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> GEFU Flotte Lotte Strainer GF24000 Instruction Manual

## GEFU GF24000

# GEFU Flotte Lotte Strainer (Model GF24000) Instruction Manual

Your guide to efficient food preparation

## INTRODUCTION

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Thank you for choosing the GEFU Flotte Lotte Strainer. This versatile kitchen tool, also known as a food mill, is designed to effortlessly process fruits, vegetables, and other foods into purees, sauces, and soups. Its robust stainless steel construction and efficient mechanics ensure durable performance and ease of use. Please read this manual carefully before first use to ensure proper operation and maintenance.

## SAFETY INSTRUCTIONS

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- Always handle the strainer with care, especially around the rotating parts.
- Keep out of reach of children.
- Ensure all parts are correctly assembled before use.
- Do not use the strainer for purposes other than its intended use.
- Avoid forcing the handle if resistance is met; check for blockages.
- The strainer is made of stainless steel and plastic. Do not expose to extreme heat sources beyond normal cooking temperatures.

## PARTS LIST

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The GEFU Flotte Lotte Strainer typically consists of the following components:

1. Strainer body (stainless steel bowl with perforated bottom)
2. Rotating blade/scrapper mechanism
3. Crank handle (with plastic grip)
4. Support legs/hooks (for resting on pots/bowls)

## SETUP

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Before first use, wash all parts of the strainer with warm soapy water and rinse thoroughly.

1. **Assemble the Scraper:** Insert the rotating blade mechanism into the center of the strainer body. Ensure it sits securely.
2. **Attach the Handle:** Connect the crank handle to the shaft of the rotating blade mechanism. It should fit snugly.
3. **Position the Strainer:** Place the assembled strainer over a suitable pot or bowl. The support legs/hooks should rest firmly on the rim of the container to ensure stability during operation.



*Image: The GEFU Flotte Lotte Strainer positioned over a pot, ready for use with chopped apples. This illustrates the setup process before straining.*

## OPERATING INSTRUCTIONS

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The Flotte Lotte is ideal for processing various foods.

1. **Prepare Food:** Cook or soften fruits and vegetables as needed. For example, boil potatoes for mashing, or stew apples for applesauce. Remove large seeds or pits if present.
2. **Load the Strainer:** Place the prepared food into the strainer body. Do not overfill; process in batches if necessary.
3. **Begin Straining:** Turn the crank handle clockwise. The rotating blade will press the food against the perforated bottom, forcing the pulp through and leaving skins, seeds, and fibers behind.
4. **Collect Puree:** The strained puree will collect in the pot or bowl placed underneath.
5. **Repeat if Necessary:** For finer results or to extract more pulp, you may pass the food through the strainer multiple times.



*Image: The GEFU Flotte Lotte Strainer in operation, demonstrating how food is pressed through the perforations to create a smooth puree.*

## MAINTENANCE AND CLEANING

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Proper cleaning ensures the longevity and hygiene of your Flotte Lotte Strainer.

- **Disassembly:** After each use, disassemble the strainer by removing the crank handle and the rotating blade mechanism from the strainer body.
- **Washing:** Wash all parts immediately after use to prevent food residue from drying. Use warm soapy water and a brush to clean the perforations thoroughly.
- **Dishwasher Safe:** The GEFU Flotte Lotte Strainer is dishwasher safe. Place all components on the top rack for best results.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent water spots or corrosion.
- **Storage:** Store the clean, dry strainer in a safe place.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Strainer is difficult to turn.	Food is too firm or strainer is overfilled.	Ensure food is adequately cooked/softened. Process smaller batches.
Food not passing through perforations.	Perforations are clogged or food is too fibrous.	Clean perforations. Ensure food is suitable for straining (e.g., remove large seeds).
Strainer wobbles during use.	Not properly seated on the pot/bowl.	Ensure support legs are firmly resting on a stable container.

## SPECIFICATIONS

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**Model Number:** GF24000

**Material:** Stainless Steel, Plastic

**Color:** Silver

**Dimensions:** 11.02 x 7.87 x 7.87 inches (approx. 28 x 20 x 20 cm)

**Item Weight:** 0.4 Kilograms (approx. 14.11 ounces)

**Capacity:** 1.5 liters (as per product description)

**Dishwasher Safe:** Yes

## WARRANTY AND SUPPORT

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GEFU products are manufactured to high-quality standards. For specific warranty information, please refer to the packaging or the official GEFU website.

For customer support, spare parts, or further inquiries, please visit the official GEFU website or contact their customer service department.

**Manufacturer:** GEFU

