

Fackelmann 24399

Fackelmann 24399 Stainless Steel Potato Masher User Manual

Model: 24399 | Brand: Fackelmann

INTRODUCTION

Thank you for choosing the Fackelmann 24399 Stainless Steel Potato Masher. This high-quality kitchen utensil is designed for effortless preparation of smooth purees and compotes. Please read this manual carefully before first use to ensure proper operation and maintenance.

IMPORTANT SAFETY INSTRUCTIONS

- Always handle kitchen tools with care.
- Keep out of reach of children.
- Do not use the masher for purposes other than its intended use.
- Inspect the masher for any damage before each use. Do not use if damaged.
- Avoid applying excessive force, especially when mashing very hard ingredients, to prevent bending or damage to the utensil.

SETUP AND FIRST USE

Before using your Fackelmann potato masher for the first time, follow these steps:

1. **Unpack:** Carefully remove the masher from its packaging.
2. **Clean:** Wash the masher thoroughly with warm soapy water. Rinse well and dry completely before storage or use. This removes any manufacturing residues.



Image: Fackelmann 24399 Stainless Steel Potato Masher. This image shows the masher with its stainless steel head and black polypropylene handle.

OPERATING INSTRUCTIONS

The Fackelmann potato masher is designed for ease of use. Follow these guidelines for best results:

Mashing Vegetables (e.g., Potatoes, Carrots, Celery)

1. **Prepare Vegetables:** Cook vegetables until they are very soft. This is crucial for easy mashing and to prevent strain on the masher.
2. **Drain:** Drain excess water from the cooked vegetables.
3. **Mash:** Place the cooked vegetables in a sturdy bowl. Hold the masher by its polypropylene handle and press down firmly onto the vegetables. Repeat the mashing motion until the desired consistency is achieved.
4. **Add Ingredients:** Incorporate butter, milk, seasoning, or other ingredients as desired, continuing to mash until smooth.

Making Fruit Compotes (e.g., Apples, Pears, Rhubarb)

1. **Cook Fruit:** Cook fruits until they are tender.

2. **Mash:** Use the masher to break down the cooked fruit into a compote. The masher is effective for creating a rustic texture or a smoother consistency depending on how long you mash.
3. **Sweeten:** Add sugar or other sweeteners to taste.

Tip: For optimal performance and longevity, ensure ingredients are adequately softened before mashing. This reduces stress on the utensil.

MAINTENANCE AND CLEANING

Proper care will extend the life of your Fackelmann potato masher.

- **Dishwasher Safe:** The Fackelmann 24399 potato masher is dishwasher safe. Place it on the top rack for best results.
- **Hand Washing:** For hand washing, use warm soapy water and a soft sponge. Rinse thoroughly and dry immediately to prevent water spots on the stainless steel.
- **Storage:** Store in a dry place, away from direct heat or moisture.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Masher head bends during use.	Ingredients are too hard or too much force is applied.	Ensure vegetables/fruits are cooked until very soft before mashing. Apply moderate, even pressure. Avoid mashing extremely dense or uncooked items.
Difficulty achieving smooth consistency.	Ingredients not cooked enough or insufficient mashing.	Cook ingredients longer until very tender. Continue mashing until desired smoothness is reached.

SPECIFICATIONS

Model Number: 24399

Brand: Fackelmann

Material: Stainless Steel (head), Polypropylene (handle)

Color: Black/Silver

Dimensions (L x W): Approximately 24 cm x 8.5 cm (9.45 inches x 3.35 inches)

Weight: Approximately 100 grams

Dishwasher Safe: Yes

Country of Origin: India

WARRANTY AND SUPPORT

No specific warranty information is provided in this manual. For product support or inquiries, please contact Fackelmann customer service through their official website or the retailer where the product was purchased.

