

# **COLORATO**

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## **INSTRUCTION MANUAL OF MANUAL FRUIT PRESS FOR POMEGRANATE & OTHER CITRUS FRUITS**



**MODELS: CLFP-500M & CLFP-610L**

Read carefully these instructions before using the appliance  
and keep them for future reference

## **SAFETY WARNINGS**

- The manual fruit press is designed both for household and professional use.
- The product should be use for extracting juice from fruits and citrus fruits (orange, tangerine, lemon, lime and grapefruit) as well as pomegranate. It shouldn't be used for any other purpose.
- All the detachable parts should be hand washed properly. The non-detachable parts should be wiped very well with a wet cloth, before being used for the first time.
- Make sure that the detachable parts are placed correctly, before using the appliance.
- Place the appliance at a stable surface in order to be used.
- Do not let children use the manual fruit press, without being supervised.

## **INSTRUCTIONS**

Wash all the fruits and cut them in two EQUAL parts. Rotate the handle of the press upwards, until it stops rotating. Place the fruits to the strainer with the peel facing upwards. Place a short glass under the strainer. Place the fruits on the strainer with the peel facing upwards. Place a short glass underneath the strainer. Rotate the handle of the press downwards in order to extract the juice. When the juicing is finished, take the glass away and place under the strainer the movable bowl for collecting the drops.

- Hand wash all the detachable parts (strainer, funnel) and wipe the non-detachable parts with a wet cloth, after each use.
- Don't abrasive, bleach cleaners.
- Dry all the accessories after each use.
- None of the appliance's parts should be washed inside the dish washing machine.

## INDICATIVE RECIPES WITH POMEGRANATE JUICE

<p><b>Salad with pomegranate dressing</b></p> <p>Ingredients for 2 people:</p> <ul style="list-style-type: none"> <li>• Mixed leaves of green salad, such as spinach, rocca, lettuce, (approximately 4 cups)</li> <li>• 1 pomegranate (1 spoon in grains and the rest should be juiced)</li> <li>• 1 pear in slices</li> <li>• 100 grams of grained cheese or yellow cheese with low fat</li> <li>• Pepper</li> </ul> <p>For the dressing:</p> <ul style="list-style-type: none"> <li>• 4 spoons of pomegranate juice</li> <li>• 1 spoon of lemon juice</li> <li>• 1 spoon of olive oil</li> <li>• 2 spoons of balsamic vinegar</li> <li>• ½ spoon of honey</li> <li>• 1 teaspoon of mustard</li> </ul>	<p><b>Pomegranate smoothie</b></p> <p>Ingredients:</p> <ul style="list-style-type: none"> <li>• 1 big pomegranate</li> <li>• 1 yoghurt</li> <li>• 2 teaspoon of honey or sugar</li> </ul>
<p>Execution:</p> <p>Take the green salads (rocca, lettuce, spinach), cut them and put them inside a bowl. Grain the cheese. Take a big pomegranate and take of the grains. Put 1 spoon of grains over the green salads and juice the rest of them. Make sure that the juice is strained. Cut the pear into slices and put it on top of the rest ingredients.</p> <p>Prepare the dressing with olive oil, balsamic vinegar, pomegranate juice, lemon juice, honey, mustard and pour it in the salad. Add a little black pepper and mix it.</p>	<p>Execution:</p> <p>We wash well the pomegranate, we cut it in the half and we squeeze it. We put all the ingredients in the blender and we mix very well. We pour the mixture in glasses or shots and we place them in the fridge to cool. Then we serve them.</p>
<p><b>Cocktail with pomegranate juice and alcohol</b></p> <p>Ingredients (1 glass):</p> <ul style="list-style-type: none"> <li>• 50 ml vodka</li> <li>• 30 ml pomegranate juice</li> <li>• 10 ml fresh lime juice</li> <li>• Pomegranate grains</li> <li>• Ice</li> </ul>	<p><b>Cocktail with pomegranate juice and Ginger Ale</b></p> <p>Ingredients:</p> <ul style="list-style-type: none"> <li>• 2 teacups of pomegranate juice</li> <li>• ½ teacup of white wine</li> <li>• 1 tablespoon of lime juice</li> <li>• ¼ teaspoon of Tabasco ®</li> <li>• Crushed ice</li> <li>• ½ teacup of Ginger Ale</li> <li>• Lime peel for the garnish</li> </ul>
<p>Execution:</p> <p>Put all the above ingredients in a mixing glass or a shaker (with filter) and mix well. Serve the mixture into a cool martini glass.</p>	<p>Execution:</p> <p>Put the pomegranate juice, the white wine, the lime juice and the Tabasco® into a shaker. Place the ice into two glasses and shake the shaker. Pour the juice mixture into the glasses and then add the Ginger Ale. Garnish with the lime peel.</p>

