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## Westmark 11962260

# Westmark Food Mill User Manual

Model: 11962260

Brand: Westmark

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## INTRODUCTION

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Thank you for choosing the Westmark Food Mill. This high-quality kitchen gadget is designed to simplify the preparation of purees, sauces, and soups. Westmark has been a trusted name in kitchen products for over 50 years, known for its reliable craftsmanship. This manual provides detailed instructions for the safe and effective use, assembly, and maintenance of your food mill.



Image: The Westmark Food Mill, a white device with a red handle, featuring a bowl, a rotating blade, and three stable legs, ready for food processing.

## SAFETY INSTRUCTIONS

- Always handle the grinding discs and rotating blade with care as they may have sharp edges.
- Ensure the food mill is securely placed on a stable surface or pot before use.
- Keep hands and fingers away from moving parts during operation.
- Do not force the mechanism if it encounters resistance; check for obstructions.
- This product is not dishwasher safe. Refer to the cleaning instructions for proper care.
- Keep out of reach of children.

## COMPONENTS

The Westmark Food Mill consists of several key components designed for efficient food processing:

- **Main Body/Bowl:** The primary container where food is placed. Features three integrated legs for stability over pots.
- **Crank Handle:** Used to rotate the blade assembly.
- **Rotating Blade Assembly:** The mechanism that pushes food through the grinding disc.
- **Grinding Discs (2 included):** Interchangeable discs with different hole sizes for varying textures (fine and coarse).
- **Red Knob:** Located at the end of the crank handle for comfortable grip.



Image: The Westmark Food Mill disassembled, showing the main bowl, crank handle, rotating blade assembly, and grinding discs nested within the bowl for storage.

## SETUP

Follow these steps to assemble your Westmark Food Mill:

1. Select the desired grinding disc based on the texture required for your recipe (finer for purees, coarser for chunkier sauces).
2. Place the chosen grinding disc into the main body/bowl, ensuring it sits flat at the bottom.
3. Insert the rotating blade assembly through the center hole of the grinding disc. The spring mechanism should be on the underside of the disc, and the blade arms should rest on top.
4. Attach the crank handle to the top of the rotating blade assembly, aligning the hexagonal shaft and securing it firmly.
5. Position the assembled food mill over a pot or bowl, ensuring the three legs are stable and prevent slipping.



Image: A close-up of hands demonstrating how to attach the crank handle to the rotating blade assembly of the Westmark Food Mill.

