

USE & CARE

TIPS

Follow these tips to optimize the use of your new Alisa Home food mill:

- Before the first use, wash the product with a dish soap and rinse with hot water
- Never use the food mill while empty as it will decrease longevity of the moving parts and dull the milling discs
- Insert only one disk at time
- To easily obtain the desired puree, fruit and vegetables should be well cooked for the proper use of the mill.
Especially foods with a hard consistency, such as apples, pears, carrots, beans, potatoes etc they must be cooked completely before processing with the food mill
- It is not required to peel fruits and vegetables before passing them through the mill, however, the hard parts, like the skin of pumpkin or melon, must be eliminated before using the food mill
- After use disassemble disc and handle, take away the major part of skins and scraps and then wash the food mill, manually or in the dishwasher - up to 60 °C in the upper basket

WHICH DISC TO CHOOSE?

The choice of disc depends on your personal taste, if you want to get a fine and delicate puree opt for the finer disc, if you want to puree denser opt for the average or possibly the largest.

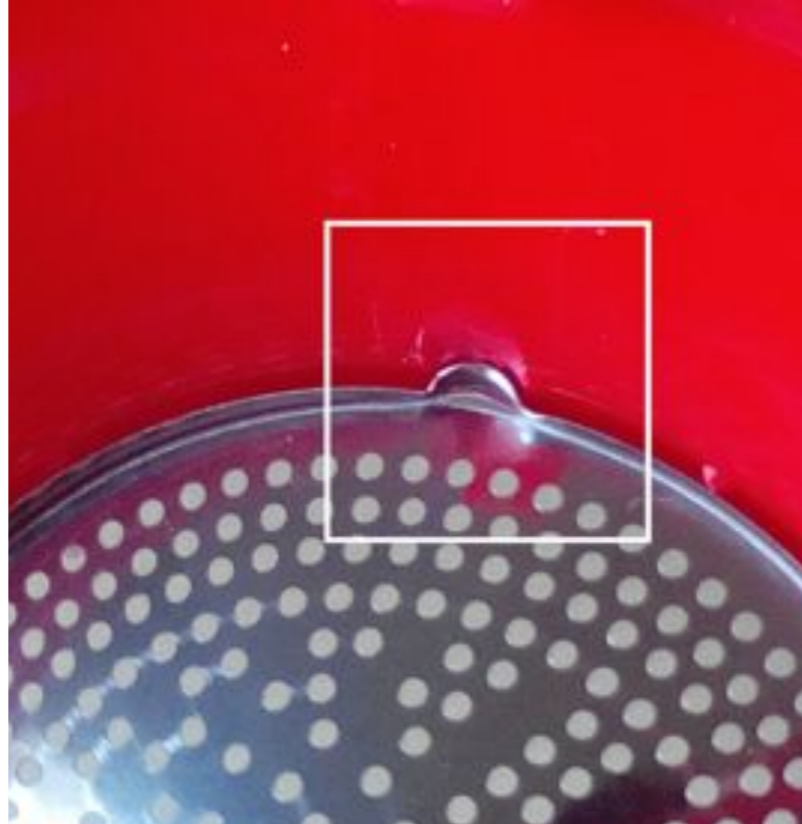
As a general suggestion:

- FINE DISC: for cooked tomatoes, raspberries, strawberries, grapes, watermelon, banana, melon, cooked apples, baked pears
- MEDIUM DISC: cooked apples, baked pears, cooked carrots, cooked peeled potatoes, baked eggplant, cooked peas, baked beans, cooked peeled pumpkin, apricots, plums
- CORSE DISC: suitable to process well cooked legumes and tubers. These foods are healthy and irreplaceable from the nutritional point of view, they are more digestible if processed with the food mill which holds the peel

INSTRUCTIONS



1. Insert discs with the convex part upwards



2. Align both notches in disc with grooves in the mill



3. Insert the handle pivot into hole in disc



4. Position one hook in the proper seat in bowl, then insert the second hook by pressing the bar down on the opposite side



5. To change disc or disassemble the food mill press bar down and rotate it to remove hooks from seats

VIDEO INSTRUCTIONS

Follow Alisa Home tutorials to learn How To Use your new food mill. [Watch our video tutorial here](#)

Also see our Toughness Test video [Alisa Home - Kill Mill](#)

WARNINGS










- Handle with care, it contains sharp, moving parts
- Keep your food mill away from small children

Help needed?

Contact Alisa Home customer care at support@alisa-home.com

FOOD PREPARATION CHART

See which food is suitable for a food mill and how to process it

| | | Raw | Cooked |
|-------------|---|-----|--------|
| Potatoes |  | ✗ | ✓ |
| Peppers |  | ✗ | ✓ |
| Apples |  | ✗ | ✓ |
| Pumpkin |  | ✗ | ✓ |
| Tomatoes* |  | ✗ | ✓ |
| Berries |  | ✓ | ✓ |
| Legumes |  | ✗ | ✓ |
| Meat |  | ✗ | ✗ |
| Minced meat |  | ✗ | ✓ |

*Fresh tomatoes are usually seared for 2 minutes in boiling water

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