<p><b>Cheesecake with pomegranate syrup</b></p> <p>Ingredients:</p> <p>Base:</p> <ul style="list-style-type: none"> <li>• 1-1/2 teacup of crushed biscuits</li> <li>• ½ teacup of margarine</li> <li>• ¼ teacup of sugar</li> </ul> <p>Cream:</p> <ul style="list-style-type: none"> <li>• 2 teacup of cream cheese</li> <li>• 1 yoghurt</li> <li>• 2 teaspoon of gelatin powder</li> <li>• ¾ teacup of sugar</li> <li>• 2 teaspoon of lemon juice</li> <li>• 1 teaspoon of vanilla extract</li> <li>• ½ teaspoon of salt</li> </ul> <p>Syrup:</p> <ul style="list-style-type: none"> <li>• 2 teacups of pomegranate juice</li> <li>• ½ teacups of sugar</li> <li>• Lemon juice</li> <li>• Pomegranate grains for decoration</li> </ul>	<p><b>Pomegranate ice cream</b></p> <p>Ingredients:</p> <ul style="list-style-type: none"> <li>• 2 teacups of fresh pomegranate juice</li> <li>• ½ teacup of strained yoghurt</li> <li>• 2/3 of teacup red Grenadine</li> <li>• ½ teacup of sugar</li> <li>• 2 teaspoons of lemon juice</li> </ul>
<p>Execution:</p> <ol style="list-style-type: none"> <li>1. For the base, we place greaseproof paper at a nonstick pan.</li> <li>2. We unite all the ingredients required for the base and we spread them in the greaseproof paper. We bake until it becomes golden brown at 170 °C.</li> <li>3. For the cream, we put the gelatin and 1-1/2 tablespoons of cold water into a bowl.</li> <li>4. We mix in the mixer the cream cheese, the sugar, the lemon juice, the vanilla and the salt until the mixture becomes perfect.</li> <li>5. We fill a small pot with water in medium heat and we place on its top the bowl with the water and the gelatin (bain marie) and we stir until the gelatine is completely dissolved.</li> <li>6. After that we put the gelatin inside the cheese mixture that we have in the mixer and we mix them until they are mixed perfectly.</li> </ol>	<p>Execution:</p> <p>Put a small pot on medium fire and pour the pomegranate juice and the sugar inside it. Stir and let it heat until the sugar is dissolved. Add the lemon juice. Take the pot out of fire and let it cool down in room temperature. In a metallic bowl mix the yoghurt, the pomegranate juice and the pomegranate syrup (red Grenadine) and stir them until they are homogenized. Cover the bowl with a cover or a cling film and put them in the freezer for 3 hours to freeze. Take it out and put it in the ice cream machine.</p>
<p><b>Cocktail with pomegranate juice:</b></p> <p>Ingredients:</p> <ul style="list-style-type: none"> <li>• 1-2 mature kiwis</li> <li>• 1 mature banana</li> <li>• 1 apple</li> <li>• 1 pomegranate</li> <li>• 2 oranges</li> <li>• Half glass of water</li> </ul>	
<p>Execution:</p> <p>Peel of the kiwis, the banana and the apple and put them in the blender.</p> <p>Add water and mix until the fruits are completely mashed and juice the orange and the pomegranate on the fruit press.</p> <p>Mix the two mixtures, fill 2 big glasses and enjoy the most nutritive fruit juice.</p>	