

# Parts List Order Forms

*Please send me part(s) for Sauce Master II™*

QUANTITY \_\_\_\_\_ Part # \_\_\_\_\_ \$ \_\_\_\_\_  
 QUANTITY \_\_\_\_\_ Part # \_\_\_\_\_ \$ \_\_\_\_\_  
*Shipping and Handling USA \$6.00*  
*Shipping and Handling Canada \$8.00*  
*All other countries call for current rates: \$ \_\_\_\_\_*  
**Total \$ \_\_\_\_\_**

Name \_\_\_\_\_  
 Address \_\_\_\_\_

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**Total \$ \_\_\_\_\_**



## Sauce Master II™ Operating Instructions & Recipe Guide

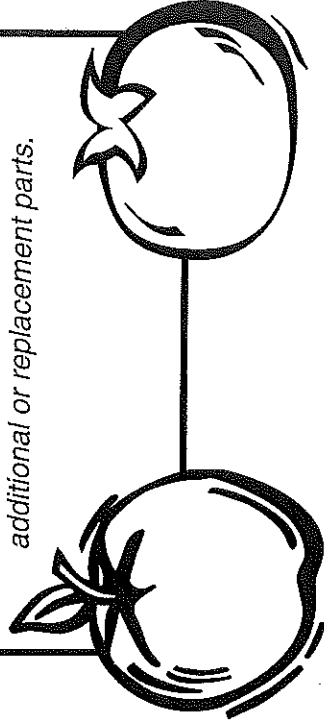


**Everything  
 you need to know  
 to operate your  
 Sauce Master II™!**

See page 2 for assembly.  
 See pages 3-4 for basic recipes and hints.

See pages 5-9 for delicious recipes!

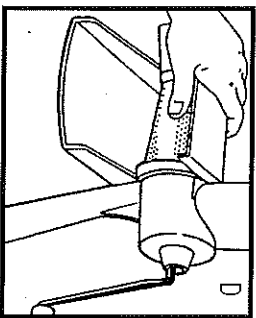
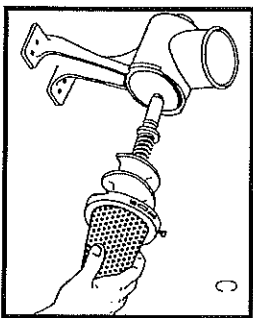
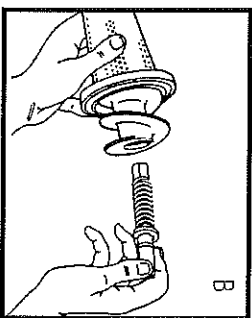
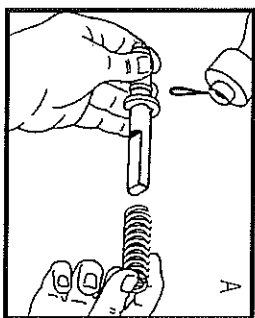
See pages 10-12 to order  
 additional or replacement parts.



