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› [Paderno World Cuisine 9-1/2-Inch Double Mesh Bouillon Strainer Instruction Manual](#)

PADERNO 11929-24

Paderno World Cuisine 9-1/2-Inch Double Mesh Bouillon Strainer

Model: 11929-24

INTRODUCTION

Thank you for choosing the Paderno World Cuisine 9-1/2-Inch Double Mesh Bouillon Strainer. This high-quality stainless steel strainer is designed for professional and home kitchen use, ensuring efficient and precise straining of liquids. Its extra-fine mesh is ideal for creating smooth soups, fruit coulis, and sauces, free from seeds and lumps. This manual provides essential information for the proper use, care, and maintenance of your new bouillon strainer.

PRODUCT OVERVIEW

The Paderno World Cuisine Bouillon Strainer features a durable stainless steel construction and an extra-fine double mesh design. It is equipped with a curved hook for stable placement on pot rims.

Key Features:

- **Extra-Fine Double Mesh:** Designed to retain all seeds and lumps, ensuring smooth liquids.
- **Durable Stainless Steel Construction:** Provides longevity and resistance to corrosion.
- **Curved Hook:** Allows the strainer to rest securely across the rim of a pot or bowl.
- **Pestle Compatibility:** Strong enough to accommodate work with a pestle for pressing ingredients.
- **Dishwasher Safe:** For convenient and easy cleaning.

Components:

1. **Strainer Body:** The main conical or bowl-shaped part of the strainer.
2. **Double Mesh:** The fine filtering screen at the bottom of the strainer body.
3. **Handle:** For holding and maneuvering the strainer.
4. **Pot Rest Hook:** The curved extension designed to hook onto pot rims.



Figure 1: Top view of the strainer, highlighting the double mesh.

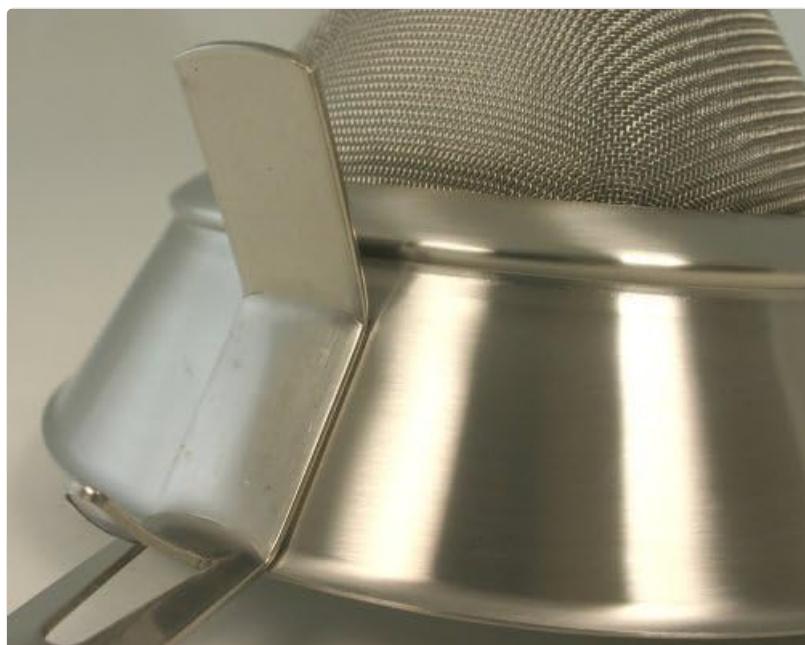


Figure 2: Detail of the curved hook designed to rest on pot rims.



Figure 3: Angled view of the strainer, showing the handle and mesh.

SETUP

Before first use, wash the strainer thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues and prepares the strainer for food contact.

OPERATING INSTRUCTIONS

The bouillon strainer is designed for efficient straining of various liquids and purees.

- Placement:** Position the strainer over a clean pot, bowl, or container. Utilize the curved hook to securely rest the strainer on the rim of the receiving vessel. Ensure the strainer is stable before pouring.
- Pouring:** Slowly pour the liquid or semi-liquid mixture into the strainer. For thicker substances, pour in smaller batches to prevent overflow.
- Straining:** Allow the liquid to pass through the fine mesh. For faster straining or to extract more liquid from solids, gently stir the contents in the strainer with a spoon or spatula.
- Using with a Pestle:** For making smooth purees, coulis, or to extract maximum liquid from cooked ingredients (e.g., vegetables for soup stock), place the strainer over a pot and use a pestle to press the solids against the mesh. The robust construction of the strainer is designed to withstand this pressure.
- Removing Solids:** Once straining is complete, carefully lift the strainer and discard the retained solids.

MAINTENANCE AND CARE

Proper care will ensure the longevity and performance of your bouillon strainer.

- Cleaning:** The strainer is dishwasher safe. For hand washing, use warm water and a mild dish soap. A soft brush may be used to gently clean the mesh to remove any trapped particles. Rinse thoroughly immediately after use to prevent food from drying onto the mesh.
- Drying:** Ensure the strainer is completely dry before storing to prevent water spots or mineral buildup.
- Storage:** Store in a dry place. Hanging the strainer by its handle or hook can help maintain its shape and prevent damage to the mesh.
- Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel or damage the fine mesh.

TROUBLESHOOTING

Most issues with a bouillon strainer are related to cleaning or usage.

- Slow Straining:** If liquid is straining too slowly, the mesh may be partially clogged with solids. Gently stir the contents or use a pestle to assist. Ensure the mesh is clean before use.
- Mesh Damage:** Avoid dropping the strainer or applying excessive force beyond what is necessary for pressing

with a pestle. Inspect the mesh periodically for any tears or damage.

- **Stains/Discoloration:** Stainless steel can sometimes show water spots or minor discoloration from certain foods. Regular cleaning and immediate drying usually prevent this. For stubborn spots, a stainless steel cleaner can be used, following the product instructions.

SPECIFICATIONS

Model Number	11929-24
Size	9-1/2-Inch
Material	Stainless Steel
Color	Silver
Item Weight	1.1 pounds (0.5 Kilograms)
Product Dimensions	20 x 10 x 20 inches
Dishwasher Safe	Yes

WARRANTY AND SUPPORT

For information regarding warranty coverage or product support, please refer to the original purchase documentation or contact Paderno World Cuisine customer service directly. Contact details can typically be found on the manufacturer's official website or on the product packaging.