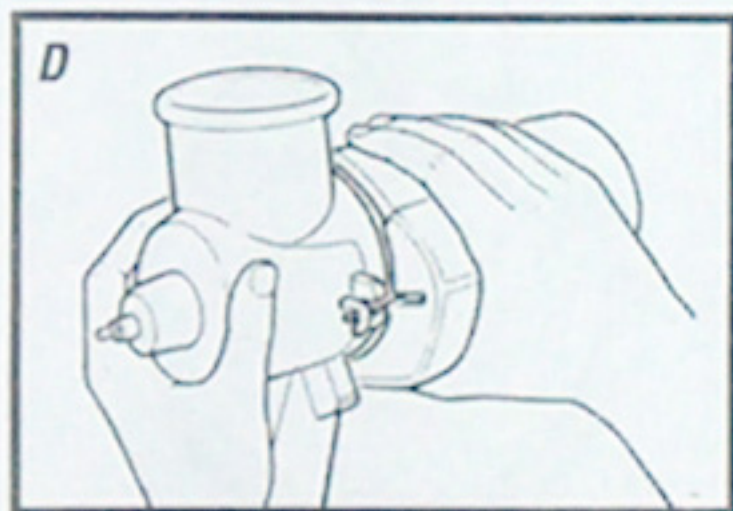
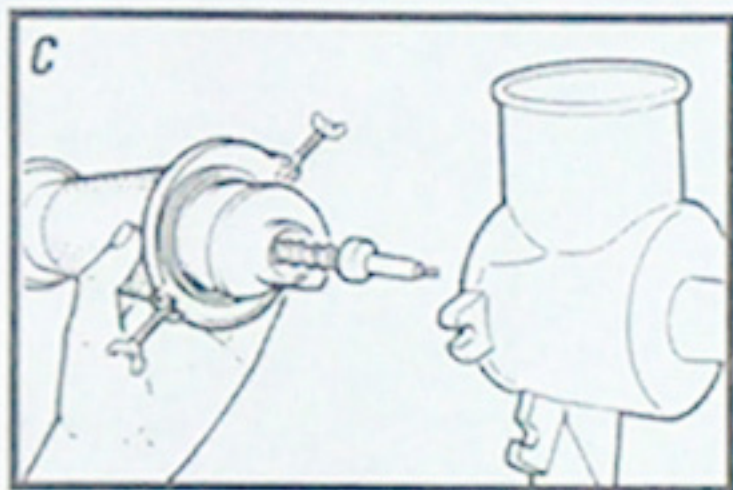
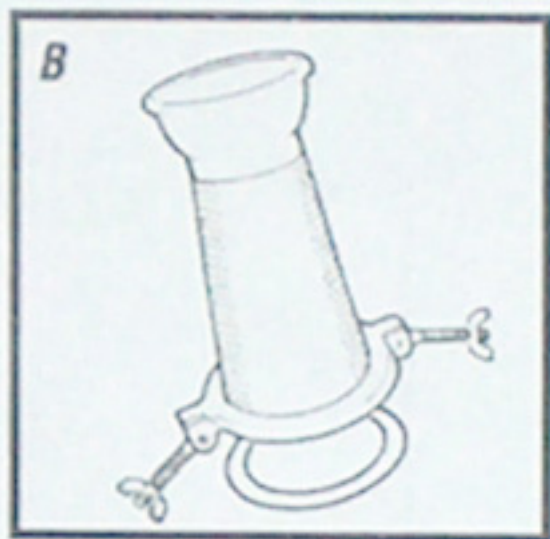
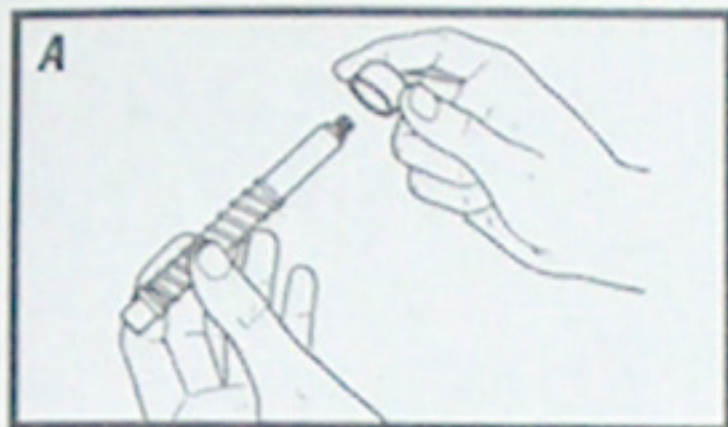


Assembly Instructions

Before assembling your Sauce Master™ for the first time, wash and dry all components thoroughly. Coat the crankshaft and bushing of the body with a little vegetable oil.

1. Clamp the body firmly to your countertop or table.
2. Assemble the crankshaft, spring, and cup (Fig. A), making sure spring fits into open end of the cup.
3. Place the thin flat rubber gasket in the inside collar of the screen assembly. (Fig. B)
4. Insert the square end of the crankshaft assembly into the square hole inside the spiral assembly.
5. Now fit the screen, spiral, and shaft assembly into the body, inserting the threaded end of the shaft through the bushing in the body. (Fig. C)
6. Place the screen screws into the slotted lugs on the body and begin to tighten the wing nuts. Fit the guard around screen assembly, slip the slot on guard over screen screws, completely tighten wingnuts until the screen assembly is attached securely to the body. (Fig. D)
7. Attach the handle onto the threaded shaft protruding from the back of the body and tighten the handle securely to the shaft by using the wing nut.
8. Insert the hopper into the top opening of the body until snug.



Basic Operations & Hints

It is always a good idea to wash fruit or vegetables before you begin processing with the Sauce Master™.

You will need two bowls, one to collect the puree, and one for the seeds, stems, and skins. Since the Sauce Master™ works so quickly and with so little waste, a large bowl under the tray to catch the puree and a small one for the waste works best!

Do not force, simply guide fruits and vegetables into the body of the strainer with plunger to eliminate jamming and squirting.

If you are straining foods to can, freeze, or dehydrate, consult a good guide to home preserving. Proper methods are important!

If the strainer handle becomes difficult to operate, turn a complete turn counter clockwise.

Wash and dry thoroughly.

Spray cooking oil on the screen assembly prior to storing to prevent screen from rusting and eventual difficulty in operation.

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.