

WESTON
PRODUCTS

ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
20365 Progress Drive, Strongsville, Ohio 44149
WestonProducts.com

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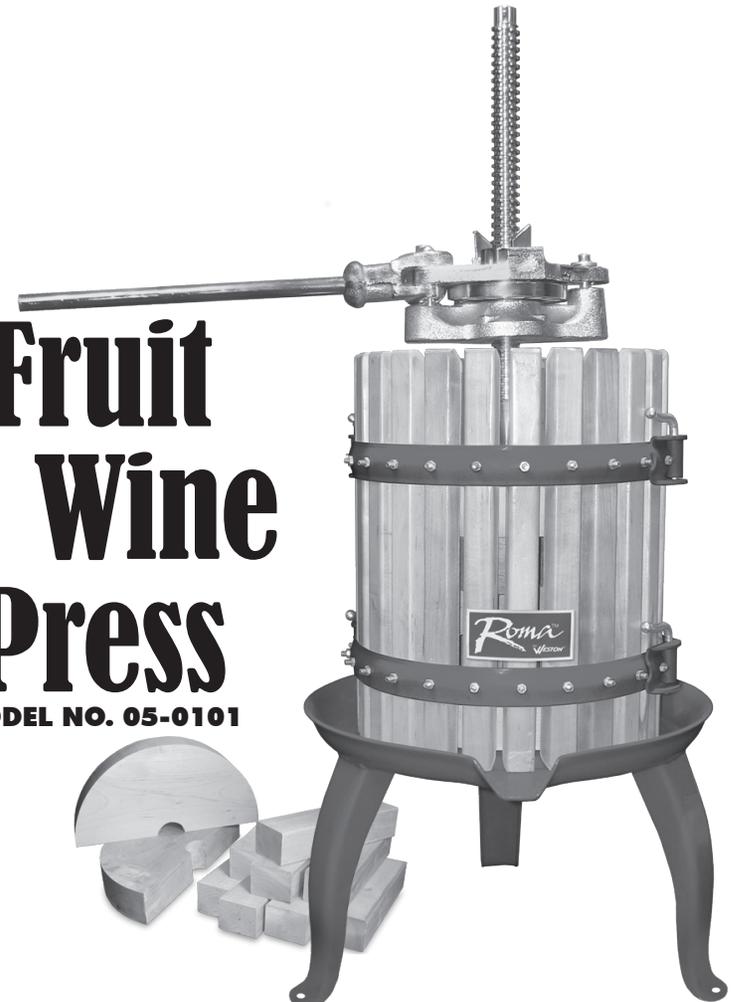
SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

RomaTM
by **WESTON**[®]

