



**ATTENTION!**

If any components of this unit are broken, do not operate properly,  
or for product returns, please contact Weston Products LLC at

**1-800-814-4895**

*(Outside the U.S. call 440-638-3131).*

For the online catalog, log onto [WestonSupply.com](http://WestonSupply.com).

*Exclusively imported by Weston Products LLC Strongsville, Ohio*

**SAVE THESE INSTRUCTIONS!**

*Refer to them often and use them to instruct others.*



**STAINLESS STEEL  
POTATO  
RICER**

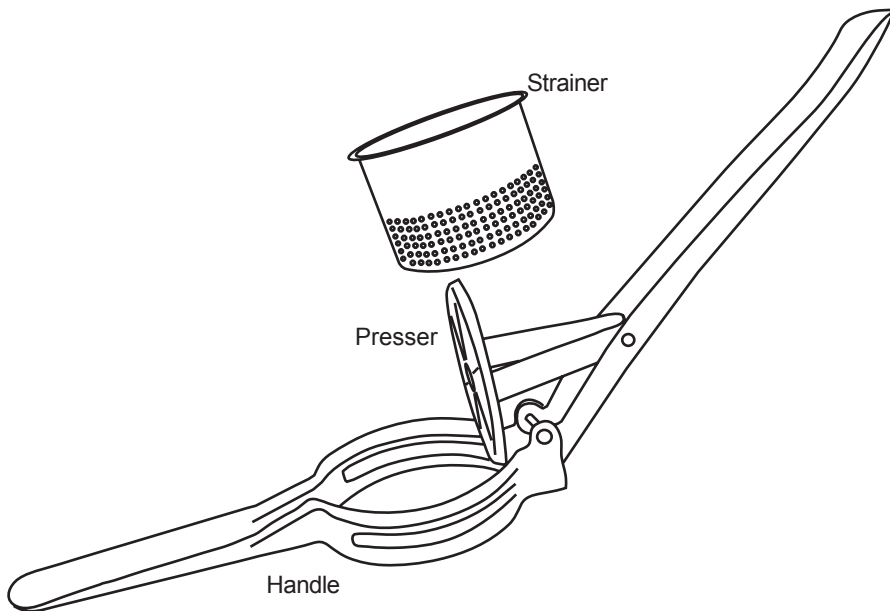
**MODEL NO. 83-3040-W**





# STAINLESS STEEL POTATO RICER

MODEL NO. 83-3040-W



If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC Toll Free at  
**1-800-814-4895**  
 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

## WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

**LIMITATIONS:** The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

**Weston Products LLC**  
**20365 Progress Drive, Strongsville, OH 44149**

## WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:  
 WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Telephone Number: (\_\_\_\_\_) \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Original Date of Purchase: \_\_\_\_/\_\_\_\_/\_\_\_\_

Product Model #: \_\_\_\_\_

Serial # (if applicable): \_\_\_\_\_



## MOROCCAN CHICK PEA SOUP

15 oz can chickpeas, rinsed & drained  
2 Tbsp safflower oil (or olive oil)  
2 carrots, grated  
2 cloves garlic, minced  
3 cups vegetable stock  
2 tablespoons lemon juice  
3/4 tsp ground cumin  
1/2 tsp thyme leaves  
1/8 tsp cayenne pepper

1/8 tsp cayenne pepper  
1/2 cup finely chopped onion  
1/3 cup tahini paste  
1 Tbsp fresh chopped parsley  
1/2 tsp black pepper  
1/4 tsp powdered turmeric

Optional garnishes: toasted sesame seeds, scallions or tomatoes

- In 4-5 qt. (4-5 l) saucepan, heat oil
- Add carrots, garlic, and onion; cook until tender, then set aside
- Puree the chick peas in the **Food Mill** using the **Medium Disc**
- Blend the chick pea puree with 1 cup of vegetable stock, tahini, and lemon juice
- Add mixture to saucepan then add remaining ingredients including vegetable stock
- Cover and cook for 5 minutes over medium heat until hot
- Top with garnish if desired

## MANGO SALSA

1-1/2 cups mangoes  
1-1/2 cups tomatoes  
2 Tbsp lime juice  
1 Tbsp finely chopped seeded jalapeno peppers

2 Tbsp minced cilantro  
1 tsp minced peeled ginger

- Mash the mangoes in the **Food Mill** with the **Coarse Disc**
- Discard the skins
- Mash the tomatoes in the **Food Mill** with the **Coarse Disc**
- Discard the skins
- Combine all of the ingredients in a glass or plastic container
- Cover and chill

## SPÄTZLE DUMPLINGS

2 cups all-purpose flour  
3/4 cup milk

1 teaspoon salt

2 eggs

- Stir together the flour and salt
- Combine eggs and milk; stir into the flour mixture
- Place the **Food Mill** over a large saucepan of boiling water
- Pour the batter into the **Food Mill** with the **Coarse Disc**
- Turn the **Handle** with one hand, keeping the **Food Mill** gently in place with the other
- Cook for approximately 2-3 minutes, generally, spätzle swimming on the surface are sufficiently cooked
- Drain and placed into a serving dish
- Stir in some melted butter or margarine

## ADDITIONAL ACCESSORIES AVAILABLE

Deluxe 5-Piece Canning Kit	83-2017-W
Manual Pasta Machine	01-0201
10 Tray Food Dehydrator	75-0201-W

These products and many more products can be ordered by visiting **WestonSupply.com** or by calling Weston Products LLC Toll Free at 1-800-814-4895  
Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

## CLEANING

- It is best to clean the **Potato Ricer** immediately after use to prevent food from drying in the holes of the **Strainer**.

