spiral	200-21	9.90
200-22	Pumpkin Screen	200-22	13.90

When ordering parts, specify part number and model number of strainer.  
 Freight prepaid on above items only.

*Model Strainer  
 Long Spiral*

CANADIAN ORDERS, ADD \$3.75 FOR POSTAGE AND HANDLING. REMIT IN U.S. FUNDS.

## Vitantonio. Cookware for a new tradition.

Vitantonio is a well-known name in kitchens where cooking in the old style is an art for today. Our product line is full of bright ideas—from baking irons to espresso machines, tools for making pasta and pizza, canned foods and desserts—guaranteed to stir your imagination and satisfy your tastes for both tradition and convenience.

For more information about fine Vitantonio products and Victorio Strainer accessories, see your dealer or write to: **Vitantonio Manufacturing Company, Department P, 34355 Vokes Drive, Eastlake, Ohio, 44095.**

