

FOLIAGE PTM-18S

FOLIAGE PTM-18S Square Potato Masher User Manual

Model: PTM-18S | Brand: FOLIAGE

1. INTRODUCTION

This manual provides essential instructions for the proper use, care, and maintenance of your FOLIAGE PTM-18S Square Potato Masher. Please read this manual thoroughly before first use to ensure optimal performance and longevity of the product.

2. PRODUCT OVERVIEW

The FOLIAGE PTM-18S is a square potato masher designed for efficiently mashing potatoes and other soft ingredients. Its robust construction is suitable for both commercial and home kitchen environments.



Image 2.1: The FOLIAGE PTM-18S Square Potato Masher. This image displays the masher's design, featuring a sturdy wooden handle connected to a square-shaped metal mashing head, ideal for consistent mashing results.

Key Features:

- **Efficient Mashing:** Designed to effectively mash potatoes and other ingredients, aiding in the creation of smooth dishes.
- **Durable Construction:** Crafted from materials intended for lasting performance.
- **Versatile Use:** Suitable for various kitchen tasks beyond just potatoes.

3. SETUP

1. **Unpack:** Carefully remove the potato masher from its packaging.
2. **Inspect:** Check the masher for any signs of damage or manufacturing defects. If any issues are found, contact customer support.
3. **Initial Cleaning:** Before first use, wash the masher thoroughly with warm, soapy water. Rinse completely and dry.

4. OPERATING INSTRUCTIONS

Using the FOLIAGE PTM-18S Square Potato Masher is straightforward:

1. **Prepare Ingredients:** Ensure potatoes or other vegetables are cooked until tender. This will allow for easy mashing.
2. **Place Ingredients:** Put the cooked ingredients into a sturdy bowl or pot.
3. **Mash:** Hold the masher firmly by the handle. Press the mashing head down onto the ingredients, applying even pressure. Lift and repeat until the desired consistency is achieved.
4. **Scrape Sides:** Periodically scrape down the sides of the bowl to ensure all ingredients are mashed evenly.

5. CARE AND MAINTENANCE

Proper care will extend the life of your potato masher:

- **Cleaning:** After each use, wash the masher immediately with warm, soapy water to prevent food from drying onto the mashing head. Use a brush if necessary to clean between the wires.
- **Rinsing:** Rinse thoroughly under running water to remove all soap residue.
- **Drying:** Dry the masher completely with a cloth or allow it to air dry to prevent water spots or potential rust on metal components.
- **Storage:** Store the masher in a dry place, away from excessive moisture.

6. TROUBLESHOOTING

If you encounter any issues with your FOLIAGE PTM-18S Square Potato Masher, consider the following:

- **Difficulty Mashing:** Ensure that the ingredients (e.g., potatoes) are cooked sufficiently until very tender. Hard or undercooked ingredients will be difficult to mash.
- **Uneven Mashing:** Make sure to scrape the sides of the bowl and rotate the ingredients to ensure all parts are mashed evenly.
- **Residue on Masher:** If food residue is difficult to remove, soak the masher in warm, soapy water for a few minutes before cleaning.

7. SPECIFICATIONS

Product Specifications

Model Number	PTM-18S
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Brand	FOLIAGE
Manufacturer	FOLIAGE
ASIN	B0DY4P3SPC
Date First Available	February 22, 2025

8. WARRANTY AND SUPPORT

For information regarding warranty coverage or if you require technical assistance, please contact the seller or manufacturer directly. Keep your purchase receipt as proof of purchase.

Manufacturer: FOLIAGE

For further inquiries, please refer to the contact information provided at the point of purchase or on the product packaging.