

Victorio®
Stainless Steel Steam Juicer



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To Prevent Personal Injuries, Read and Follow All Instructions and Warnings

Operating Precautions

- The steam is scalding hot. Use extreme caution!
- Close supervision is necessary when this appliance is used near children.
- Do not leave unattended.
- Rubber or heat-resistant gloves are recommended when handling the hot Victorio Steam Juicer.
- Never let the pan boil dry. If excessively overheated, like most cookware, the bottom may warp or melt. Should melting occur, do not attempt to remove the pan from the burner until it has cooled.

Welcome to the Healthy World of Steam Juicing

Congratulations! You have just made an excellent choice by purchasing the Victorio Steam Juicer.

The Victorio Steam Juicer at a Glance

It's a Steam Juicer — The gentle steam process gives you the rich savory juices from grapes, apples, cherries, plums, pears, berries, currants, rhubarb, tomatoes, etc., while preserving nature's vitamins and fresh flavor. Simply fill the water pan with water, place the fruit in the colander, cover with the lid and heat on the stove. As the water boils, hot steam penetrates and opens the fruit cells allowing the juice to drip into the juice kettle. About 60 minutes later, release the clamp and drain off the flavorful juice concentrate through the drain tube.

It's a Colander — The large 11.5 quart insert doubles as a colander that quickly drains spaghetti, washed lettuce, vegetables and garden produce.

It's Induction Range Compatible! — The Victorio Steam Juicer is compatible with induction ranges.

Using the Victorio Steam Juicer

- Wash the Victorio Steam Juicer in warm, soapy water before each use. Pay special attention to hard-to-reach areas. Thoroughly clean the drain tube and juice kettle. Keep your work area, all equipment, and utensils clean.
- Wash jars and check for nicks and cracks.
- Always use fresh, ripe berries and fruit. Carefully wash fruit to remove dirt from cracks and crevices. Check for blemishes and remove as needed. Rinse well. Apples and large fruits do not need to be peeled or cored, but will release juice more quickly when cut into pieces. Washing grapes and berries is not necessary; just rinse well and remove any overripe fruit.
- The fruit can be prepared with or without sugar. For a sweeter tasting juice, add approximately 1/4 to 1/2 cup of sugar per pound of fruit. Sprinkle the sugar throughout the fruit in the colander. Do not add sugar directly to jars.

Juicing Instructions

1. Fill the water pan with 3.5 quarts of water (about 3/4 full) and place on the stove on high temperature. When the water starts to boil, reduce the heat to medium or medium-high, making sure the water continues to boil.
2. Make sure the drain tube is pushed on the drain spout as far as possible and place the clamp at the midpoint of the tube. Set the juice kettle on the water pan.
3. Place the colander filled with the fruit on top of the juice kettle and cover with the lid.
4. When the steam begins to escape from the upper portion of the steamer, start timing. Make sure the water continues boiling and producing steam. CHECK WATER LEVEL OFTEN. DO NOT ALLOW WATER PAN TO BOIL DRY.
5. Wash and sterilize all jars in a 200 degree F (93.3 C) oven for 15 minutes. Sterilize caps and lids before use.
6. Before filling the jars with juice, place the jar to be filled in a baking pan or tray to catch any drips or spills
7. To get a clear juicer, do not touch the fruit in the food basket during the processing time. For a pulpy juice, stir fruit after the contents have become soft and mushy.
8. After 40 minutes, you may begin filling the jars. Place the end of the drain tube in the hot, sterilized jar and press the clamp to release the juice.

CAUTION: Use extreme care when filling the jars. The juice will be scalding hot. Keep children away and use mitts or rubber gloves while handling the hot bottles.

9. Pour the first quart of juice back into the juicer to even out the sweetness and sterilize the drain tube. (If the fruit is quite juicy and has steamed for longer than 45 minutes, the juice could overflow from the juice kettle into the water pan.) Complete the juicing process to the end of the steaming period.

10. Fill the jars within 1/4” of the jar top to avoid too much air left in the jars. Seal immediately with sterilized lids.
11. Place the sealed jars in a hot water bath of 190 degrees F (87.7 C) for 15 minutes. Note: Use heat resistant gloves or jar lifter to remove the jars from the hot water.
12. Place the hot jars on a towel in a draft-free area and let cool. After 24 hours, check the seals and store in a cool, dry, dark room.

