



[Manuals.plus](#) /

› [Navaris](#) /

› Navaris Stainless Steel Food Mill 1.26-Quart Instruction Manual

Navaris 47369.01_m000633

Navaris Stainless Steel Food Mill 1.26-Quart Instruction Manual

Model: 47369.01_m000633

INTRODUCTION

Thank you for choosing the Navaris Stainless Steel Food Mill. This manual provides essential information for the safe and efficient operation, assembly, and maintenance of your new food mill. Please read these instructions carefully before first use and retain them for future reference.



The Navaris Stainless Steel Food Mill, designed for efficient food preparation.

SAFETY INSTRUCTIONS

- Always handle the grinding discs with care as edges may be sharp.
- Keep hands and fingers away from moving parts during operation.
- Ensure the food mill is securely placed over a bowl or pot before use.
- Do not use the food mill for purposes other than its intended use.
- Keep out of reach of children.
- Inspect all components for damage before each use. Do not use if any parts are damaged.

PACKAGE CONTENTS

Your Navaris Food Mill package should include the following items:

- 1x Stainless Steel Food Mill body
- 1x Hand Crank assembly
- 3x Interchangeable Grinding Discs (Coarse 7mm, Medium 3mm, Fine 2mm)



All components of the Navaris Food Mill, including the three interchangeable discs.

ASSEMBLY

1. **Select a Disc:** Choose the desired grinding disc (7mm coarse, 3mm medium, or 2mm fine) based on the texture required for your food.
2. **Insert Disc:** Place the selected disc into the base of the food mill body. Ensure the three raised tabs on the disc align with the corresponding grooves in the mill's base for a secure fit.
3. **Attach Hand Crank:** Position the hand crank assembly over the disc. The central shaft of the crank should pass through the hole in the center of the disc. The two arms of the crank should rest on the inner rim of the mill.
4. **Secure Crank:** Gently press down on the hand crank until its side arms are securely seated in the designated slots on the rim of the food mill. The crank should rotate freely.

Your browser does not support the video tag.

Official product video demonstrating the assembly and operation of the Navaris Stainless Steel Food Mill with various food items.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Wash and prepare your fruits or vegetables. For best results, soften harder items like potatoes or tomatoes by cooking them prior to milling.
2. **Position Mill:** Place the assembled food mill over a sturdy bowl or pot. The handles on the mill are designed to rest on the rim of most standard kitchen bowls.
3. **Add Food:** Place a moderate amount of prepared food into the food mill. Do not overfill.
4. **Begin Milling:** Turn the hand crank clockwise. The rotating blade will press the food against the grinding disc, forcing the processed food through the holes and into the bowl below. Skins, seeds, and fibers will remain in the mill.

5. **Continue Processing:** Continue turning the crank until all desired food has been processed. You may need to scrape down the sides of the mill occasionally to ensure all food is pushed through.
6. **Empty Residue:** Once finished, remove the mill from the bowl and discard any remaining solids.

Soften fruit &
vegetables **for**
easier processing



Processing cooked potatoes with the food mill for a smooth texture.



The food mill effectively separates pulp from seeds and skins, as shown with berries.

INTERCHANGEABLE DISCS

The Navaris Food Mill includes three interchangeable grinding discs to achieve various textures:

7mm Coarse Disc: Ideal for mashed potatoes, vegetable purees with a chunky texture, and coarser sauces.

3mm Medium Disc: Suitable for vegetable purees for soups and sauces, apple sauce, and tomato sauces.

2mm Fine Disc: Perfect for delicate baby food, berry juices, creamy sauces, and smooth jellies.

3 INTERCHANGEABLE DISCS FOR DIFFERENT PUREES



7 mm

coarse:
Mashed potatoes,
vegetable purees
with chunky texture



3 mm

medium:
Vegetable purees
for soups and
sauces, apple and
tomato sauces



2 mm

fine:
Delicate baby food,
berry juices,
creamy sauces,
smooth jellies

Overview of the three grinding discs and their recommended uses for different food textures.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity of your food mill.

- **Disassembly:** After each use, disassemble the food mill by removing the hand crank and the grinding disc.
- **Washing:** All components of the Navaris Food Mill are dishwasher safe. Alternatively, wash by hand with warm, soapy water and a soft brush to remove any food residue.
- **Rinsing:** Rinse all parts thoroughly with clean water.
- **Drying:** Dry all components completely before storing to prevent water spots or corrosion.
- **Storage:** Store the food mill and its discs in a dry place.

TROUBLESHOOTING

Food not passing through disc:

Ensure the food is adequately softened or cooked. Check that the correct disc size is chosen for the food type. Ensure the hand crank is properly engaged and rotating the blade against the disc.

Hand crank is stiff or difficult to turn:

Check for any large pieces of food or debris obstructing the rotation. Ensure the hand crank is correctly assembled

and seated in its slots. Reduce the amount of food in the mill if it is overfilled.

Mill wobbles during use:

Ensure the food mill is placed securely on a stable surface or over a bowl with a suitable rim. The handles should rest firmly on the bowl's edge.

SPECIFICATIONS

Feature	Detail
Brand	Navaris
Model Number	47369.01_m000633
Material	Stainless Steel
Capacity	1.26 Quarts (1.05 Liters)
Power Source	Manual
Grinding Discs	3 (7mm Coarse, 3mm Medium, 2mm Fine)
Dishwasher Safe	Yes
Product Dimensions	16 x 5.5 x 4.3 inches
Item Weight	1.17 pounds (530 Grams)



Detailed dimensions of the Navaris Food Mill.

WARRANTY AND SUPPORT

Navaris products are designed for quality and reliability. For information regarding warranty coverage, technical support, or replacement parts, please refer to the warranty card included with your purchase or visit the official Navaris website. Please have your model number (47369.01_m000633) available when contacting support.