

Sopito HAA008D_BC

Sopito Upgraded Stainless Steel Potato Ricer

Model: HAA008D_BC

Brand: Sopito

INTRODUCTION

The Sopito Upgraded Stainless Steel Potato Ricer is a heavy-duty kitchen tool designed to create smooth, fluffy, and lump-free mashed potatoes, purees, and more. Crafted from robust stainless steel, it ensures long-lasting durability and resistance to deformation.

Key features include:

- **High-Quality Stainless Steel Material:** Constructed from robust stainless steel, it resists deformation and damage even with regular use, ensuring long-lasting durability.
- **Ergonomic Handle:** The extended handle measures 12 inches long, designed for easy leverage, reducing strain while mashing. With a gentle press, you can easily achieve smooth and fluffy results.
- **Replaceable Discs in Different Sizes:** The ricer comes with 3 interchangeable discs, allowing you to create fine, medium, or coarse-sized grains to suit various culinary needs.
- **Diverse Functions:** Ideal for incorporating air into boiled potatoes for light, fluffy results. Also suitable for mashing cooked apples, carrots, cauliflower, yams, tomatoes, homemade baby food, and making gnocchi.

SAFETY INFORMATION

- Always handle the ricer with care, especially when assembling or disassembling the discs.
- Ensure food items are fully cooked and soft before placing them in the ricer to prevent excessive strain on the tool and user.
- Keep out of reach of children.

- Avoid using abrasive cleaners or scouring pads that could scratch the stainless steel surface.

PARTS LIST

Your Sopito Potato Ricer package includes the following components:

- 1 x Sopito Potato Ricer Body with ergonomic handles
- 3 x Interchangeable Discs (Fine, Medium, Coarse)



Image: The Sopito Potato Ricer shown with its three interchangeable discs, offering versatility for different textures.

