



ATTENTION

If any components of this unit are broken or the unit does not operate properly, call PragoTrade, USA, Inc. at 1-866-767-5378.

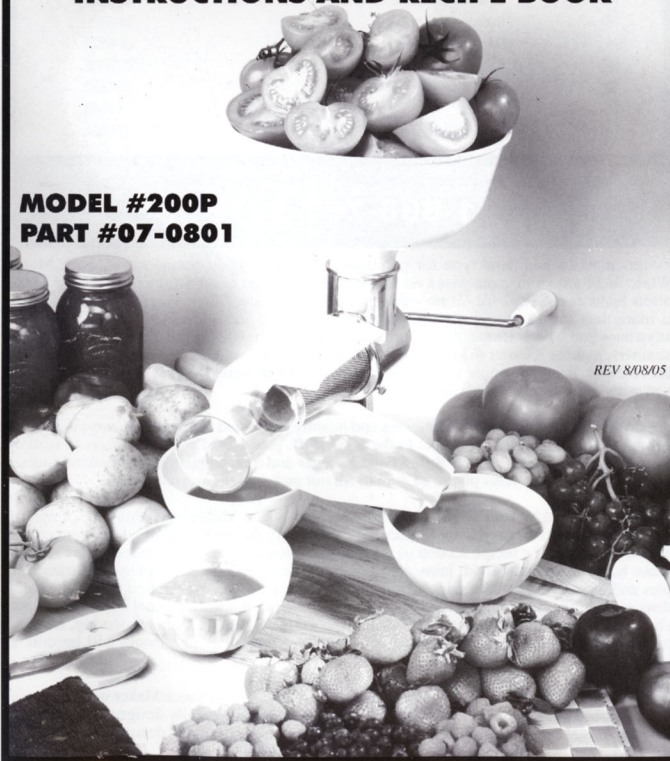
DO NOT RETURN THIS UNIT TO THE STORE WHERE IT WAS PURCHASED!

For more information and helpful tips for this product log onto www.pragotrade.com.

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SAUCE MAKER
Roma
FOOD STRAINER
**FOOD STRAINER
& SAUCE MAKER**
INSTRUCTIONS AND RECIPE BOOK



**MODEL #200P
PART #07-0801**

REV 8/08/05

COMPONENT LIST

DRAWING #	PART DESCRIPTION	PART #
1	Large Hopper	07-0834
2	Body	07-0832
3	Drive Shaft (-) Ring Seal	07-0820
4	Drive Shaft Clip	07-0821
5	Drive Shaft	07-0835
6	Suction Cup Body (PATENT PENDING)	07-0840
7	Suction Cup	07-0841
8	C-Clamp	07-0842
9	Spiral	07-0823
10	Handle	07-0829
11	Screen Thumbscrew	07-0843
12	Squirt Guard/Chute	07-0838
13	Suction Cup Lever	07-0830
14	Drive Shaft Spring	07-0822
15	Screen	07-0836
16	Waste Funnel	07-0837
17	Stomper	07-0844
18	Screen Gasket	07-0824

If any parts are missing or damaged, or if your appliance is not operating properly;
 Contact Pragotrade, USA, Inc. Toll Free at
1-866-767-5378
 Monday thru Friday 8:00am-5:00pm EST.

Congratulations and thank you for purchasing the Roma Food Strainer and Sauce Maker. While there are similar machines on the market the Roma Food Strainer and Sauce Maker offers features not available on any other product. The unique Suction Cup Base (PATENT PENDING) is more than strong enough to hold your Roma in place and allows you to use your Roma anywhere you want! Roma also features an extra large hopper, a full 25% larger than other strainers, making it easier to guide the fruits and vegetables into the body of the strainer using the stomper. Roma's simple yet rugged construction and stainless steel screens will provide you with years of dependable service.

