

EURO Cuisine®
ITALIAN INSPIRED DESIGN

Stainless Steel Stove Top Steam Juicer
Presse-fruits vapeur, acier
inoxydable, sur cuisinière

FOR HOUSEHOLD USE
POUR USAGE DOMESTIQUE



easy
dispense
spigot

steams fruit,
vegetables
and more

ITEM #EC9500

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Stainless Steel Stove Top Steam Juicer

Presse-fruits vapeur, acier inoxydable, sur cuisinière

FOR HOUSEHOLD USE POUR USAGE DOMESTIQUE

Congratulations on your purchase of the Euro Cuisine Stainless Steel Steam Juicer. Extract pure natural juice from all your favorite fruits and vegetables with this stainless steel steam juicer. Just fill the base with water, add fruit or vegetables to the steamer basket and bring to a boil on your stove top. The hot steam extracts the juice and it is collected in the juice container for you to enjoy. Perfect for use with a variety of soft fruits and vegetables including tomatoes, berries, grapes, cherries, apricots, rhubarb, peaches, pears, strawberries, raspberries, apples and more. The large capacity stainless steel juicer works on any stove top and features side loop handles for easy transportation and cleaning. The steam juicer is a great way to enjoy delicious homemade juice free from added store-bought sugars and sweeteners. A convenient built-in spigot allows for easy dispensing into a cup, pitcher or glass jar for canning.

- A. 8 QT Juice Container with Spigot
- B. 3.5 QT Water Reservoir
- C. 7.5 QT Steamer Basket
- D. Vented Lid with Handle

The water reservoir can be used on Gas, Electric and Induction cook top.



GAS



INDUCTION



ELECTRIC

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TO PREVENT PERSONAL INJURY AND TO PREVENT DAMAGE TO YOUR STEAM JUICER, PLEASE READ AND FOLLOW ALL OF THE FOLLOWING INSTRUCTIONS AND WARNINGS:

OPERATING PRECAUTIONS

1. The steam is scalding hot, use extreme caution as the steam can cause a serious burn/injury!
2. Close supervision is necessary when this appliance is used by or near children.
3. Do not leave unattended while in use.
4. Always use heat protective gloves or mitts when handling any part of your juicer.
5. Never let the pan boil dry. This will cause serious damage and warping to your juicer and may render it unusable. If excessively overheated, like most cookware, the bottom may warp or melt. Should melting occur, do not attempt to remove the water pan from the burner until it has cooled. Your stove top could also be damaged if this happens.
6. When removing the lid from the steam juicer, be sure to always tilt it away from you to avoid steam burns.
7. For household use only.

Care Instructions

Use a soft cloth and warm, soapy water to wash your Euro Cuisine Steam Juicer by hand before initial use. This will help to remove any particles or residue from the factory. Then follow these simple care instructions for keeping your steam juicer clean and looking new:

However if you choose to wash your juicer, be sure to use a soft cloth to keep from scratching the shiny surface of the stainless steel.

For a hassle-free clean, the entire juicer may be placed in your dishwasher.

If hard water stains form on any portion of your steam juicer, they are easily cleaned by soaking the affected portion in a diluted vinegar solution. Use ½ c. vinegar to 1 qt of water, let soak for 30-60 minutes, use a dish cloth to wash off any remaining hard water, rinse and dry. You may need to increase the soak time and/or the amount of vinegar used for tough stains.

Once clean, dry juicer with a soft dish towel to keep water spots from forming.

Getting Started

Keep your work area, all equipment and utensils clean. Thoroughly clean the Spigot (juice container drain spout) by running hot water through it. Always run hot water through the spigot after each use and before storing. Start by washing and assembling your juicer and selecting good quality fruit or vegetables. Wash your juicer in warm, soapy water and dry thoroughly before each use. Pay special attention to hard-to-reach areas. Next, fill the water reservoir with water. Once the fruit is properly prepared, add it to the steamer basket (colander portion) of the juicer. As the water boils, the hot steam will rise through the steamer basket, heating the fruit and thus beginning the extraction process. The juice will drip down into the juice container. In approximately one hour, you can start to drain healthy, vitamin-rich juice into a jar/glass/bowl to be used for juice concentrates, jellies, syrups and more.

Preparing Fruit for Juicing - General

Select fruit which is firm, has good color and texture, and is of ideal quality for eating fresh or cooking. Any fruit that has mold, is bruised, split or has otherwise been compromised should be discarded, or the damaged section cut away. Using fruit that is overripe will cause your juice to have a watery flavor. Quartering larger fruit (e.g., apples, peaches, etc.) can help to accelerate the overall juicing process because it allows the fruit to release its liquid more quickly. For fruit with stems, thicker rinds and pits that would not normally be consumed when eating fresh, you will need to remove these portions beforehand; otherwise you may end up with bitter or unwanted flavors in your juice.

Preparing Specific Fruit Types

Berries & Grapes - To prepare this type of fruit, you will need to remove all stems and discard any damaged fruit. Wash the fruit thoroughly, then place in the steamer basket.

Fruits with Cores - These are fruits containing a core like apples and pears. Once the fruit has been washed and checked for blemishes, you will need to remove the stems, cut into quarters, and place in the steamer basket. There is no need to remove cores and seeds from this type of fruit.

Stone Fruit - When preparing fruit that has stones like peaches, plums, apricots, nectarines, etc, you should remove the stones before juicing. Once the produce has been washed and checked for blemishes, you will need to remove the stone. Cut fruit into halves or quarters, depending on size, and place in the steamer basket.

