



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**.

Exclusively imported by Weston Products LLC Strongsville, Ohio

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

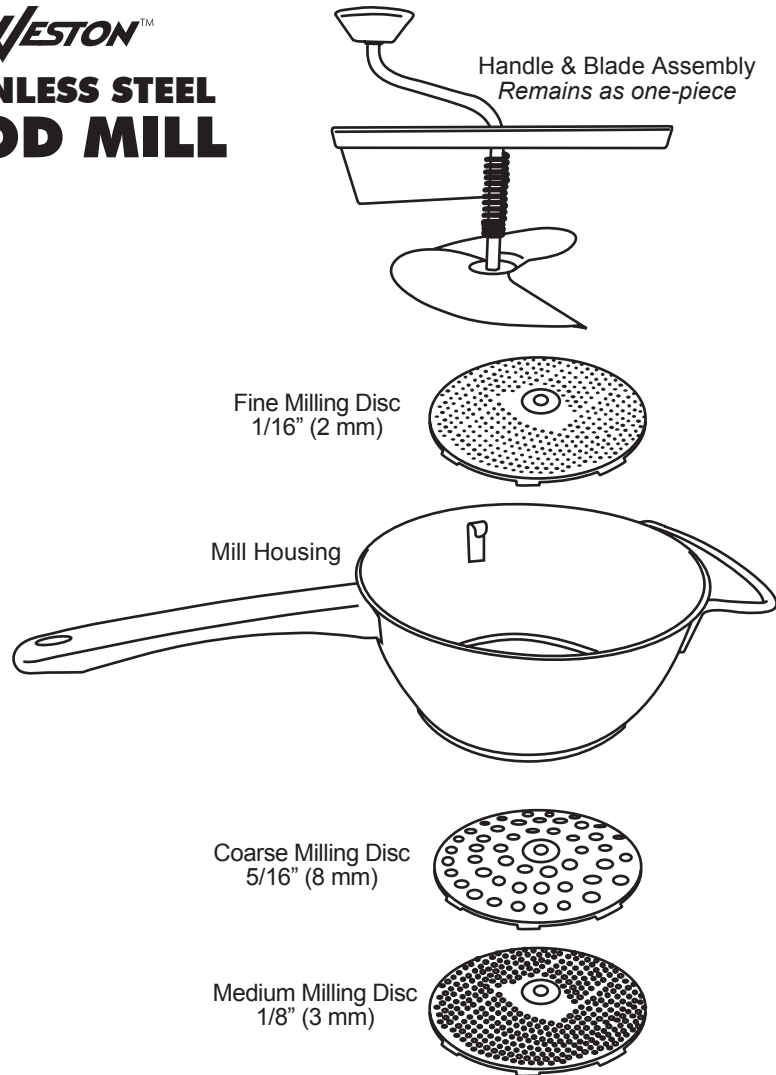


**STAINLESS STEEL
FOOD MILL**

MODEL NO. 61-0101-W



WESTON™ STAINLESS STEEL FOOD MILL



COMPONENT LIST

Coarse Milling Disc 5/16" (8 mm)	} Milling Discs Set of 3 Part No. 61-0102
Medium Milling Disc 1/8" (3 mm)	
Fine Milling Disc 1/16" (2 mm)	

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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): _____



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

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
- 1 teaspoon salt
- 2 eggs
- 3/4 cup milk

- 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

WARM BLUEBERRY SAUCE

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

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PERSONAL DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. **BEFORE AND AFTER** each use, disassemble and wash all parts of the **Food Mill** that come into contact with food. Wash in warm soapy water. Rinse with clear water. Dry immediately. The **Food Mill** is **TOP RACK** dishwasher safe.
2. Check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts or any other conditions that may affect the operation. If the product is not working properly contact Customer Service.
3. **NEVER** use fingers to scrape food away from the **Milling Disc** while the unit is in operation. Severe injury may result.
4. **DO NOT** attempt to grind bones, nuts or other hard items. Grinding other food than what the **Food Mill** was intended for will void the warranty.
5. The Manufacturer declines any responsibility in the case of improper use of this unit.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

ADDITIONAL ACCESSORIES AVAILABLE

Stainless Steel Mandoline Slicer	01-0006
Heavy Duty Slaw Board & Cabbage Shredder	70-1401-W
Deluxe 5-Piece Canning Kit	83-2017-W

These products and many more products can be ordered by visiting

WestonSupply.com or by calling

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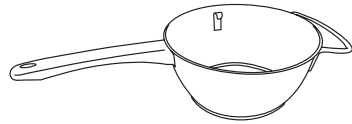
CLEANING

- It is best to clean the **Food Mill** immediately after use to prevent food from drying in the holes of the **Discs**.
- To clean, flush away the particles with a strong stream of warm water. A fine bristle brush with warm, dish-soap water should be used to gently remove any remaining residue. Flush the **Food Mill** with warm, clean water and dry immediately.
- Store the **Food Mill** and **Discs** in the box in a clean, dry area to prevent damage to the product.
- The **Food Mill** and **Discs** are top-rack dishwasher safe.