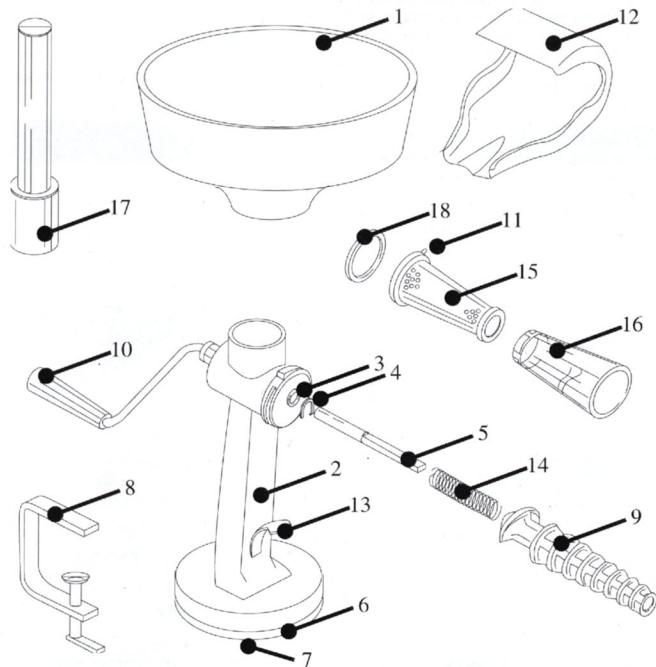
Soon you will be able to create delicious and healthy juices and sauces using everything from Apples to Zucchini! Before we get to the good stuff, please take a few moments to read the assembly instructions for your Roma Food Strainer and Sauce maker to familiarize yourself with all of the parts. Also please be sure to fill out and mail the warranty card.

Perhaps you bought your Roma Food Strainer and Sauce Maker only thinking of making fresh tomato sauce or maybe applesauce. These are only the beginning of what Roma can do, as you will see in the recipe section of this book, the possibilities of this machine are endless; make home made baby food; jams, jellies and marmalades; puree pumpkins and squash for pies and breads; even make salsa as spicy or mild as you like. And the best part is the Roma does most of the work for you. Skins and seeds come out the waste funnel while all the pulp slides right down the chute into your awaiting container. Whether you are storing, freezing, or using your freshly squeezed fruits and vegetable right away, the Roma will become an indispensable part of your kitchen.

To fully appreciate the flexibility of your Roma Food Strainer and Sauce Maker we recommend the accessory package that comes with three strainer screens specially designed for pumpkin/squash, salsa and berries along with an additional spiral specially designed for use with



FOOD STRAINER & SAUCE MAKER INSTRUCTIONS AND RECIPE BOOK MODEL #200P PART #07-0801



grapes. You may also purchase each screen separately if you wish. There is also a powerful two speed electric motor available for your Roma Food Strainer and Sauce Maker. The motor comes complete with a bracket that makes it easy to attach to your Roma. Ordering information for these accessories can be found in this booklet.

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ASSEMBLY INSTRUCTIONS

1. Apply a few drops of vegetable oil to the Drive Shaft O-Ring on the Drive Shaft.

2. Insert the Screen Gasket into the large end of the Screen making sure the Gasket is under the Thumbscrew. *Figure A*

3. Slide the Spring over the Drive Shaft.

4. Slide the red plastic Spiral onto the drive shaft over the Spring. Be sure to match the flats on the Shaft to the metal insert on the inside of the Spiral. Slide the Screen inside of the Spiral. *Figure B*

5. Align the notches of the Roma Body with grooves in the Screen Base. *Figure C*

6. Holding the machine firmly in one hand, push the Screen firmly and turn the Screen 1/8th of a turn counter clock-wise to lock it in place (Note the on-off direction arrows on the base of the Screen).

7. Tighten the set screw to lock the Screen in place (Note: Finger tighten only, do not over tighten) *Figure D*

8. At this point you can attach the Roma to your work space. If utilizing the Suction Cup, be sure the area you wish to adhere to is smooth, clean, and dry. Simply raise the Suction Cup Lever (*PATENT PENDING*), hold the Roma firmly in place with the Suction Cup (*PATENT PENDING*) in contact with the table surface, and press the Suction Cup Lever (*PATENT PENDING*) down. The Lever will require firm pressure to lock in place.

9. If you have a rough or dirty surface, the Suction Cup (*PATENT PENDING*) may not adhere to the surface. A C-Clamp has been included with your machine to hold the Roma firmly in place. Simply position the Roma near the edge of a table or counter and slide the top end of the C-Clamp into the slot at the base of the Roma and tighten the screw to the underside of the work surface.

10. Slide the Handle into the Roma making sure to align the slots in the Drive Shaft to the tabs on the Handle.

11. Attach the Waste Funnel to the end of the Strainer Screen by pushing the small end with the tabs over the end of the Screen.