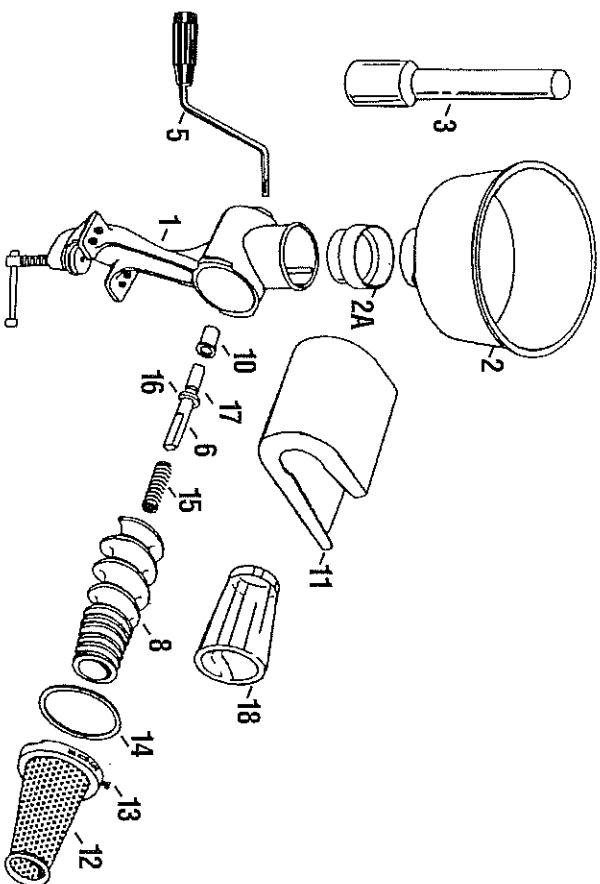
# Assembly Instructions

Before assembling your Sauce Master II™ for the first time, wash and dry all components thoroughly. Coat the crankshaft and bushing of the body with a little vegetable oil.

1. Clamp the body firmly to your countertop or table.
2. Assemble the crankshaft and spring. Place a drop of vegetable oil on the rubber seal ring on the shaft to lubricate it. (Fig. A)
3. Place the thin flat rubber gasket in the inside collar of the screen assembly.
4. Insert the square end of the crankshaft assembly into the square hole inside the spiral assembly. (Fig. B)
5. Now fit the screen, spiral, and shaft assembly into the body, inserting the round end of the shaft through the bushing in the body. (Fig. C)
6. Rotate the screen until the notches slide over the tabs on the body, then tighten the screen screw so that the screen can not come loose. Snap the small end of the spout into place on the end of the screen. Slide the squirt guard over the screen from the rear so that it snaps onto the body and small end of the spout. (Fig. D)
7. Attach the handle into the shaft protruding from the back of the body.
8. Insert the funnel hopper and base into the top opening of the body until snug.

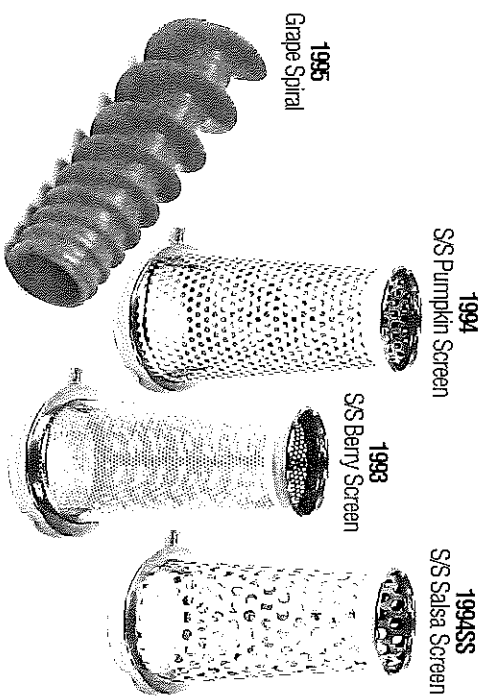


# Parts List Diagram



## Optional Screens & Spiral

Available to Purchase Separately



## Parts List

To order additional or replacement parts for your Sauce Master II™, see chart below for part # and part cost. Mail check or money order along with Parts List Order Form to:

**NORPRO**  
2215 Merrill Creek Parkway  
Everett, WA 98203

Sorry, no part orders accepted by phone.

Prices subject to change without notice. All prices in U.S. Funds.

Part #	Description	Cost
1991-1	Body including clamp assembly	\$18.00
1951-2	Hopper (funnel)	9.00
1991-2A	Hopper (funnel) Base	3.00
1951-3	Plunger	5.00
1991-5	Handle	7.00
1991-6	Crank shaft	5.00
1991-8	Spiral-Standard - 6-3/4"	10.00
1991-10	Nylon Bushing	2.00
1991-11	Squirt Guard Tray	9.00
1991-12	S/S Screen - standard 1/16" mesh	19.00
1991-13	Screen Screw	1.00
1991-14	Flat Rubber Gasket	2.00
1951-15	Spring	2.00
1991-16	Retaining C-Clip	1.00
1991-17	Seal Ring Gasket	1.00
1991-18	Spout	6.00
1993	S/S Fine 3/64" mesh berry screen	19.00
1994	S/S Coarse 1/8" mesh pumpkin screen	19.00
1994SS	S/S Salsa 1/4" mesh screen	19.00
1995	Grape Spiral - 5-1/4"	10.00

Shipping and handling \$6.00 within the continental U.S.A.  
\$8.00 within Canada.