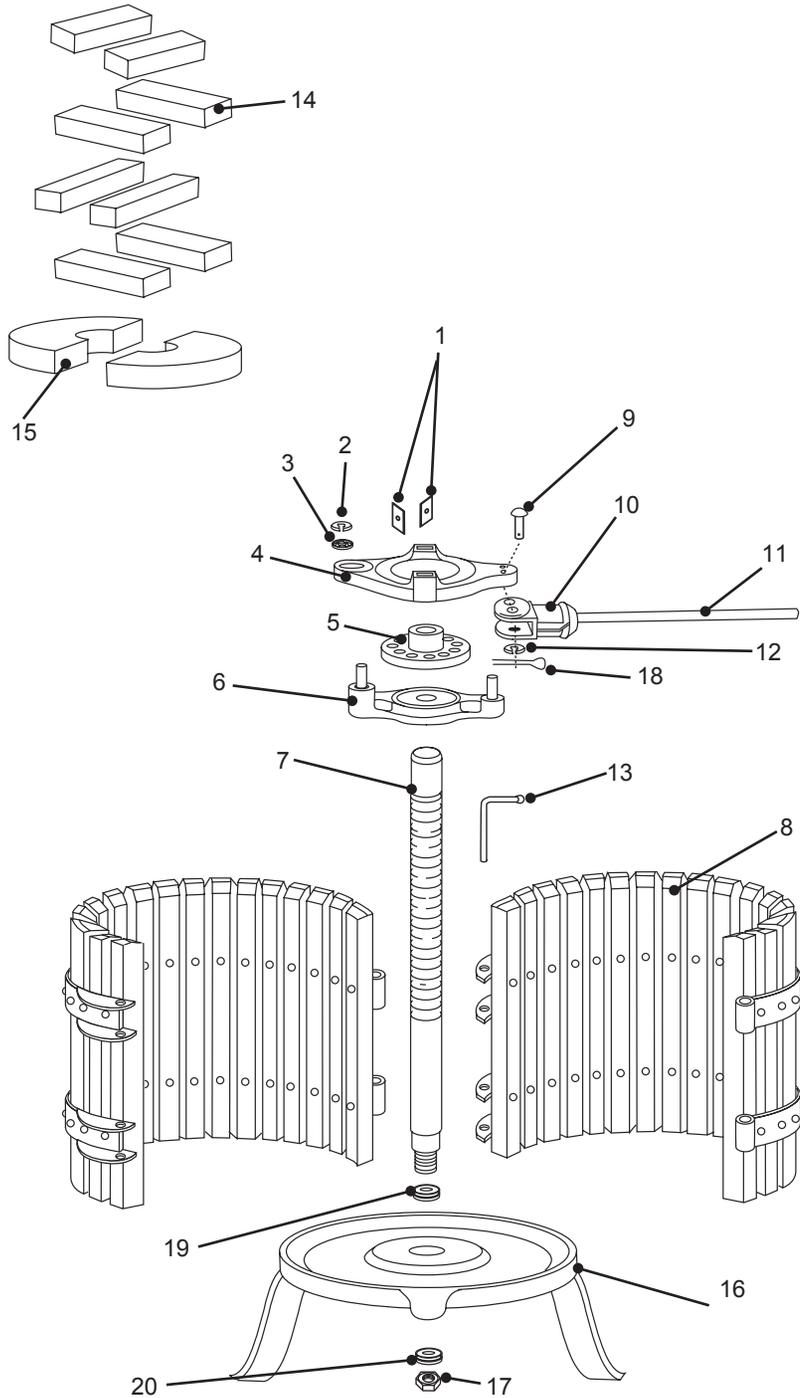
**Fruit
& Wine
Press**

MODEL NO. 05-0101



Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV092910



WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
 WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____



AUTUMN BREAD

1 cup apple cider
1/2 cup chopped walnuts
1/2 tsp salt
2 Tbsp freshly grated orange zest
2 tsp double-acting baking powder
3/4 cup firmly packed light brown sugar
1 cup canned pumpkin puree (do not use pie filling)

1/8 tsp ground cloves
1/4 tsp cinnamon
2 cups all-purpose flour
1/4 tsp baking soda
1/4 tsp ground mace

2 large eggs
1/4 cup vegetable oil

- Preheat oven to 350°F (177°C).
- In a saucepan, bring cider to a boil and reduce to about ¼ cup. Cool
- Wisk pumpkin, eggs, oil, brown sugar, zest and cider together in a bowl
- In a separate bowl, sift flour, baking powder, salt, baking soda, mace, cinnamon, and cloves
- Add dry ingredients to pumpkin mixture
- Stir in walnuts
- Pour batter into a well-greased 8 ½ x 4 ½ loaf pan
- Bake on middle rack of oven for one hour, or until tester comes out clean
- Allow to cool in the pan

APPLE PUDDING CAKE

1 cup all-purpose flour
1 cup firmly packed brown sugar, divided
2 Tbsp vegetable oil
2-1/2 cups apples, sliced & peeled
whipped cream

2 tsp baking powder
1 tsp vanilla extract
1 Tbsp cinnamon imperials

1/4 tsp salt
1/4 tsp baking soda
1/3 cup apple juice
1-3/4 cups apple cider

- In a medium bowl, combine flour, 1/2 cup brown sugar, salt, baking powder and baking soda
- Add oil, vanilla and apple juice, mixing until smooth
- Gently stir in apples and cinnamon imperials
- Spread mixture evenly into a 9" (23cm) square pan
- Sprinkle remaining brown sugar over apple mixture
- Carefully pour apple cider over batter
- Bake at 350°F (177°C) for about 55 minutes or until cake is done
- Cool slightly before serving with whipped cream

MICROWAVE METHOD

- Follow the first 3 steps of the above recipe
- Spread mixture evenly into a 8" (20cm) square microwave-safe baking dish
- Sprinkle remaining brown sugar over apple mixture
- Carefully pour apple cider over batter
- Cook on HIGH for 12 minutes or until cake test done, turning every 3 minutes
- Cool slightly before serving with whipped cream

DUTCH APPLE PUNCH

2 cinnamon sticks
2 cups orange juice

2 qt apple juice
50-3/4 oz sparkling apple cider

- Combine cinnamon sticks and chilled apple juice, chill for 2 hours
- Discard cinnamon sticks
- Combine apple juice, orange juice and sparkling apple cider in a large punch bowl

