



Potato Ricer

G0000044

Thank you for choosing the SVNA 3 in 1 Stainless Steel Potato Ricer. To ensure proper operation and to maintain the lifespan of your device, please read these instructions carefully before use.

PRODUCT OVERVIEW

Grooved arm to rest on the rim of a pot or bowl



OPERATING INSTRUCTIONS

1. Before use, remove all packaging from the product. Extract the stainless steel discs from the centre of the ricer and wash and dry the product thoroughly.
2. Select the disc best suited for your desired texture and place it inside the ricer.



COARSE: Ideal for heavy textured ingredients, chunky rustic mashed potatoes or removing moisture from blanched vegetables.



MEDIUM: Ideal for denser cooked vegetables or soft uncooked fruit such as bananas. Perfect for classic mashed potatoes, allowing for some smoothness without losing the potato's natural character.



FINE: Ideal for the creamiest mashed potatoes, gnocchi bases, pureé or baby food.

3. Position the potato ricer over a bowl or pot and secure the grooved arm so it rests securely on the rim.
4. Add your chosen food to the center chamber and lower the handle so the press plate rests on the contents.
5. Apply even pressure and push the contents through the disc.

CARE INSTRUCTIONS

For best results, use cooked or soft vegetables and fruit.

Do not overfill the console. Top rack dishwasher safe.

Disassemble before washing.

CONTACT

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