Instructions for Canning Tomato Juice

After filling the jar with plain hot tomato juice, add 2 teaspoons of lemon juice or vinegar per quart leaving a 1/4” space at the top. Seal and put in a boiling water bath – 15 minutes for quarts and 10 minutes for pints. For thicker juice, stir tomatoes occasionally as they steam, or put juice and pulp through a blender.

Instructions for Canning Other Vegetable Juices

Any juice containing vegetables (except plain tomatoes) needs to be bottled and sealed then placed in a pressure cooker – 30 minutes for quarts and 20 minutes for pints at 10 pounds of pressure.

Grape Juice

Many people buy a Victorio Steam Juicer for the sole purpose of making grape juice. Simply rinse grapes well – it is usually not necessary to stem them unless you have very sensitive taste buds. Pile grapes into the food basket. Don't be concerned if the lid does not fit all the way down on the pan when you begin – after the fruit has steamed for awhile it will start to collapse. Steam grapes for 60 minutes, fill the jars, and then seal the lids.

Yields

What you get out of the Victorio Steam Juicer depends entirely on what you put into it. There is a big difference in the juice contents of fruit.

High yield—Apricots and Tomatoes, 7 quarts

Average yield—Grapes and Cherries, 4 quarts

Low yield—Apples and Peaches, 2 quarts

Juicing Timetable

Processing times may vary according to fruit, variety, ripeness and altitude.

Apples	90 minutes
Apricots	60 minutes
Blackberries	60 minutes
Cherries	60 minutes
Crabapples	90 minutes
Cranberries	70 minutes
Currants	60 minutes
Elderberries	60 minutes
Gooseberries	80 minutes

Grapes	60 minutes
Peaches	60 minutes
Pears	80 minutes
Plums	60 minutes
Prunes	80 minutes
Raspberries	60 minutes
Rhubarb	70 minutes
Strawberries	60 minutes
Tomatoes	60 minutes

Recipes & Ideas

Be creative! Juice your favorite fruits. Mix fruit juices together either by combining fruits in the food basket or by juicing them separately, then mixing. Make your own fruit punches. Try combining your juices with carbonated beverages or mixers. Canned pineapple juice is good when added to nearly any juice. Mixing bland and tart fruits enhances the flavor of the bland juices and mellows the flavor of the tart ones. Sweeten to suit your own tastes!

Making your own juice is fun and easy. Here are a few suggestions to get you started, but after a few batches you'll want to experiment on your own.

Summer Punch

- 1 quart apple juice
- 1 quart grape juice
- 1 cup sugar
- 3 oranges
- 2 lemons

Squeeze citrus juice and mix all ingredients together. If desired, add a touch of cinnamon and few cloves to taste.

Summer Delight

- 2 quarts strawberry-rhubarb juice
- 1 pint sherbet (your favorite)
- 1 quart ginger ale

Pour strawberry-rhubarb juice into a punch bowl. When you're ready to serve, add the sherbet and ginger ale. Decorate with mint leaves.

Fruit Slush

- 2 cups apricot nectar or juice
- 2 cups peach nectar or juice
- 1/2 can (46 oz.) pineapple juice
- 1/2 package (6 1/2 oz.) pre-sweetened raspberry punch powder
- 2 quarts ginger ale or lemon lime soda

Combine juices with the pre-sweetened punch powder. Stir well and freeze. One hour before serving, remove from freezer and thaw at room temperature. Combine the slush with the ginger ale or lemon-lime soda.

Strawberry-Rhubarb Juice

- 3 quarts strawberries
- 3 to 4 lbs. rhubarb
- 2 cups sugar

Cut rhubarb into one inch cubes. Layer strawberries, rhubarb and sugar into the food basket. Steam for 60 minutes.

Rhubarb Slush

- 3 cups sugar
- 6 cups water
- 4 cups rhubarb juice
- 1 can (46 oz.) orange juice
- Carbonated lemon-lime drink, chilled

Boil sugar and water for 5 minutes. Add rhubarb, pineapple and orange juice. Pour into a freezer container and freeze. When you're ready to serve, mash with fork. Scoop into glasses 2/3 full and add the carbonated lemon-lime drink. Note: Rhubarb juice makes a delicious jelly and is great on pancakes or vanilla ice cream.