All other countries please contact:  
sales@norpro.com for current shipping and exchange rates.

Please allow 4 to 6 weeks for delivery.

## Basic Operations & Hints

It is always a good idea to wash fruit or vegetables before you begin processing with the Sauce Master II™. Remove pits and stems. Strainer will remove peelings, cores, seeds and small stems.

You will need two bowls, one to collect the puree, and one for the seeds, stems and skins. Since the Sauce Master II™ works so quickly and with so little waste, a large bowl under the tray to catch the puree and a small one for the waste works best!

**The strainer operates easily when fruits and vegetables are in the spiral, but difficult to turn when empty.**

**Do not turn handle when strainer is empty.**

**Fill hopper about half full.**

**Do not force, simply guide fruits and vegetables into the body of the strainer with plunger to eliminate jamming and squirting.**

**If you are straining foods to can, freeze, or dehydrate, consult a good guide to home preserving. Proper methods are important!**

**If the strainer handle becomes difficult to operate, turn a complete turn counter clockwise.**

**Wash and dry thoroughly.**

**Spray cooking oil on the screen assembly prior to storing to prevent screen from rusting and eventual difficulty in operation.**

**When straining fruits and vegetables the spiral turns more smoothly than for drier foods. This is normal - remove the squirt guard, if necessary, when processing drier foods such as beans or potatoes.**

**When straining certain foods, it is normal for some pulp to empty with the waste. This discard can be restrained to retrieve more of the pulp.**

# Basic Operations & Recipes

## Tomato Puree

Quarter ripe tomatoes and fill the Sauce Master's II™ spacious hopper. No need to peel or core, the Sauce Master II™ does it all for you! Then just push the plunger as you turn the handle in a clockwise direction. In moments thick, tangy puree will be pouring from the tray to quickly fill your bowl. Meanwhile, dry skins, seeds, and cores fall out the end of the screen into a second bowl with absolutely no juice wasted. In just minutes, you'll have gallons of puree ready to put up as velvety-smooth tomato juice. Or simmer it with your favorite seasonings for the most flavorful spaghetti sauce you've ever tasted! For an even thicker textured tomato sauce with seeds, but no skins, try using the optional pumpkin screen (available separately) in place of the standard screen.

## Applesauce

Simply cut apples into quarters and simmer in boiling water until tender. No need to peel or core! Drain and let cool slightly. Fill the hopper and push the plunger while you crank in a clockwise direction. If jamming occurs, apples are too hard and need to be cooked a little longer. For a thicker, chunky-style apple sauce, use the optional pumpkin screen (available separately) in place of the standard screen.

## Berry Juice

By using the optional berry screen (available separately), you can remove even the tiny seeds found in blueberries, blackberries, raspberries, and currants. Hull and juice gallons of strawberries fast for jelly or syrup. Add some crushed whole berries for delicious jam!

## Pumpkin, Squash, or Potato Purees

The optional pumpkin screen (available separately) creates the smoothest pumpkin, squash, or sweet potato pie fillings or mashed Irish potatoes (no peeling needed). Before processing, simply dice into 1 inch squares and steam or bake until tender. Allow to cool.

## Baby Food

With today's concern over additives and excess sugar in our children's food, the Sauce Master II™ is an ideal alternative to store bought baby food. It can easily puree fresh vegetables and fruit. And by using the three different sized screens, you can tailor the texture of the food to meet your baby's needs!

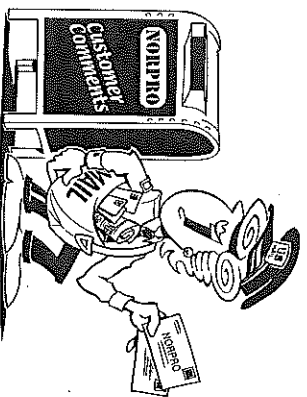
## Grape Juice

The optional grape spiral (available separately) is specially designed to let you make gallons of delicious grape juice! Wash the grapes and remove from the stem. Assemble your Sauce Master II™ with the standard screen and the optional grape spiral in place of the standard spiral.

