



Congratulations, you now own a piece of history.

The first tomato crusher was created in 1917 in Bologna, Italy, along the channel of Reno, the river which crosses the city and provides energy to power the town's factories. It was developed to have a quicker method to separate seeds and skins from tomato meat.

The style and functionality of the first machine has withstood the test of time and the tradition continues to live through the Natural Classico.

As you can feel in the weight of your new Natural Classico—the machine is made from cast iron just as the originals were. We have chosen to continue production in this material as opposed to going to a cheaper aluminum for longevity. The Natural Classico will be used for tomato production for years without worry of denting, misshaping, metal deterioration or other issues found with thinner metals.

The Natural Classico does not entirely shun modern developments however. A pliable plastic is used for the bowl and the spout. The red tones used we selected to hide unavoidable discoloration from the tomato juices and the material can flex and bend without cracking.

All of this amounts to a design that is time tested built from materials that just plain work.

We hope you and your family find years of enjoyment from this unique machine as generations before you have.

Tips to keep your Natural Classico Machine in the family and running for years to come!

- Use stale bread for cleaning process before each use. Place two to three pieces of stale bread in the grinder hopper and run them completely through the grinder. This will push out any left over food from the grinder and hopper.
- Disassemble the grinder and with a bottle brush, clean the inside surfaces of the auger, the hopper, throat, and fitting rings. After washing wipe olive oil on cast iron neck, spiral, and screen.
- For a thorough sanitation:
 - Prepare a solution of hot water and a small amount of bleach, then place all washable parts in the solution and allow to sit for at least five minutes, agitating the water occasionally to be certain the solution touches all surfaces.
 - After five minutes, remove the parts from the bleach solutions and allow to air dry on a clean kitchen towel.
 - While the parts are drying, prepare a large one gallon zip lock bag for storage by putting a cup and a half of rice in the bag.
 - Once the parts are completely dry, place parts in the zip lock bag and remove as much air as possible before zipping the bag closed.
- A hint on the next time you use the grinder: Place the body in the freezer for about a half hour prior to use. This will provide a nice clean and slick surface to run your vegetables through to the milling assembly.

Instructions for Use:

- Assemble the handle, hopper and spout.
- Add a little vegetable oil on the spiral for lubrication and a smoother action.
- Cut the food you are milling into pieces that can fit down the neck of the machine.
- Fill the hopper atop the machine with the food approximately half way full. **DO NOT RUN HOT SUBSTANCES THROUGH THE MACHINE. Make sure that you do not run the machine on empty as this grinds metal on metal.**
- Use a plunger or spoon to push food down towards the spiral.
- Set up two bowls, one under the slide to catch the milled food and another at the end of the spiral to catch the byproduct of milling. (Note: the byproduct may still be usable for other purposes or be re-inserted in the hopper for further milling)
It is easiest to work on dual levels, having the shoot empty into a bowl lower than the table top the machine is mounted to.
- Turn the handle and push down gently on the food with a plunger or spoon in the hopper.

Uses:

Apple Sauce:

Wash, remove stems and then quarter the apples. Do not peel, remove cores, or seeds. Simmer until soft - about 15 to 20 minutes. Drain and cool. Process through strainer. Add sugar, honey or seasoning. Combine different apple varieties to suit your particular tastes.

Tomato Sauce & Juice:

For best results use fresh, ripe, uncooked tomatoes. Wash and cut into quarters. Process through strainer. Add seasoning before or after straining. If you cook tomatoes first, let them cool before straining. For thicker sauce or tomato paste, simmer pulp until thick.

Apricots, Peaches, Pears, Prunes, Plums, Etc.:

Wash fruit and remove pits if fruit has pits. Simmer until soft. Drain and cool prior to straining. Add sweetener or season to taste.

Vegetable soups, purees & baby foods:

Wash vegetables and cut into quarters or cubes. Simmer until soft, then drain. Cool before straining. Purees will be seedless, skinless, and free of tough fibers.

Beans & Peas:

Use any cooled cooked beans or peas for soups, side dishes, bean dips, burritos, tacos, or enchiladas. Simply process through strainer and season to taste with onion, garlic etc.

Potatoes & Corn:

Make mashed potatoes quickly for large groups or families. No need to peel; just quarter, cook until soft, cool and then strain. Add milk, butter and salt to taste.

Please Note:

The sauces and purees you make can be used immediately, refrigerated for later use or preserved for use months later. **Always follow proper canning, freezing, and dehydrating procedures when preserving foods.**