Crabapple Sparkler

- 2 quarts chilled crabapple juice
- 1 quart cold water
- 1 cup sugar
- 1 can ginger ale
- 1 capful lemon juice

Mix all ingredients together and enjoy.

Mixed Juices

Juices can be mixed to make unique and tasty combinations. Try these: apple-grape, cranberry-apple, cherry-apple, raspberry-peach, raspberry-apple, strawberry-pear, plum-grape, or lemon soda grape. Almost any fruit juice can be mixed with soda or mineral water to make a refreshing drink.

Homemade Syrups

Make homemade syrups and sauces for pancakes, waffles, french toast, and even drizzled over ice cream.

Syrups from Apricots, Cherries, Peaches, Pears, Pineapple Raspberries and Strawberries

7 cups juice
7 cups sugar
16 oz. bottle of liquid fruit pectin

Mix the sugar and juice together. Bring to a boil, stirring constantly. Stir in the pectin. Bring to a full rolling boil for one minute. Remove from heat, skim, and pour into clean, hot jars and seal.

Syrups from Blackberries, Chokecherries, Crabapple, Currants, Grapes and Plums

5 cups juice
7 cups sugar

Combine juice and sugar in large, heavy pan. Bring to a full rolling boil for one minute. Remove from heat and skim off the foam (if you boil too long, you may end up with jelly) Pour into clean, hot jars and seal.

Freezer Jellies

Recipes for making jellies from juices are readily available. Consult a reputable cookbook or food-preservation manual. For beginners, we've listed a few easy freezer recipes. Follow the pectin package directions for appropriate fruits.

Make unusual jellies by combining juices. Crabapple and cherry is quite good. You should also try pie cherry and raspberry or pineapple and apricot. Follow the jelly recipe on your pectin package.

Freezer Strawberry Jelly

1 3/4 cups strawberry juice
4 cups sugar
2 tablespoons strained lemon juice
1/2 bottle fruit pectin

Add sugar to the juice and mix well. Mix the lemon juice and pectin in a small bowl and add into the juice mixture. Continue stirring for 3 minutes. Pour quickly into the jars and cover immediately.

Freezer Grape Jelly

2 cups grape juice
4 cups sugar
2 tablespoons water
1/2 bottle of fruit pectin

Add sugar to the juice and mix well. Mix the water and pectin in a small bowl and add into the juice mixture. Continue stirring for 3 minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 4 medium jars.

Freezer Red Raspberry Jelly

2 1/2 cups Raspberry Juice
5 cups sugar
2 tablespoons water
1/2 bottle fruit pectin

Add sugar to the juice and mix well. Mix the water and pectin in a small bowl and add into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 7 medium jars.

Freezer Plum Jelly

4 cups juice
7 1/2 cups sugar
1/2 bottle of liquid fruit pectin

Add sugar to the juice and mix well. Mix the pectin into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 10 medium jars.

Freezer Peach Jelly

3 cups juice
6 1/2 cups sugar
1 6 oz. bottle of liquid fruit pectin

Add sugar to the juice and mix well. Mix the pectin into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover

immediately. Allow to set at room temperature, then store in the freezer.
Makes 10 medium jars.

Rhubarb Jelly

- 4 cups juice
- 1 tsp vanilla
- 7 cups sugar
- 1 6 oz. bottle liquid fruit pectin

Add sugar and vanilla to the juice and mix well. Place over high heat, stirring constantly and bring to a boil. Add the pectin and bring to a rolling boil for 1 minute. Remove from heat and skim off the foam. Pour into hot jars and seal. Makes 10 medium jars.

Applets or Cotlets

- 2 cups applesauce (or apricot puree)
- 2 cups sugar
- 2 tablespoons unflavored gelatin
- 1 1/2 cups mixed nuts
- 1 1/2 cups cold water
- 1/4 cup powdered sugar
- 1/4 teaspoon cinnamon (or tiny drop of cinnamon oil)

Warm fruit puree, sugar, and gelatin which has been softened in water. Stir well. Add nuts and flavoring. Pour into an oiled 8x8" pan until set. Cut into squares and roll each piece in powdered sugar.

Crabapple Tapioca Fruit Pudding

- 1/4 cup tapioca
- 2 1/2 cups crabapple juice
- Dash of salt
- 1/3 cup sugar

Mix ingredients together and let stand for five minutes. Bring to a boil over medium heat, stirring often. Cook for 20 minutes. Serve warm or cold with whipped cream.

