

Introducing the ReadyStrainer

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Life's juggling act ensures that each day my sink will end up full or in disarray. The state of my sink often leaves me no room to accomplish simple tasks like draining noodles or rinsing fruits and vegetables. I needed a way to use my sink without being in the sink. So, I designed the ReadyStrainer.

PREP The ReadyStrainer is ready to go from rinsing your garden produce to being a serving bowl on your table.

COOK Designed for everyday use. The ReadyStrainer works in and out of the sink keeping you ready and your food free from germs.

ENTERTAIN Serve ice or chill drinks. The ReadyStrainer can be used inside or out.

Description

Until now, colanders have traditionally been designed for use while in or over the sink and therefore require large areas of sink real estate to properly function. Often there are items in the sink that interfere with the use of a traditional colander. Dirty dishes are both cumbersome to remove and have the potential to contaminate other food or items with unhealthy bacteria. The ReadyStrainer invention has been developed to require minimum sink access to safely strain or rinse items. It is unique because it sits on the counter at the side of any standard sink and directs water into the sink. The ReadyStrainer can easily and effectively strain or rinse items without having to hold it or empty the sink. With the ReadyStrainer in use, the kitchen sink's capabilities have been expanded and the cooking process made easier. The ReadyStrainer has a large four-quart capacity, is made of BPA free plastic and is dishwasher safe. Additionally, the ReadyStrainer has specially designed contours that allow for easy holding and easy pouring. Foods can be transferred from the ReadyStrainer without difficulty or, alternatively, can be served at the dinner table. A small reservoir at the base of the ReadyStrainer allows minimal fluid to be captured and held. This allows for foods such as fresh fruits and vegetables to be rinsed at the sink and directly served at the dinner table. While there are many more uses, the few given here were presented to most clearly describe the functionality of my invention, the ReadyStrainer.

Features/Benefits

- Requires minimum sink access to safely drain or rinse items
- Keeps your food away from the sink mess and unhealthy bacteria
- Works with all standard sinks
- No need to hold the colander while straining
- Keep cooking when the sink is full
- Expands your sink and its capabilities
- Contours allow for easy holding and easy pouring
- Dishwasher safe
- Large 4 quart capacity
- BPA free
- Direct the spout into a bowl to capture and reserve liquid
- Can be used to hold ice on the counter while allowing melted water to drain away
- Keep beverages on ice without the mess of melted water
- Don't wash extra dishes by using the ReadyStrainer to both rinse and serve fruits, vegetables and more



Continue to cook, while avoiding the sink germs and mess



Rinse and serve your fruits and vegetables



Elegant entertaining made easier