- To clean, from the outside of the **Strainer**, flush away the particles with a strong stream of warm water (figure 1). A fine bristle brush with warm, dish-soap water should be used to gently remove any remaining residue, starting on the inside of the **Strainer** then moving to the outside areas. Flush the **Strainer** with warm, clean water and dry immediately.

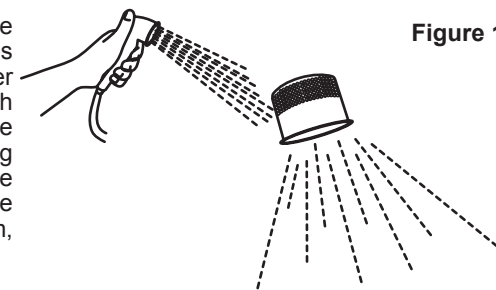


Figure 1

- Gently clean the **Handle** with warm, dish-soap water and a soft cloth. Rinse with warm, clean water and dry immediately.

- Store the **Strainer** and **Handle** in the box in a clean, dry area to prevent damage to the product.

- The **Strainer** is dishwasher safe.
- The **Handle** is NOT dishwasher safe.

## ASSEMBLY & INSTRUCTIONS

1. Open the **Handle** of the **Potato Ricer** completely open (Figure 2).

2. Place the **Strainer** into the center opening of the **Handle**.

3. Insert the **Presser** into the **Strainer** (Figure 3).

4. Close the **Handle** (Figure 4).

5. Place a bowl under the **Potato Ricer**.

6. Place the food to be processed into the **Strainer** of the **Potato Ricer**. Be sure not to overfill the **Strainer** (Figure 5).

7. Place the **Presser** on top of the food in the **Strainer**.

8. Slowly squeeze the **Handles** together.

9. The mashed food will fall through the perforations and into the bowl (Figure 6). It may be necessary to scrape food off of the outside of the **Strainer** and into the bowl using a rubber spatula.

10. Discard any skin, seeds or fiber left in the **Strainer** after mashing is complete.

11. It is best to clean the **Strainer** immediately after use to prevent food from drying in the holes of the **Strainer**.

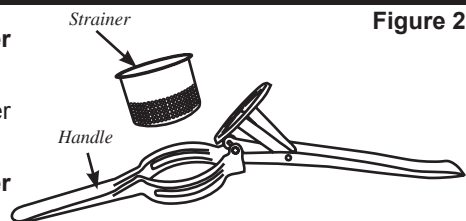


Figure 2

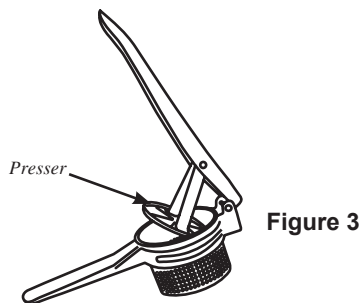


Figure 3



Figure 4

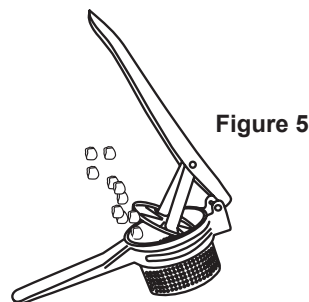


Figure 5

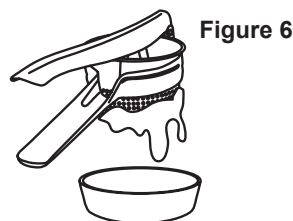


Figure 6

**PRIOR TO USING:** It is best to pre-soften some foods prior to use. If the food is firm like potatoes, apples or pears, remember to soften them by steaming or baking to tenderness before using them in the **Potato Ricer**.

## RECIPES

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

### SWEET POTATO PIE

2 cups sweet potatoes  
2 eggs, slightly beaten  
1/2 tsp ginger  
1 tsp vanilla  
1- 2/3 cups light cream or evaporated milk  
1 unbaked 9" (22.9 cm) pie shell

3/4 cup sugar  
1/2 tsp salt  
1/2 tsp nutmeg  
1/2 cup butter, melted

- Mash the sweet potatoes in the **Food Mill** with the **Coarse Milling Disc**
- Discard the skins
- Mix the mashed sweet potatoes and the other ingredients together
- Pour into the pie shell
- Bake at 400°F (204°C) for 50 minutes or until a knife inserted 1" (2.5 cm) from edges of pie comes out clean
- Let cool slightly, then serve warm

### WARM BLUEBERRY SAUCE

1 cup fresh blueberries  
1 zest of lemon  
1-1/2 cup sugar  
2 Tbsp fresh lemon juice

- Mash the blueberries in the **Food Mill** with the **Fine Milling Disc**
- Discard the skins
- Blend with the lemon juice
- Fold the sugar and the lemon zest into the blueberry mixture
- Pour the mixture into a saucepan and heat on a medium heat, stirring constantly, until it comes to a boil
- Serve warm over scones or pancakes

### ROSEY APPLESAUCE

3 lb apples  
1 tsp vanilla extract  
1 cinnamon stick  
1/4 cup sugar  
1/4 tsp ground cinnamon

- Cut un-peeled but cored apples into chunks, place in large sauce pan
- Add 1/2" (1.3 cm) of water
- Stir in sugar, vanilla, ground cinnamon and the cinnamon stick
- Heat to boiling, reduce to low and simmer, covered, until apples soften (about 30 minutes)
- Press through the apples through the **Medium Milling Disc** of the **Food Mill**
- Refrigerate