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Ratchet Insert (2)	05-0102
2	Small Retaining Clip	05-0113
3	Washer	05-0116
4	Upper Ratchet Plate	05-0105
5	Threaded Inner Collar (Crown)	05-0110
6	Lower Ratchet Plate	05-0111
7	Threaded Shaft	05-0104
8	Basket (Half Cage (2))	05-0107
9	Lever Pin	05-0112
10	Lever Mechanism	05-0115
11	Lever Handle	05-0103
12	Large Retaining Clip	05-0114
13	Basket Locking Pin (4)	05-0106
14	Wood Pressing Block (8)	05-0108
15	Plate (Semi-Disc (2))	05-0109
16	Base	05-0119
17	Lower Retaining Nut	05-0117
18	Cotter Pin	05-0118
19	Top Shaft Washer	05-0121
20	Bottom Shaft Washer	05-0120

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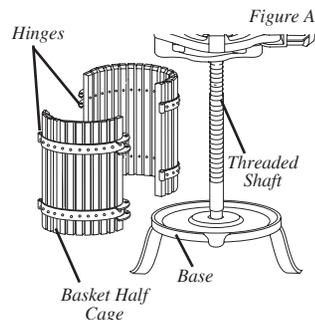
1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

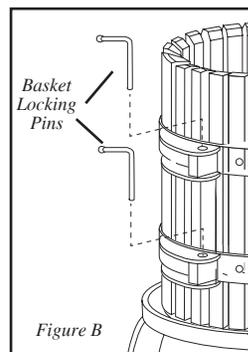
ASSEMBLY & OPERATING INSTRUCTIONS

1. Thoroughly clean the **Fruit & Wine Press** before assembling and using it for the first time to remove any residue that may have accumulated during manufacturing and shipping. Refer to the "CLEANING INSTRUCTIONS" section of this manual.

2. Place each **Basket Half Cage** on the **Base** forming a circle around the **Threaded Shaft** and couple the hinges (Figure A).

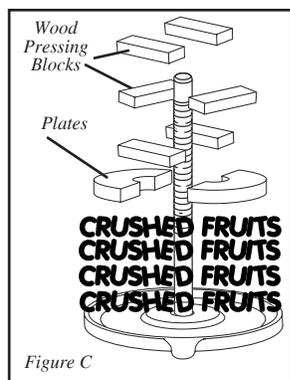


3. Secure the **Basket** together by inserting a **Basket Locking Pin** into each hinge (Figure B).



4. Fill the **Basket** with fruit to 1" (2.5cm) from the top. For best results, crush fruit before pressing.

5. Place the **Plates** on top of the fruit (Figure C).

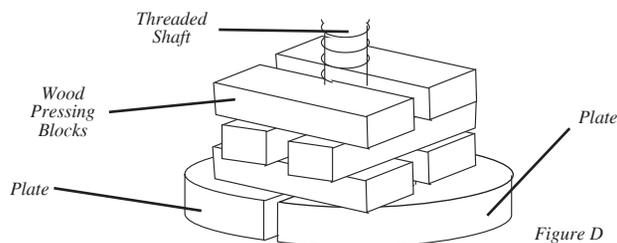


6. Place two **Wood Pressing Blocks** on top of the **Plates**. Position the **Blocks** perpendicular to the gap between the **Plates** and as close as possible to the **Threaded Shaft**.

7. Continue adding sets of **Blocks** (each set placed perpendicular to the previous set) until the **Blocks** are higher than the **Basket** (Figure D).

8. Install the **Ratchet Assembly** onto the **Threaded Shaft**. Rotate the **Ratchet Assembly** clockwise to lower it and counterclockwise to raise it (when viewed from the top).

9. Lower the **Ratchet Assembly** until the **Lower Ratchet Plate** contacts the **Blocks**.



WINE JELLY

1-3/4 cups wine
1 packet liquid Certo

3-1/2 cups sugar

1/4 cup water

- Stir wine and sugar together in a saucepan over low heat until sugar dissolves
- Stir water and Certo together and add to wine mixture
- Stir constantly for 3 minutes
- Fill sterilized jelly jars to within 1/2 inch from the top
- Clean tops of jars and cover with lids
- Let stand at room temperature for 24 hours, then freeze
- Store in refrigerator after opening

RED WINE WASSAIL

3 cups apple juice
1/2 cup seedless raisins
2/3 cup slivered toasted almonds

2/3 cup sugar
24 cinnamon sticks

2 qt red wine
24 whole cloves

- In a large saucepan, combine apple juice, sugar, and raisins
- Slowly stir in the red wine
- Place cinnamon sticks and cloves in cheesecloth, tie ends
- Drop spices into wine mixture
- Heat slowly over low heat, do not allow mixture to boil
- Place almonds in bottoms of serving cups
- Add warm wassail to almonds

