

Weston 82-0250-W

Weston Deluxe Electric Tomato Strainer (Model 82-0250-W)

Instruction Manual

INTRODUCTION

The Weston Deluxe Electric Tomato Strainer is designed to efficiently process tomatoes and other soft fruits and vegetables, separating skins and seeds to create smooth sauces, purees, jams, and salsas. This appliance features a powerful motor and multiple strainer sizes to handle various processing needs.

KEY FEATURES

- **Efficient Processing:** Quickly removes skins and separates seeds from tomatoes, berries, pumpkins, and other soft fruits and vegetables.
- **Powerful Motor:** Equipped with a 250-watt motor with forward and reverse speeds to prevent jamming and ensure smooth operation.
- **Large Capacity Hopper:** A 1-gallon hopper allows for processing large batches of produce, ideal for preserving garden harvests.
- **Multiple Strainer Screens:** Includes three stainless steel screens for varied textures: 1.5mm for tomatoes and berries, 3mm for pumpkins and squash, and 6mm for chunky salsas and purees.
- **Stomper Included:** A stomper is provided to safely guide food into the hopper and head of the strainer.

PRODUCT OVERVIEW AND COMPONENTS



Weston Deluxe Electric Tomato Strainer with 4 quart capacity hopper

Figure 1: The Weston Deluxe Electric Tomato Strainer with its 4-quart capacity hopper, ready for use.

1 GALLON HOPPER

FOR PROCESSING LARGE BATCHES OF FRUITS AND VEGETABLES



Figure 2: Close-up of the large 1-gallon hopper, designed for efficient batch processing.

INCLUDES

3 STAINLESS STEEL SCREENS

FOR PROCESSING A VARIETY OF FRUITS AND VEGETABLES



1.5 MM SCREEN
FOR TOMATOES &
BERRIES



3 MM SCREEN
FOR PUMPKINS &
SQUASH



6 MM SCREEN
FOR CHUNKY
SALSAS & PUREES

Figure 3: The three included stainless steel screens: 1.5mm for tomatoes/berries, 3mm for pumpkins/squash, and 6mm for chunky salsas.



**INCLUDES
STOMPER**
FOR SAFELY PUSHING FOOD INTO
THE HOPPER AND HEAD

Figure 4: The stomper, used to safely push produce into the strainer's feeding mechanism.

SETUP INSTRUCTIONS

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify all components are present: motor unit, hopper, auger, chosen strainer screen, splash guard, and stomper.
2. **Clean Before First Use:** Wash all removable parts (hopper, auger, screens, splash guard, stomper) with warm, soapy water. Rinse thoroughly and dry completely. The motor unit should only be wiped with a damp cloth.
3. **Assemble the Strainer Head:** Attach the auger to the motor unit. Select the desired strainer screen and slide it over the auger. Secure the splash guard in place.
4. **Attach Hopper:** Place the hopper securely onto the assembled strainer head.
5. **Position the Unit:** Place the assembled unit on a stable, flat surface. Ensure there is enough space for collection bowls under the pulp chute and the waste chute.
6. **Prepare Collection Bowls:** Position a large bowl or pan under the main chute to collect the strained juice/puree and a separate bowl under the waste chute for skins and seeds.

OPERATING INSTRUCTIONS

1. **Prepare Produce:** Wash fruits or vegetables thoroughly. For best results, cut larger items into smaller pieces that fit easily into the hopper. Remove any hard cores or stems.
2. **Power On:** Plug the unit into a standard electrical outlet. Turn the unit ON using the power switch.
3. **Feed Produce:** Gradually feed the prepared produce into the hopper. Use the stomper to gently push the produce down towards the auger. Do not force the produce or use excessive pressure.
4. **Monitor Output:** The strained juice/puree will exit the main chute, and the skins and seeds will be expelled from the waste chute.
5. **Use Reverse Function:** If the unit appears to be jamming or slowing down, use the reverse function to clear any blockages. Then switch back to the forward setting to continue processing.
6. **Process in Batches:** For very large quantities, process in smaller batches to prevent overheating the motor. Allow the motor to cool down if it becomes warm.
7. **Power Off:** Once all produce is processed, turn the unit OFF and unplug it from the outlet.



Figure 5: The strainer in operation, demonstrating the separation of pulp from skins and seeds.



POWERFUL 250 WATT MOTOR

WITH 2 SPEEDS—FORWARD AND REVERSE

Figure 6: The motor unit with clearly marked forward and reverse buttons for easy control.

MAINTENANCE AND CLEANING

- **Disassembly:** After unplugging the unit, carefully disassemble all removable parts.
- **Washing:** Wash the hopper, auger, screens, splash guard, and stomper immediately after use with warm, soapy water to prevent food from drying and sticking. Rinse thoroughly.
- **Motor Unit Cleaning:** Wipe the motor unit with a damp cloth. **DO NOT immerse the motor unit in water or any other liquid.**
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent rust or mildew.
- **Storage:** Store the unit in a clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit not turning on.	Not plugged in; power switch off; motor issue.	Ensure unit is securely plugged into a working outlet. Check power switch. If problem persists, contact customer support.
Unit jams or slows down.	Too much produce fed at once; hard seeds/skins; screen clogged.	Use the reverse function to clear the blockage. Reduce the amount of produce fed at one time. Ensure produce is cut into appropriate sizes.
Excessive pulp in strained product.	Incorrect screen size used; produce not fully processed.	Ensure the appropriate screen size is selected for desired consistency. Re-process the pulp if necessary.
Leakage from the unit.	Parts not assembled correctly; seal not properly seated.	Disassemble and reassemble all parts, ensuring they are securely fitted and seals are in place.

SPECIFICATIONS

Model Number: 82-0250-W

Brand: Weston

Color: White

Material: Plastic, Stainless Steel

Product Dimensions: 14"L x 12"W x 17"H

Item Weight: 11 Pounds

Voltage: 120 Volts

Motor Power: 250 Watts

Hopper Capacity: 1 Gallon (approx. 4 Quarts)



DELUXE ELECTRIC TOMATO STRAINER

Figure 7: Product dimensions for the Weston Deluxe Electric Tomato Strainer.

WARRANTY AND SUPPORT

This Weston product is covered by a One-Year Limited Warranty. For warranty claims, technical support, or replacement parts, please contact Weston customer service. Keep your proof of purchase for warranty validation.



Figure 8: Weston branding and warranty information.