## Carrot Cake

- |                               |                                 |
|-------------------------------|---------------------------------|
| 3 C (690g) carrots, pureed    | 1/2 tsp. (2.5g) salt            |
| 4 eggs                        | 2 tsp. (2.5g) baking powder     |
| 1-1/4 C (300ml) vegetable oil | 1-1/4 C (460g) walnuts, chopped |
| 2 C (460g) sugar              | 1 tsp. (5ml) vanilla            |
| 2 C (460g) flour              | 1/2 tsp. (2.5g) ground ginger   |

Preheat oven to 350°F. In large bowl mix together carrot puree and eggs. Add oil and blend. Gradually stir in sugar, flour, salt and baking powder mixing well. Add nuts, vanilla and ginger. Combine and scoop into greased loaf pan. Bake for 1-1/2 hours until cake sets. Test by inserting toothpick or knife into the center of cake, when you pull it out clean, your cake is done. Remove from oven and allow to cool before icing.



*"I recently saw and was able to use your Sauce Master II™. It was so terrific, I'd like to know where to purchase one."*  
H.E. Hohl  
Pennsylvania

*"I love the Sauce Master II™ - it's great for applesauce and tomato puree... I will be straining my tomatoes and pumpkins soon."*  
Judy Fenske  
Michigan

*"...I've seen it work, and think it is great."*  
Pauline Fay  
New Jersey

*"We have found the Sauce Master II™ efficient and easy to use. Making tomato juice is no longer a chore."*  
Sondra Hastetter  
Wisconsin

*"Recently I was able to use model #1991, I was very impressed with the way this machine worked. I would like a list of stores in our area that handles this item. Please respond right away as my tomatoes will be ready in about one week."*  
Robert Hynes  
Ohio

*"Please ship an optional Grape Spiral to my in-laws. I bought them one of your Sauce Masters II™, they said it works great!"*  
Tony Barker  
Illinois

## Recipes

### Using your pumpkin puree!

#### Pumpkin-Apple Pie

Pastry for a single 10 inch pie crust  
 2 medium size apples  
 1 tsp. (5g) sweet butter  
 2 cups (455g) pumpkin puree  
 2 large eggs  
 1 cup (230g) brown sugar

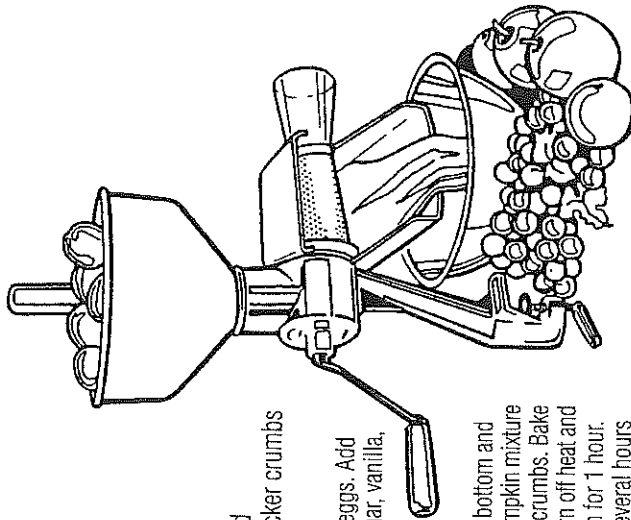
1-1/2 cups (.36 L) light cream or half-&-half  
 1 tsp. (5g) ground cinnamon  
 1/2 tsp. (2.5g) ground nutmeg  
 1/4 tsp. (1.25g) ground cloves  
 1/4 tsp. (1.25g) ground ginger

Preheat oven to 425°F/220°C. Grease a 10 inch pie plate. Roll out the pastry and fit it into the pie plate. Trim and flute the edges. Refrigerate. Peel, core, and slice the apples into 1/4 inch pieces. Place in a skillet with 1 tsp. butter, cover and cook for 5 minutes. Remove from the heat and drain. Place the remaining ingredients in a medium size mixing bowl. Beat together until smooth. Arrange the apple slices in the bottom of the chilled pastry shell and pour over the pumpkin mixture. Bake in oven for 15 minutes. Reduce the heat to 375°F/190°C and continue baking for 35-40 minutes, or until a knife inserted into the center comes out clean. Allow to cool before serving.