Cheese Pear Delight

- 6 cups pear juice or nectar
- 1 6 oz. package apricot gelatin
- 1 3 oz. package orange gelatin
- 1 8 oz. package cream cheese
- 3/4 cup crushed vanilla wafers

Heat juice to a boil. Add apricot and orange gelatins, stirring until dissolved. Refrigerate until it is partially set. Top with the crushed vanilla wafers. Chill until firm. Makes 16 to 20 servings.

Apricot Slims

- 1 cup thick apricot puree
- 1/3 cup coconut
- 1 tablespoon orange juice
- 1 tablespoon finely-chopped almonds

Blend apricot puree and coconut in a blender. Add in orange juice and mix well. Divide into four equal parts and chill. Working one part at a time, roll with your palms on a board sprinkled with the almonds into a rope about 16" long. Cut diagonally into 2" pieces.

Savory Tomato Juice

- 12 lbs. tomatoes, quartered
- 1 small bunch carrots, diced
- 4 onions
- 1 bunch celery, chopped in 1-inch pieces
- 3 green peppers, sliced
- 1 teaspoon salt
- 1 teaspoon sugar

Do not peel tomatoes. Layer vegetables in the food basket. Steam for 60 minutes. Stir contents of the food basket for a thicker juice.

Tomato Sauce

- 2 quarts tomato puree
- 1 cup vinegar
- 1/2 cup sugar
- 2 teaspoons whole allspice
- 2 sticks of cinnamon
- 1 teaspoon whole cloves
- 1 1/2 teaspoon paprika
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper

Combine puree, vinegar and sugar. Tie the whole spices in a cheese cloth bag and add the tomato mixture. Add the remaining ingredients and cook until thick, about one hour. As the mixture thickens, stir frequently to prevent sticking. Remove the spice bag. Pour the boiling hot mixture into hot jars leaving 1/2" space at the top. Process for 15 minutes in a steam canner or water-bath canner to ensure sealing. Makes 2 to 3 pints.

CAUTION: Any vegetable juices to be stored should be processed in a pressure cooker at 10 lbs. of pressure – 30 minutes for quarts and 20 minutes for pints. Plain tomato juice should have lemon or vinegar added (2 tsp. per quart) and should be processed in a steam canner or water-bath canner for 15 minutes. This will eliminate the risk of botulism. Consult a reputable cookbook or food-preservation manual for more information.

Tomato Soup

- 7 quarts tomatoes, peeled and cored
- 3 cups chopped onions
- 3 sticks celery
- 2 red peppers
- 4 grated carrots

Add ingredients to the food basket. Puree the left over pulp in a blender. Add to the clear juice until the consistency suits you. Pour into the canning jars, leaving a 1 inch space at top of the jar. Process in a pressure cooker at 10 lbs. of pressure for 30 minutes for quarts and 20 minutes for pints.

Cleaning your Victorio Steam Juicer

After each use, wash the Victorio Steam Juicer in warm, soapy water, rinse and dry thoroughly before storing. Should the water pan collect hard water deposits or sediments caused by minerals in the water, remove them by using one of the methods below.

- Add two capfuls of lemon juice or vinegar and 1 cup of water to the water pan and boil away the stains. Wash in warm, soapy water, rinse and dry thoroughly.
- Rub a lemon half against the sediment. Wash in warm, soapy water, rinse and dry thoroughly.
- Use a stainless steel cleanser. Wash in warm, soapy water, rinse and dry thoroughly.

Note: Always remove the clamp from the juice hose when storing the Victorio Steam Juicer.

Product Warranty

Victorio Kitchen Products warrants this appliance from defects or failures in the material and workmanship for five (5) years from the date of original purchase.

Cosmetic defects to any surface of the appliance, including scratches, dents or discoloration are covered for a period of ninety (90) days from the date of original purchase. Product must be unused and in original packaging to be eligible for cosmetic defect warranty.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with the provided instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at Victorio Kitchen Products' discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by Victorio Kitchen Products if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL VICTORIO KITCHEN PRODUCTS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think this appliance has failed or requires service within its warranty period please contact:

Victorio Kitchen Products Customer Service Department

CALL 866-257-4741

or

E-MAIL service@victoriokitchenproducts.com

Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims. Handwritten receipts are not accepted.

Victorio Kitchen Products is not responsible for returns lost in transit.