RED WINE MEATBALLS

1 lb ground beef
1/4 cup onions, chopped
3/4 cup cream
2-1/2 cups water

1/2 cup dry breadcrumbs
1/8 tsp allspice
salt & pepper
1 cup red wine

1 tsp cornstarch
1 egg
1 can beef stock
3 Tbsp flour

- Combine ground beef, breadcrumbs, onions, cornstarch, and allspice, blending well
- Beat egg together with cream, add salt and pepper to taste
- Add egg mixture to ground beef and blend well
- Shape into 1 1/2 inch balls
- Heat oil in skillet, add meatballs and brown well on all sides
- Remove meatballs and set aside
- Add flour to drippings in skillet and stir
- Add stock, water, and wine
- Cook, stirring constantly until thickened
- Taste and adjust seasonings as needed
- Add meatballs, cover, and simmer 20 minutes
- Serve over pasta or rice

WINE COOLERS

1 can frozen limeade concentrate
1 large orange, washed well and sliced

2 liters lemon-lime soda
2 liters white or rose wine

- Combine limeade, soda and wine and mix well
- Serve over ice, garnished with orange slices

EASY HOMEMADE WINE

3-1/2 gallons grape juice 1-1/2 gallons filtered water
7-1/2 cups sugar 1 package yeast

- Pour the grape juice into a sterilized 5-gallon container
- Bring water and sugar to a boil until the sugar is dissolved
- Cool sugar water
- Add cooled sugar water to grape juice
- Stir in yeast
- Seal container with air-locked stopper
- Allow to ferment for 4 weeks
- Bottle into sterilized bottles

CURRIED CIDER PORK CHOPS *Serves 4*

1-1/2 Tbsp butter 4 pork chops salt & pepper
2 cups onion, chopped 1 stalk celery, chopped 1 bay leaf
1 Tbsp curry powder 1-1/2 cups apple cider

- Season pork chops with salt and pepper
- Melt butter in a large skillet and brown pork chops on both sides
- Remove and set aside
- Add celery, onions and bay leaf to skillet and sauté until golden brown
- Add curry powder and apple cider and reduce by half
- Add pork chops to skillet and simmer until cooked through, 10-15 minutes

CIDER GREEN BEANS

1 (12 oz) bag frozen green beans 1/2 large onion, finely chopped
1 Tbsp olive oil 3/4 cup apple cider
salt & pepper 3 slices thick-cut bacon, crisped & crumbled

- Cook green beans according to package directions
- In a large skillet, sauté onions in olive oil until golden
- Add apple cider and increase heat
- Add salt and pepper to taste
- Reduce heat and add green beans and toss to coat
- Remove to a serving dish and garnish with crumbled bacon

FRESH BLUEBERRY SAUCE

2 cups blueberries, crushed 1 Tbsp fresh lemon juice 1/3 cup sugar
1/4 tsp salt 1/2 tsp vanilla extract

- Combine blueberries, sugar, lemon juice and salt, mix well
- In a small saucepan, bring blueberry mixture to a boil; boil 1 minute
- Add vanilla
- Chill
- Serve over puddings, cake, or ice cream

10. Position the **Ratchet Assembly** so the **Lever Mechanism** to your right (Figure E).

11. Place a **Ratchet Insert** into the slot in the **Upper Ratchet Plate** that is closest to you. The pointed end of the **Ratchet Insert** should be down and to the left.

12. Rotate the **Ratchet Assembly** until the **Lever Mechanism** is to your left. Place another **Ratchet Insert** into the remaining slot with the pointed end down and to the left.

13. Screw the **Lever Handle** into the **Lever Mechanism** until it stops.

14. Place a container under the **Spout** to collect juice as it drains from the **Base** (Figure F).

15. Crank the **Lever Handle** to press the fruit.

16. Continue cranking until the **Ratchet Assembly** encounters excessive resistance. If the **Lever Handle** contacts the top of the **Basket** while pressing you will need to raise the **Ratchet Assembly** and add more **Wood Pressing Blocks**.

17. To release the **Ratchet Assembly**, reverse the **Ratchet Inserts** in the slots (i.e. the pointed ends should be down and to the right), then crank the **Lever Handle**.