#### Pumpkin Cheesecake

8 oz (230g) cream cheese  
 1 cup (230g) cottage cheese  
 2 eggs  
 1/2 cup (115g) pumpkin puree  
 1/2 tsp. (2.5g) ground mace  
 1 cup (230g) sugar, divided  
 1 tsp. (5ml) vanilla  
 1 Tbsp. (15g) grated lemon rind  
 1-1/2 cups (.35kg) graham cracker crumbs  
 1/4 cup (60g) butter, melted

Beat together the cheeses. Beat in eggs. Add pumpkin puree, mace, 1/2 cup sugar, vanilla, and lemon rind. Mix well. Mix together the cracker crumbs, butter, and 1/2 cup sugar. Press all but 1/4 cup of crumb mixture onto bottom and sides of 8" springform pan. Pour pumpkin mixture into crust. Sprinkle with remaining crumbs. Bake at 325°F/165°C for 45 minutes. Turn off heat and open oven door. Leave cake in oven for 1 hour. Remove and cool. Refrigerate for several hours before cutting.



## Recipes

Your Sauce Master II™ can help you make many other delicious treats! Simply spread out a thin layer of any fruit puree on wax paper and dehydrate for terrific fruit roll-ups! You can puree cranberries for fresh cranberry sauce, or prunes for authentic Hungarian Lekvar. Steamed carrots and zucchini run through the Sauce Master II™ with the pumpkin screen (available separately) to make wonderful cakes and breads. Or try cooked pinto or kidney beans for the beginning of Mexican refried beans.

## Using your tomato puree!

#### Basic Tomato Sauce

1 onion, finely chopped  
 2 cloves garlic, minced  
 2 Tbsp. (15g) butter  
 1 Tbsp. (15ml) olive oil  
 1-1/2 cups (.35L) tomato puree

1 cup (.25L) beef broth  
 1/2 tsp. (2.5g) oregano  
 1/2 tsp. (2.5g) basil  
 1/2 tsp. (2.5g) sugar  
 salt and pepper to taste

Sauté onion and garlic in butter and oil until soft. Add tomato puree, broth, herbs, and spices. Boil until reduced to 2 cups. Serve over vegetables or pasta. May be refrigerated or frozen for later use.

#### Italian Spaghetti Sauce

2 Tbsp. (30ml) olive oil  
 1 onion, chopped  
 2 cloves garlic, minced  
 2 lbs. (.9kg) ground beef  
 8 cups (1.9kg) tomato puree

1-1/2 tsp. (7.5g) salt  
 1 Tbsp. (15g) basil  
 1 tsp. (5g) sugar  
 1/2 tsp. (2.5g) ground pepper

Heat oil in large sauce pan. Cook onion and garlic for 3 minutes. Add meat and continue cooking until meat begins to brown. Stir in tomato puree and remaining ingredients. Simmer uncovered for about 45 minutes or until thickened. Serve with cooked pasta.

# Recipes

# Recipes

## Chicken Cacciatore

- |                          |                                |
|--------------------------|--------------------------------|
| 1/2 cup (115g) flour     | 1 onion, finely chopped        |
| 1 tsp. (5g) salt         | 1 carrot, chopped              |
| 1 tsp. (5g) paprika      | 1 stalk celery, chopped        |
| 1/4 cup (60ml) olive oil | 1/8 cup (30g) parsley, chopped |
| 8 chicken thighs         | 1 bay leaf                     |
| 2 garlic cloves, minced  | 2 cups (.454L) tomato puree    |
|                          | 1/4 cup (60ml) dry white wine  |

Drudge chicken in flour mixed with salt and paprika. Heat oil and brown chicken on all sides. Remove from heat. Sauté garlic, onion, carrot, and celery until soft. Add parsley, bay leaf and tomato puree. Bring to boil. Add chicken and wine. Reduce heat and simmer. Cover for 30 minutes. Serve with pasta. Makes 4 servings.