12. Attach the Squirt Guard/Chute to the Screen by sliding the Squirt Guard over the Screen with the larger opening of the Guard closest to the Hopper. Snap it into place. *Figure E*

13. Attach the Hopper to the top of the Roma by sliding the small neck section of the Hopper into the throat of the body.

14. Before placing any food in the Hopper be sure to have a bowl or jar under both the Waste Funnel and the Squirt Guard/Chute.

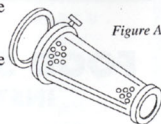


Figure A

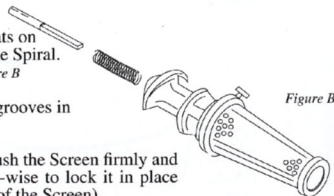


Figure B

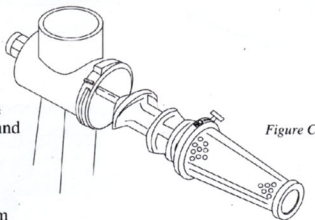


Figure C

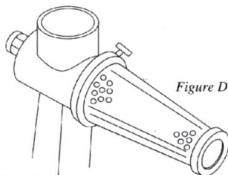


Figure D

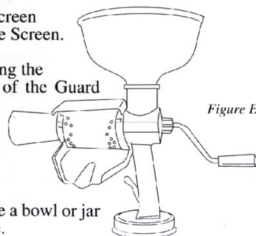


Figure E

CLEANING INSTRUCTIONS

1. Fully disassemble the Roma

2. Wash all parts in hot soapy water. You may need to use a stiff bristled bottle brush to clean the Screens. Pay extra attention to the seam in the Screens as seeds and skin may get stuck.

3. Before storing or reassembling your Roma be sure all the parts are thoroughly dry. We recommend applying a drop of vegetable oil on the Drive Shaft O-Ring to keep it from drying and becoming brittle.

4. Be sure to keep the box your Roma came in to make it easy to store all the parts in one place!

HELPFUL HINTS

• It is normal when straining large quantities of food, with a high moisture content like tomatoes, to see liquid back up into the Hopper. Simply continue turning the handle until all the liquid disappears from the Hopper and neck of the Roma.

• Depending on the food you are processing you may find it necessary to occasionally scrape pulp from the Screen of the Roma. A rubber spatula is ideal for this.

• Your Roma is equipped with an Extra Large Hopper. It is best to fill the Hopper half full leaving space around the middle to guide food into the throat of the Roma using the Stomper.

• If you see excessive pulp exiting the Waste Funnel you may want to run this through the Roma a second time to fully extract every bit of pulp.

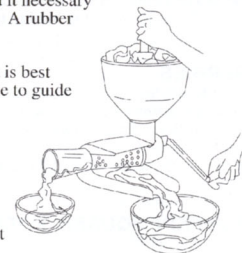
• **DO NOT OPERATE THE ROMA EMPTY.** The juice from the fruits and vegetables acts as a lubricant for the mechanism, and reduces wear on the components.

• Remember to have a bowl or jar positioned under both the waste funnel and chute to collect the skins, seeds and pulp.

• To get the most out of your fruits and vegetables you can strain the skins and seeds from the Waste Funnel a second time.

• The standard Screen that comes with your Roma Food Strainer and Sauce Maker is ideal for most foods, such as: Apples*, Tomatoes, Apricots*, Avocados (must be peeled), Carrots*, Cherries, Cranberries*, Peaches (remove pit before straining), Potatoes*, Pears*
*These foods should be softened by steaming, par boiling or baking before straining.

• **IMPORTANT NOTE: ALWAYS FOLLOW RECOMMENDED CANNING, FREEZING AND DEHYDRATING PROCEDURES WHEN PRESERVING ANY FOODS.**



USING YOUR ROMA

TOMATOES

The Roma Strainer and Sauce Maker will easily puree fresh tomatoes; remove the seeds, core and skin for you with no pre-cooking whatsoever. Fresh Vine ripened tomatoes work best just remove the stems, wash and quarter the tomatoes then simply load the Hopper half way full with the quartered tomatoes, guide them into the neck of the Roma using the Stomper, and turn the handle in a clockwise direction. You will have tomato puree in just seconds!