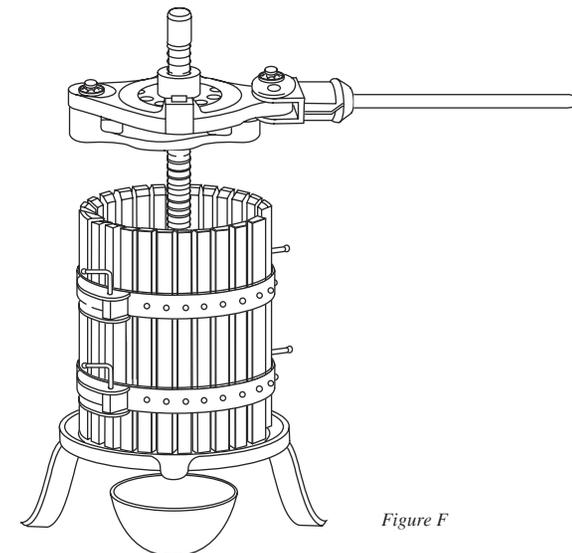
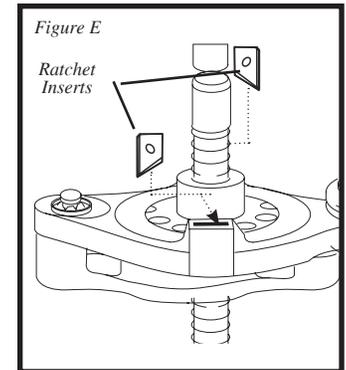


Figure F

CLEANING INSTRUCTIONS

1. Unscrew and remove the **Lever Handle** from the **Lever Mechanism**.
2. Remove the **Ratchet Assembly** from the **Threaded Shaft**.
3. Remove the **Wood Pressing Blocks** and **Plates** from the **Basket**.
4. Remove the **Basket Locking Pins** from the **Hinges**.
5. Remove the **Basket Half Cages** from the **Base**.
6. Wash all loose parts in warm soapy water. Wash the assembled **Base** and **Threaded Shaft** with a sponge and warm soapy water.
7. Rinse all parts with clean water. Immediately dry all parts.
8. Coat all metal parts with a food-grade silicone spray.
9. Reassemble the **Basket Half Cages** on the **Base**. Reinsert the **Basket Locking Pins**.
10. Place the **Plates**, **Wood Pressing Blocks** and **Lever Handle** in the **Basket**.
11. Place the **Ratchet Inserts** in slots.
12. Store the **Fruit & Wine Press** in a cool, dry location.

RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

HOT SPICED CIDER

2 quarts apple cider 1/4 cup sugar 12 whole cloves
4 cinnamon sticks

- Combine all the ingredients in a large saucepan
- Heat slowly to boiling
- Boil 3-5 minutes, then remove the cinnamon and the cloves
- Serve hot or cold
- Garnish with oranges, lemons or apples

CIDER SYRUP

1 cup sugar 2 Tbsp cornstarch 1/4 tsp nutmeg
1/4 tsp ground cinnamon 2 cups apple cider 2 Tbsp lemon juice
1/4 cup butter

- In a saucepan, bring cider and lemon juice to a boil
- Combine sugar, cornstarch, cinnamon and nutmeg, and add to the saucepan
- Boil while stirring for 2 minutes
- Remove from heat and stir in butter until melted
- Serve warm over pancakes, waffles or French toast

CIDER STEW

1-1/2 Tbsp olive oil 1-1/2 Tbsp butter 3 Tbsp flour
3 large onions, sliced 1 tsp salt 1 Tbsp ketchup
1/2 tsp thyme 2 lbs stewing beef 2 cups apple cider
3 large potatoes, peeled and cubed 3 large carrots, peeled and sliced thick
pepper to taste

- Over medium heat, in a large skillet heat olive oil and butter then cook the onions until golden, remove onions and set aside
- Mix flour with salt, pepper and thyme
- Add beef to the skillet and brown all sides
- Add onions and the flour mixture to the beef, stir to coat
- Add the cider and ketchup, bring to a boil, stirring occasionally
- Lower heat and simmer for 1 1/2 hours, stirring occasionally
- Add potatoes and carrots and simmer an additional 30 to 45 minutes, until tender

ADDITIONAL ACCESSORIES AVAILABLE

Apple & Fruit Crusher	05-0201
Apple & Fruit Crusher Hopper	05-0301
Food-Safe Silicone Spray	03-0101-W
Cleaning Brush Set	07-0602-W

These products and many more products can be ordered by visiting
WestonProducts.com or by calling
Weston Products LLC Toll Free at 1-800-814-4895
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