## Cioppino for 6

- |                                                   |                                                    |
|---------------------------------------------------|----------------------------------------------------|
| 1/2 cup (120ml) vegetable oil                     | 1 bay leaf                                         |
| 1/2 cup (120ml) each chopped onions and scallions | salt and pepper to taste                           |
| 1 green pepper, chopped                           | 2 lbs. (.90kg) firm white fish cut in large pieces |
| 2 garlic cloves, chopped                          | 1 lb. (.45kg) fresh crab cut in pieces             |
| 3 cups (.71L) tomato puree                        | 1 lb. (.45kg) shrimp, shelled                      |
| 2 cups (.47L) red wine                            | 1 pint (.50L) clams or mussels                     |

In deep heavy saucepan heat oil. Add onions, scallions, green pepper, and garlic and cook until soft. Add tomato puree and red wine. Add bay leaf and salt and pepper to taste. Bring to a boil and simmer for 10 minutes. Add fish, lobster or crab, and shrimp. Cook 15 minutes. Add clams or mussels and cook for 5 minutes. Serve very hot in deep bowls with plenty of French bread and red wine.

## Molded Tomato Salad for 6

- |                                    |                                    |
|------------------------------------|------------------------------------|
| 1 8 oz (225g) package cream cheese | 1 tsp. (5g) salt                   |
| 1-1/2 cups (340g) mayonnaise       | Dash of Tabasco                    |
| (not salad dressing)               | 1-1/2 packages plain gelatin       |
| 1 onion, grated                    | 3 cups (.71L) tomato puree         |
| Juice of 1/2 lemon                 | 1 cup (230g) finely chopped celery |

Soften cream cheese and beat in mayonnaise, onion, and seasonings. Soften gelatin in 1/4 cup (60 ml) tomato puree. Dissolve by placing cup in hot water until gelatin is liquid. Stir into remaining tomato puree and combine with cheese mixture. Fold in celery. Turn into 6 cup (1.42 L) ring mold. Freeze. Remove to refrigerator 1 hour before serving. Turn out and garnish with cucumbers and greens. Serve with tuna or chicken salad.

## Vegetable Juice

For tomato juice just add water and your favorite seasoning to tomato puree-or try this!

- |                                   |                                           |
|-----------------------------------|-------------------------------------------|
| 8 qts. (7.57 L) ripe tomatoes     | 1 cup (230g) carrots, finely chopped      |
| 8 stalks of celery                | 1 cup (230g) green pepper, finely chopped |
| 3 small onion, finely chopped     | 1 Tbsp. (15g) salt                        |
| 1 leek, white part finely chopped | 1/2 tsp. (2.5g) ground allspice           |
| 1/4 cup (60g) parsley             | 1 Tbsp. (15ml) Worcestershire sauce       |
| Juice of one lemon                | fresh ground pepper to taste              |

Wash tomatoes and cut into quarters. Put tomatoes, celery, onion, leek, parsley, lemon juice, carrot and green pepper into large non-aluminum cooking pot. Cook over medium heat for 30 minutes until vegetables are soft. Put mixture through the Sauce Master II™. Season with salt, allspice, Worcestershire sauce and pepper. Chill and serve. Yields approximately 6 quarts.

## Spicy Applesauce

- |                                    |                      |
|------------------------------------|----------------------|
| 8 lbs. (3.63kg) apples - quartered | 1/4 cup (60ml) honey |
| 12 whole cloves                    | ground nutmeg        |
| 1 cinnamon stick                   |                      |

Place apples in a large kettle with a small amount of water, cloves and cinnamon stick. Cover and steam until tender over medium heat, about 15 minutes. Remove the cloves and cinnamon and put the mixture through the Sauce Master II™. Add remaining ingredients to taste.

## Danish Apple Cake

- |                                               |                                      |
|-----------------------------------------------|--------------------------------------|
| 2 cups (.455g) finely crushed zwieback crumbs | 1/2 tsp. (2.5g) ground cardamon      |
| 1 cup (230g) melted butter                    | 3 cups (680g) unsweetened applesauce |
| 3/4 cup (150g) sugar                          | whipped cream                        |
| 1-1/2 tsp. (7.5g) cinnamon                    |                                      |

Preheat oven to 350° F/177° C. Mix crumbs and melted butter. In a separate bowl mix sugar and spices. Put thin layer of crumbs on bottom of buttered 9" tube pan. Sprinkle with sugar mixture. Add thin layer of applesauce. Repeat layers until ingredients are used up. Bake for 1 hour. Cool and turn out. Frost with whipped cream.