If the tomatoes are extra pulpy, a little unripe or difficult to strain, you can parboil them to make them softer. After parboiling, allow them to cool before straining. For larger chunks of tomatoes use the optional Pumpkin or Salsa Screen (*sold separately*), great for making salsa and chili sauces where you might want a little more texture. If excessive liquid backs up into the Hopper, continue turning the Handle until the liquid runs through the machine before guiding more tomatoes into the neck of the Strainer.

APPLES & PEARS

For best results Apples and Pears should be softened before processing with the Roma Strainer and Sauce Maker. This is easily accomplished without peeling or even coring the apples! You can quarter the fruit before or after softening. Just place the fruit in a pot with about 1/2" of water. Set the heat to medium, cover, and let them steam until they are soft. For a little extra flavor you can use cider to steam the apples! After removing the fruit from the pot, strain it through the Roma using the standard Screen. The cores, skins and seeds will come out of the Waste Funnel, while the delicious puree slides into your bowl ready to be seasoned and eaten. If the Roma is too hard to turn or jams, the fruit may need further softening.

BERRIES

Your Roma Strainer and Sauce Maker will make it easy to create homemade jams and jellies. Combine different berries and fruits to create custom flavors your family will love. With the optional Berry Screen, (*sold separately*) you can easily separate even the tiniest seeds from raspberries and even strawberries! If you like your jellies thicker, just add a few crushed berries to the puree or use a Screen with larger holes.

PUMPKIN, SQUASH, POTATOES, etc.

Using the optional Pumpkin Screen, (*sold separately*) you can create incredibly smooth pie fillings or purees. Use this Screen to also make breads, cakes, or even mashed potatoes without peeling. Just cut these products into 1" squares or slices. Boil or bake until tender. Allow to cool. For pumpkin and squash, scoop the pulp out of its skin and run it through the Roma Food Strainer and Sauce Maker. Potatoes can be cut into cubes, boiled until tender then run right through the Roma for super smooth or chunky mashed potatoes with no peeling.

GRAPES

Using the optional Grape Spiral and Standard Screen, you can create gallons of delicious grape juice in just minutes. Just wash the grapes, pull them from the stems, and the Roma Strainer and Sauce Maker does the rest, great for the kids or the home wine maker.

FRUITS WITH LARGER PITS

For fruits like peaches, cherries, mangoes, avocados*, and anything else with a large seed, you must remove the seed to prevent jamming the mechanism. Don't worry about the skin or the core. The Roma will easily remove them and send them out through the Waste Funnel. If the fruit is firm like an apple or pear, remember to soften them by steaming or baking slightly before loading them into the Roma Strainer. *Avocados must be peeled before straining.

RECIPES

ITALIAN TOMATO SAUCE

1/2 cup olive oil	2 cloves minced garlic	3 tbs brown sugar
1 tsp dried black pepper	3 medium chopped onions	4 tsp salt
1 tsp dried oregano	12 cups fresh quartered tomatoes	2 tsp dried basil

Use your Roma Strainer and Sauce Maker to remove the skins and seeds from the tomatoes. Heat the olive oil in a large pan. Sauté the onions and garlic until tender. Do not overly brown. Add the rest of the ingredients. Bring mixture to a boil. Reduce heat and simmer, partially covered, for 2 hours or until sauce has reduced to desired consistency. Stir occasionally. Cool the sauce completely and store in freezer bags or containers. You can add ingredients like sliced mushrooms, cooked/drained sausage, hamburger, etc. to your taste. This sauce is great for any Italian dish. Some people believe you have to add canned tomato paste to thicken the sauce but this can be achieved through proper cooking.

MARINARA SAUCE

6 lbs ripe Italian style tomatoes-quartered	1/2 cup olive oil
1 cup finely minced onion	Ground white pepper-to taste
1 tsp sugar	1 cup carrots

Optional Ingredients, any one of the following:

2 tsp ground coriander	1/2 to 1 tsp dried marjoram	1 tsp dried basil
1 to 2 tsp salt, to taste	1/4 to 1/2 tsp dried oregano	

Use your Roma Strainer and Sauce Maker to remove the skins and seeds from the tomatoes. Heat the olive oil in a large saucepan. Cover and cook the onions, celery, and carrots over medium-low heat for about 15 minutes. Stir occasionally. Uncover and stir over heat for an additional 5 to 10 minutes, or until the vegetables are soft and slightly golden. Add the tomato sauce, sugar, and pepper. Cover and simmer gently for 15 minutes. Let Cool and refrigerate. Sauce will keep, refrigerated, for about one week, or several months if frozen.