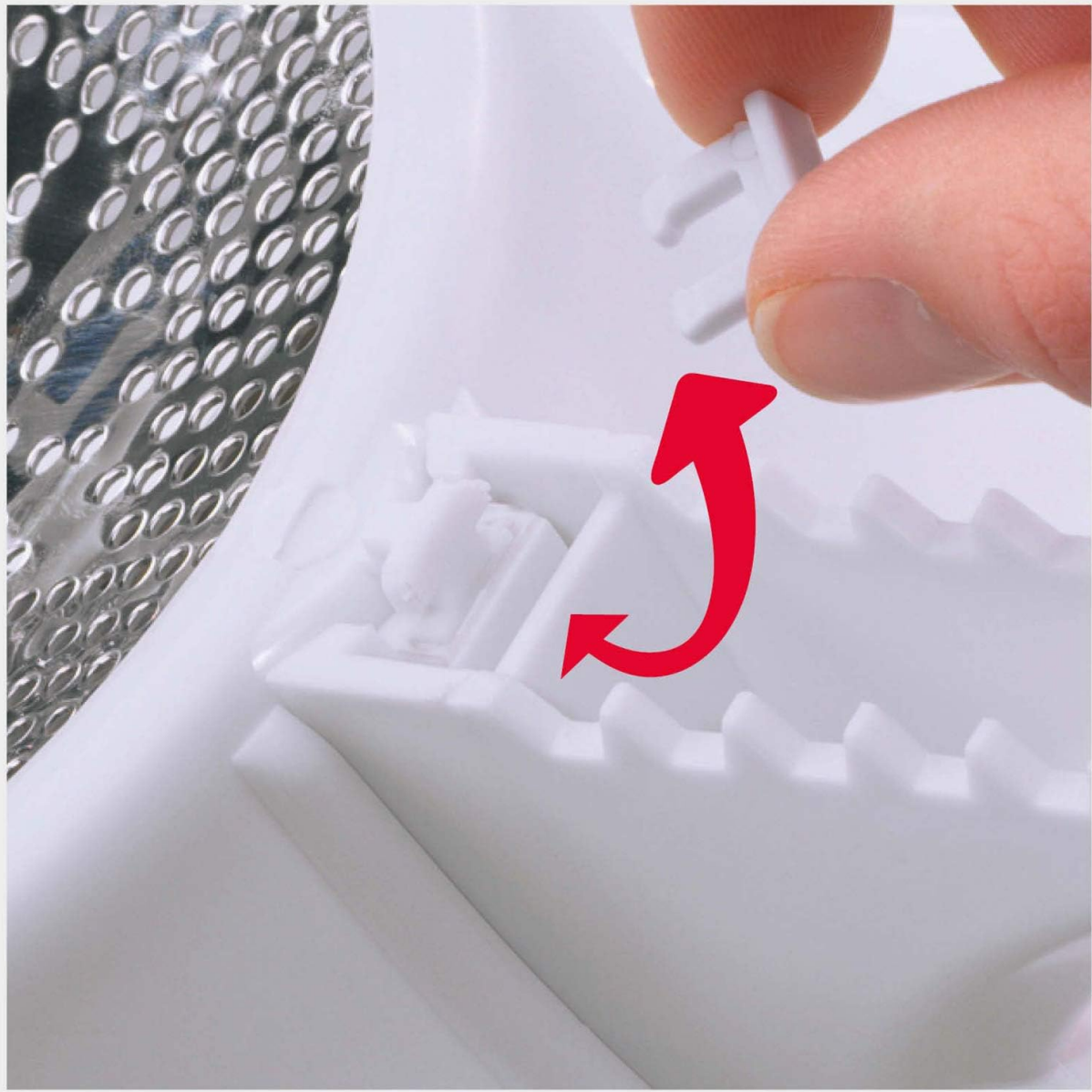


Image: A close-up view showing a hand adjusting one of the three legs of the Westmark Food Mill, indicating how to secure it for stability.

## OPERATING INSTRUCTIONS

The Westmark Food Mill is ideal for processing cooked fruits and vegetables into smooth purees, sauces, and more.

1. Prepare your ingredients: Cook fruits or vegetables until soft. Remove any large seeds or pits if necessary, though the mill will separate smaller ones.
2. Place the cooked ingredients into the main bowl of the food mill. Do not overfill; fill to about two-thirds capacity.
3. Begin turning the crank handle clockwise. The rotating blade will press the food against the grinding disc, forcing the processed pulp through the holes and leaving skins, seeds, and fibers behind.
4. Continue turning until all the desired food has been processed. You may need to scrape down the sides of the bowl occasionally to ensure all food is processed.
5. Once finished, lift the food mill from the pot/bowl. The remaining solids can be discarded.



Image: The Westmark Food Mill actively processing tomatoes, with red puree collecting in a clear bowl underneath. Two grinding discs and examples of finished purees are also shown.



Image: The Westmark Food Mill positioned over a bowl, with fresh tomatoes, red peppers, and green apples arranged nearby, illustrating the types of produce suitable for processing.

## MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your Westmark Food Mill.

- **Disassembly:** After each use, disassemble the food mill by removing the crank handle, rotating blade assembly, and grinding disc.
- **Hand Washing:** Wash all components immediately after use with warm, soapy water. Use a brush to clean the holes of the grinding discs thoroughly.
- **Rinsing:** Rinse all parts thoroughly under running water to remove all soap residue.
- **Drying:** Dry all components completely before reassembling or storing to prevent water spots or rust on metal parts.
- **Important:** This food mill is **NOT** dishwasher safe. Dishwasher detergents and high temperatures can damage the plastic components and affect the longevity of the product.
- **Storage:** The food mill is designed for easy storage. Components can be nested within the main bowl when disassembled.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Food not processing smoothly.	Ingredients are too hard or not cooked enough. Overfilling the mill.	Ensure ingredients are thoroughly cooked and soft. Process smaller batches.
Mill is unstable on the pot/bowl.	Legs not properly seated or surface is uneven.	Adjust the legs to sit securely on the rim of the pot/bowl. Use on a flat, stable surface.
Residue stuck in grinding disc holes.	Insufficient cleaning after previous use.	Use a small brush or toothpick to clear the holes during washing.

## SPECIFICATIONS

- **Model Number:** 11962260
- **Brand:** Westmark
- **Material:** Plastic (main body), Metal (blade, discs)
- **Color:** White (main body), Red (handle knob)
- **Dimensions:** Approximately 13.98 x 8.27 x 9.37 inches (35.5 x 21 x 23.8 cm)
- **Item Weight:** Approximately 1.21 pounds (0.55 Kilograms)
- **Dishwasher Safe:** No
- **Included:** Food mill main body, crank handle, rotating blade assembly, 2 grinding discs.



Image: The Westmark Food Mill with a red line and "23 cm" text overlaid, indicating its approximate diameter.

## WARRANTY AND SUPPORT

Westmark products are known for their quality and durability. For specific warranty information or support inquiries, please refer to the product packaging or visit the official Westmark website. You can also contact Westmark customer service for assistance with product issues or questions.

For more information, visit the Westmark Store on Amazon.