3 REPLACEABLE STRAINERS

Catering to various cooking needs

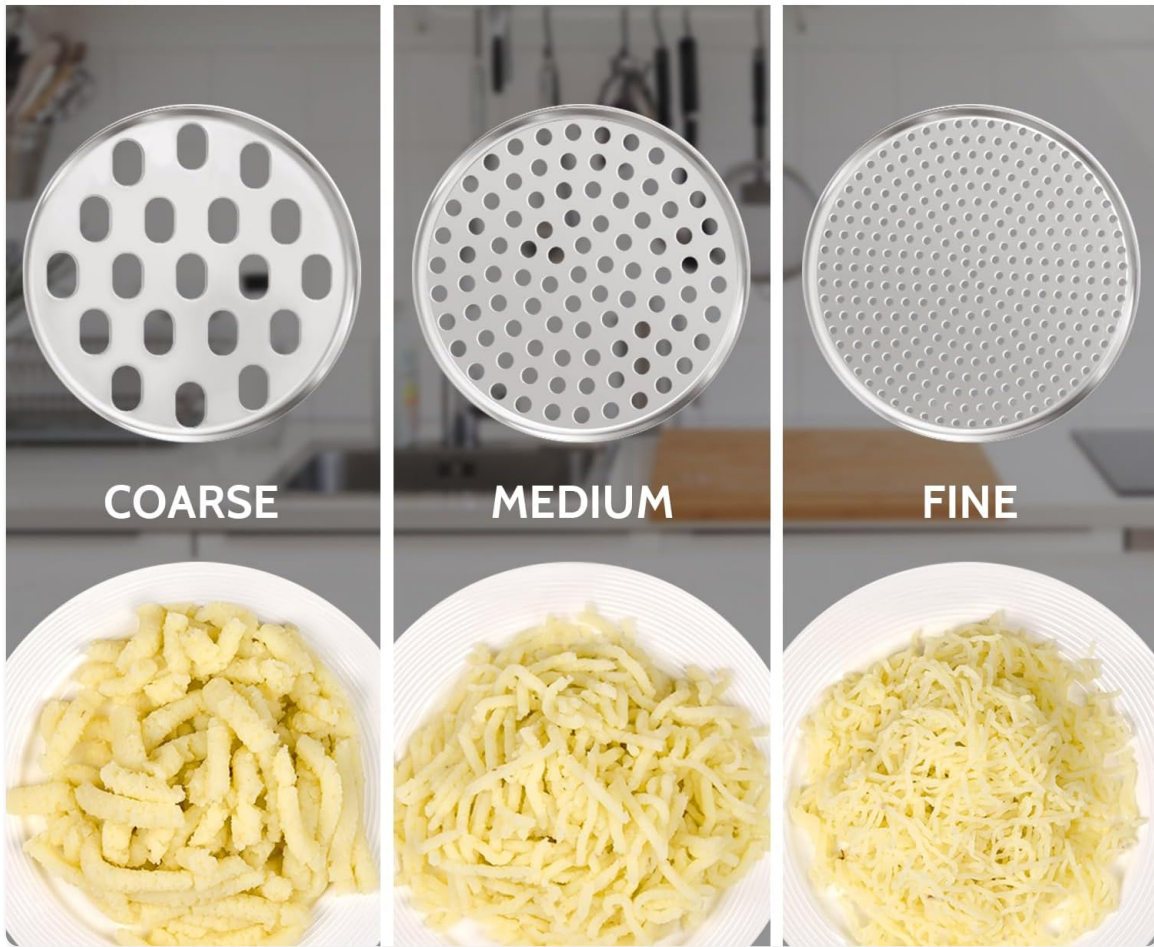


Image: A detailed view of the three interchangeable strainer discs, labeled Coarse, Medium, and Fine, alongside examples of mashed potatoes produced by each.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all parts of the potato ricer with warm, soapy water. Rinse thoroughly and dry completely.
3. **Select Disc:** Choose one of the three interchangeable discs (fine, medium, or coarse) based on your desired texture.
4. **Insert Disc:** Place the selected disc into the bottom of the ricer's cup. Ensure it sits flat and securely.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Boil potatoes or other vegetables until they are very soft. For best results, peel potatoes before boiling.
2. **Load Ricer:** Open the ricer handles and place a small amount of cooked food into the ricer's cup. Do not overfill.
3. **Position:** Hold the ricer directly over a bowl or pot.
4. **Press:** Firmly press the handles together. The riced food will be extruded through the disc into your container.
5. **Repeat:** Continue loading and pressing until all food is riced.



Image: A user demonstrating the potato ricer in action, producing fine strands of mashed potato.



Image: The ricer processing purple sweet potatoes, highlighting its multifunctional use for various foods like potatoes, juices, avocados, carrots, pumpkins, and sweet potatoes.

Instructional Videos

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Video: Demonstrates the Sopito Upgraded Stainless Steel Potato Masher in use, showing the process of ricing potatoes for a smooth texture.

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Video: Shows the versatility of the Potato Ricer Stainless Steel, including changing discs and ricing different foods.

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Video: Highlights the potato ricer as a must-have kitchen tool, demonstrating its use for various food preparations.

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Video: Illustrates how to effortlessly mash potatoes using the ricer, showcasing the smooth results.

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Video: Features a black stainless steel potato ricer, demonstrating its functionality and ease of use.

MAINTENANCE & CLEANING

- **Dishwasher Safe:** The Sopito Potato Ricer is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prevent starch from sticking, rinse the ricer immediately after use under warm running water.
- **Disassembly:** Separate the interchangeable disc from the ricer body for thorough cleaning.
- **Drying:** Ensure all parts are completely dry before storing to prevent water spots or rust.

EASY TO CLEAN



Quick rinse
by hand



Dishwasher
safe



Image: The potato ricer being rinsed under running water, illustrating its easy-to-clean design and dishwasher-safe feature.

TROUBLESHOOTING

- **Food not ricing smoothly:** Ensure the food (e.g., potatoes) is thoroughly cooked and very soft. Harder food will not rice effectively.
- **Difficulty pressing handles:** If you find it hard to press, try using smaller pieces of food in the chamber. Overfilling can make operation difficult.
- **Food stuck in disc:** Disassemble the ricer and use a small brush or toothpick to clear any clogged holes in the disc. Rinse immediately after use to prevent food from drying and sticking.

SPECIFICATIONS

Feature	Detail
Model Number	HAA008D_BC
Material	Stainless Steel
Color	Silver
Item Weight	1.7 pounds
Package Dimensions	12.4 x 4.72 x 4.21 inches
Dishwasher Safe	Yes



Image: A visual representation of the potato ricer's dimensions, including the 12-inch handle and the 3.46-inch diameter of the discs.

WARRANTY & SUPPORT

Our Promise: If you have any questions about your Sopito Potato Ricer, please contact us. We are committed to providing excellent customer service and will respond to your inquiries within 24 hours.