SWEET AND SOUR SAUCE FROM SICILY

1/2 cup minced onion	1/4 cup minced basil	2 cups tomato puree
1 small cinnamon stick	1 tbsp wine vinegar	1/4 cup olive oil
1/4 cup minced parsley	Salt & pepper to taste	1 tsp sugar

Heat oil and sauté onion, parsley and basil until soft. Add tomato, salt, pepper and cinnamon. Cook slowly until well blended and thick. Add sugar dissolved in vinegar. Stir and simmer 2 minutes longer.

QUICK AND FRESH SALSA

2-3 tbsp lime juice	3 medium tomatoes, quartered	1/2 tsp salt
1/2 cup chopped green bell pepper		
1 tbsp finely chopped jalapeno		
1/2 cup sliced green tomatoes (with tops)		
2 tbsp fresh cilantro, snipped		
1 tsp freshly chopped garlic		

Use your Roma Strainer and Sauce Maker with optional Salsa Screen to process the tomatoes. Mix all ingredients thoroughly and serve with your favorite chips.

VEGETABLE JUICE

8 stalks celery
 1 tbsp worcestershire sauce
 1/2 tsp allspice
 Black pepper to taste
 1 cup green pepper, finely chopped
Optional, hot sauce, a few drops to taste

8 quarts fresh tomatoes, quartered
 1 leek, finely chopped (*only white part*)
 3 small onions, finely chopped
 1 cup carrots, finely chopped

1/4 cup parsley
 1 tbsp salt
 1 lemon-juiced

Put tomato pieces along with finely chopped: celery (stalk and leaves), onion, leek, carrot and green pepper along with lemon juice into a large pot (make sure the pot is NOT aluminum). Cook over medium heat for 30 minutes until vegetables are soft. Once the mixture has cooled, process through the Roma Strainer and Sauce Maker. Season with: salt, allspice, worcestershire sauce and pepper (add hot sauce now if desired). Serve chilled.

QUICK APPLESAUCE

3 tbsp butter
 1/2 tsp nutmeg

6 macintosh apples
 1 tsp cinnamon

1/4 cup sugar
 4 tbsp water

Steam apples in a covered pot for approximately 15 minutes or until soft. Allow apples to cool then run through Roma Strainer and Sauce Maker using the standard screen. Mix the remainder of the ingredients with the apple puree and chill. For variety try different apples or mix them with different apples!

DELICIOUS & HEALTHY APPLECRISP

2 1/2 cups granola
 3 1/2 tbsp brown sugar

2 cups "Quick Applesauce"
 1 1/2 tsp cinnamon

1 1/2 tbsp butter

First make 2 cups of Quick Applesauce using the above recipe. In a buttered baking dish alternate layers of granola with the freshly strained Quick Applesauce. End with a layer of granola. Sprinkle with the cinnamon and brown sugar. Spread the butter around in small pieces. Bake in oven at 350°F for 20 minutes. Delicious served with whipped cream!

PUMPKIN BREAD

1 cup white sugar
 1 cup unbleached flour
 1/4 tsp cloves
 2/3 cup whole wheat flour
 1/4 tsp allspice

1/3 cup butter or margarine
 1/4 tsp baking powder
 1/3 cup cider
 1 tsp baking soda
 1 cup pumpkin puree

1/2 cup brown sugar
 1 tsp salt
 2 eggs
 1/2 tsp cinnamon

Preheat oven to 350°F. Cream the sugars and butter together until very light. Add eggs one at a time, beating well. Mix together flours, baking powder, baking soda, salt and spices. Add alternately to creamed mixture with cider and pumpkin. Beat well. Turn into 2 greased loaf pans. Bake for 1 hour until bread tests done with a toothpick.

ROLLED OATS & BANANAS

1/4 cup rolled oats
 1/4 cup milk

1/2 cup water

1/3 ripe banana

Combine rolled oats and 1/2 cup of water or milk. Bring to a boil. Simmer for 5 minutes, stirring occasionally. Remove from heat. Cover and let stand for 5 minutes. Run banana through Roma Food Strainer and Sauce Maker. Add remaining milk and mix thoroughly. Stir the banana-milk mixture into the cooked cereal.

