Made of durable stainless steel, All-Clad’s Professional Food Mill blends and strains ingredients simultaneously, making it the perfect tool for pureeing food. The Food Mill includes three stainless steel sieves for fine, medium, and coarse consistencies that are perfect for creating soups, applesauce, mashed potatoes, baby food, and more.

**DURABLE STAINLESS STEEL**
Stainless steel resists corrosion and warping and maintains the Food Mill’s beauty through a lifetime of use.

**DISHWASHER SAFE**
Easy to disassemble for cleaning in dishwasher.

**STAINLESS STEEL SIEVES**
Fine, Medium, and Coarse sieves to create the perfect consistency.

WWW.ALL-CLAD.COM
ALL-CLAD METALCRAFTERS
424 MORGANZA ROAD
CANONSBURG, PA 15317

LIFETIME WARRANTY
MADE IN CHINA
STAINLESS STEEL
PROFESSIONAL FOOD MILL

HOW TO USE:
• Wash all parts prior to first use
• Insert sieve with domed side up into bowl of Food Mill (see below)
• Insert post of handle into hole in center of sieve
• Press bar that is connected to handle down and position slot opening under hook on each side of the Food Mill bowl.
• Place Food Mill on top of a bowl or pot, resting its handles on their rim. Choose a bowl or pot with an 8 in. to 12 in. diameter and a depth of 5 in. or more.
• Add soft or cooked fruits and vegetables
• Use one hand on the long handle to hold the Food Mill steady while turning the knob clockwise with the other to push food through the mill. Turn knob counterclockwise as needed to reposition food and prevent sticking.

SIEVE SELECTION:
• Fine (2mm)
  - Baby Food: peas, carrots, squash, peaches, bananas
  - Fruit Sauces: pears, peaches, strawberries, raspberries
  - Vegetable Soups: carrots, peas, beets
• Medium (3mm)
  - Root Vegetables: mashed potatoes, sweet potatoes
  - Hummus: chickpeas
  - Vegetable Soups: corn, bean, cauliflower, broccoli, asparagus
  - Tomato Sauce: poached tomatoes
• Coarse (5mm)
  - Root Vegetables: mashed potatoes, sweet potatoes, turnips
  - Chunky Applesauce: poached/steamed apples
  - Pasta: spaetzle, rice potatoes for gnocchi
  - Tomato Sauce: poached/steamed tomatoes

CLEANING:
• Rinse sieve immediately to prevent food from getting stuck
• Wash in hot soapy water with a sponge or dishcloth. Rinse in hot water and dry thoroughly. Do not use steel wool.
• Dishwasher safe