ASSEMBLY & USE INSTRUCTIONS

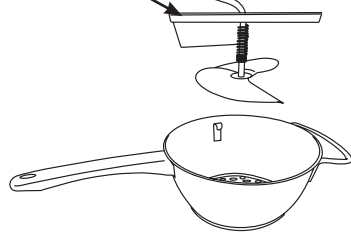
1. Place the **Milling Disc** of your choice into the center of the **Food Mill** with the smooth, dome shaped surface facing up (Figure 1).

Milling Disc **Figure 1**



2. Insert the **Handle Pin** (figure 2)(located on the bottom of the **Handle Assembly**) into the center hole of the **Milling Disc** (Figure 3).

Handle Assembly **Figure 2**

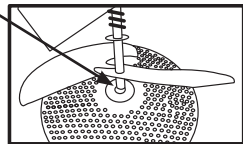


3. Position the **Locking Bar** so that both sides of the **Locking Bar** are located beside both **Locking Tabs** (Figure 4).

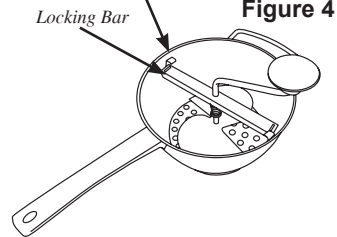
4. Firmly push down on the **Locking Bar** and rotate clockwise, until it is lined up with the **Locking Tabs**.

5. Slowly release the **Locking Bar** and make sure it is properly connected to the **Locking Tabs** (Figure 5).

Handle Pin **Figure 3**



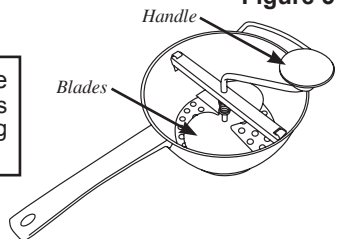
Locking Tab **Figure 4**



6. Place the **Food Mill** over a bowl or sauce pan and add the food to be milled into the **Food Mill**.

7. Turn the **Handle** clockwise, turning the **Blades** over the **Milling Disc** to mill the food.

Figure 5



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 **Food Mill**.

8. Place the **Food Mill** over a bowl or sauce pan and add the food to be milled into the **Food Mill** (Figure 6).

9. Turn the **Handle** clockwise, turning the **Blades** over the **Milling Disc**.

10. The mashed food will fall through the perforations and into the bowl (Figure 7). It may be necessary to scrape food off of the outside of the **Milling Disc** and into the bowl using a rubber spatula.

11. Discard any skin, seeds or fiber left in the **Food Mill** after mashing is complete.

12. It is best to clean the **Food Mill** immediately after use to prevent food from drying in the holes of the **Milling Disc**.

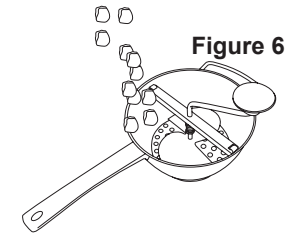


Figure 6

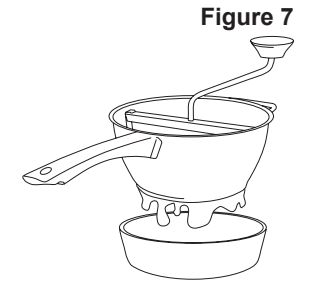


Figure 7

CHANGING DISCS

1. Carefully press down on the **Locking Bar** and rotate the **Locking Bar** counter-clockwise to release the **Handle Assembly** from the **Food Mill Housing**.

2. Remove the **Milling Disc** from the bottom of the **Food Mill Housing**.

3. Place the new **Milling Disc** into the center of the **Food Mill** with the smooth, dome shaped surface facing up.

4. Follow the *Assembly instructions* numbers 2 – 5 to complete the assembly of the **Food Mill**.