GRAPE PUREE

Using the optional grape Spiral and Screen, your Roma Food Strainer and Sauce Maker will make short work of getting all the juice out of grapes. Just remove the stems, wash the grapes, and run them through the Roma Food Strainer and Sauce Maker.

GRAPE JUICE

Clean and remove grapes from stems. Run grapes through Roma Food Strainer and Sauce Maker. Add as much water as juice. Add sugar to taste. Heat to almost boiling. Put in jars and seal. Serve chilled.

GRAPE SYRUP

1 1/4 cups "Grape Puree"
 1 1/2 cups sugar or honey
 1 1/2 cups corn syrup
 1 1/2 cups lemon juice

Combine all ingredients in a heavy pan. Bring to a rolling boil for 1 minute (Start timing after mixture comes to a boil and the foam cannot be stirred down). Remove from heat, skim off foam. Pour into 1/2 pint glasses. Cool, cover and store in refrigerator. Serve with pancakes, biscuits, over ice cream, or over vanilla pudding.

BABY FOOD - STEAMED VEGETABLES

1 cup fresh vegetables diced (carrots, squash, beets, beans or peas)
 1/4 cup water

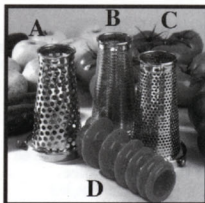
Wash vegetables and steam over low heat until tender. Keep saucepan tightly covered adding additional water if necessary. Do not overcook. Cool and run through Roma Food Strainer and Sauce Maker using the standard Screen. If a finer consistency is desired the optional berry Screen can be used. If any liquid is left in the pan it may be used to thin the vegetable puree. Add the liquid slowly and stir until the right consistency is reached.

NOTES

ADDITIONAL PARTS & ACCESSORIES

PART # PART DESCRIPTION

07-0855 **BERRY SCREEN:** (Figure B) Designed for removing small seeds from raspberries, strawberries blueberries, blackberries, etc. Also great for cranberries (must be cooked before processing). The screen is constructed of high quality stainless steel with 3/64 (1mm) holes.



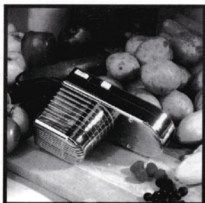
07-0857 **PUMPKIN SCREEN:** (Figure C) This screen is designed for pumpkins, squash, potatoes, yams, etc (all of these products must be softened by cooking prior to processing). Great for making pies, breads and side dishes like mashed potatoes. The screen is constructed of high quality stainless steel with 1/8 (3mm) holes.

07-0869 **SALSA SCREEN:** (Figure A) This screen is designed to produce chunkier product for use in salsa, chilies or any dish you might want more texture for. The screen is constructed of high quality stainless steel with 1/4 (6mm) holes.

07-0856 **GRAPE SPIRAL:** (Figure D) Designed for use with grapes to produce delicious juices and jellies. This Spiral is shorter than the standard spiral to eliminate jamming due to the seeds of grapes. Length 5-1/2 (14 cm).

07-0858 **4 PIECE ACCESSORY PACKAGE:** This is your best value, it includes the Pumpkin/squash screen, the berry screen, the salsa screen and the grape spiral all for one low price.

01-0102 **ELECTRIC MOTOR:** Simple to install and easy to use this motor will help make quick work of even your biggest job. The powerful two speed electric motor is designed for even your biggest job. The motor comes with an easy to use mounting bracket and instructions.



SAUCE MAKER
Roma
FOOD STRAINER

To order call Pragotrade, Inc. at 1-866-767-5378.

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade, USA, Inc. 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 3 years 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 Pragotrade, USA, Inc. 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 Pragotrade, USA, Inc. 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. Pragotrade, USA, Inc. 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.

Pragotrade, USA, Inc. 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 Pragotrade's Customer Service at 1-866-GRINDER (1-866-474-6337) M-F 8am-5pm EST to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE USA, INC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade, USA, Inc. 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 customers possession, misused, abused, or operated contrary to the instructions contained in the instructions manual. This includes failure caused by neglect of reasonable and necessary maintenance; improper line voltage and acts of God. 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 Pragotrade, USA, Inc. be liable for consequential damages sustained in connection with said product and Pragotrade, USA, Inc. 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:

Pragotrade, USA, Inc.
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____