If you are juicing any fruit that doesn't fall within these three categories, in general, remember to remove any portion of the fruit that you would not normally consume while eating the raw fruit. If not removed, the finished juice may have an undesirable flavor.

Sweetening with Sugar

Add one table of sugar in layers with the fruit. Experiment with your first batch to determine the quantity desired. For sweet fruits, add approximately $\frac{1}{4}$ to $\frac{1}{2}$ cup of sugar per pound of fruit. For sour fruits add approximately $\frac{1}{2}$ to $\frac{3}{4}$ cup of sugar per pound of fruit. Do not add sugar to individual bottles before filling.

Sweetening with Honey

Dissolve the desired amount of honey in a few tablespoons of hot water and add just before serving.

Note: Additional sweeteners are not required. Refined table sugar and honey are only suggestions to enhance/adjust the flavor or sweetness of the juice.

Clear or Pulpy Juice

To make a clear juice, do not touch or stir the produce in the food basket during the processing time. For a pulpy juice, stir the steamed produce after the fruit has become soft. Pour the first few quarts of juice back into the food basket. For tomato puree, apricot, or pear nectar, remove the stems, seeds, cores and pits before juicing. Puree pulp in a blender and add to the juice in the juice container. Heat, stir, and bottle.

Bottling Juice

CAUTION: Use extreme caution when filling the bottles with juice; juice will be scalding hot. Keep children away. Use heavy oven mitts or while handling the hot bottles. Do not hold the bottle while filling it.

1. Sterilize the bottles for 15 minutes in a 200 °F (93.3°C) oven. Make sure the bottles are hot when filling with the juice.
2. Turn the cooktop burner to low heat. Turn the spigot to the on position to release the juice. Note: When bottling, pour the first quart of hot juice back into the fruit basket. This will sterilize the juicer spigot. The juice must be bottled when it is hot, immediately after juicing. If the juice is bottled at temperatures below 167 °F (75°C), it will spoil.

Sealing the Bottles

After filling with hot juice, seal the bottles immediately with canning lids or corks. Bottling jars should be filled to within ½ inch of the jar top and sealed with hot lids and rings.

Corks should be boiled for 15 minutes before use. Insert the cork in the bottle neck. Seal the cork with sealing wax or paraffin.

After the bottles are sealed, place them on a towel, dish cloth, or cake rack in a draft-free area. Let cool for 24 hours. Check the seal and store in a cool, dry, dark room. Bottling jars should be stored upright. Corked bottles should be stored flat.

Mix fruit juices together either by combining fruits in the food basket or by juicing separately, then mixing. Make your own fruit punches by combining 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 bland juices and mellows the flavor of tart ones. Sweeten to suit your taste.

Make apple or apricot butters. Puree 1 cup of pulp and 2 ounces of juice in a blender. Use the juice of the fruit being prepared or experiment! Pineapple juice is great in apricot butter. Repeat until all the pulp is used. Add the pureed pulp to a deep sauce pan with 2 cups of brown sugar, 1tsp. nutmeg and 1½ tsp. cinnamon. Bring to a boil and simmer for 5 minutes. Put in hot jelly jars and seal with wax. It is delicious served cold on hot toast or muffins.

Make homemade syrups and sauces by halving the jelly recipe on pectin packages. Use it on pancakes, waffles, French toast, or even over ice cream.

Use Steam Juicer for sugarless canning. Make juice from the fruit being canned and add it to prepared jars in place of syrups. Cold pack as directed. Your fruit will be bottled in its own sweet juice.

Fruit Leathers can be made from leftover pulp. Place the leftover pulp in a blender and puree. Pour a thin layer onto a wax-paper-lined cookie sheet or food dehydrator shelf. Dry in oven at 200 °F (93.3°C) for about 3 hours or in your food dehydrator at 130 °F (54.4°C) until pliable. Roll and slice into strips.

Make baby food by blending leftover pulp into smooth puree. Be sure stems and seeds are removed.

Applesauce - Place hot apple pulp in a colander or food strainer and strain until the sauce is extracted. Either refrigerate and eat within a few days or bottle by following the cold-pack procedures.

Don't discard the pulp - Your Steam Juicer lets you use every part of the fruit. Use the pulp for making delicious toppings, fillings, desserts, bars and squares, fruit leathers, and sauces. If you intend on using leftover pulp, be sure stems, seeds, pits and cores are removed from the fruit before juicing.

Assembly & Use Instructions

Make sure you have read through the sections - Operating Precautions and Preparing Fruit Types - before assembling and using your juicer.

Juicer Assembly & Use:

1. Remove your Euro Cuisine Steam Juicer from the box and packaging.
2. Wash all parts of the juicer thoroughly by hand, in warm soapy water, and rinse carefully.
3. Once clean, take the water reservoir and fill it with 3 quarts of fresh water and place it on your stove top.
4. Next, place the juice container with spigot on top of the water reservoir.
5. Then, place the steamer basket on top of the juice container with spigot and fill to top with previously prepared fruit. (Refer to pg. 5 for proper fruit preparation methods and amounts). Make sure the fruit does not overflow the steamer basket.
6. Put the lid on top of the steamer basket, making sure it fits securely in place. If not, you may need to remove any excess fruit.
7. After correctly assembling your juicer, turn on the burner unit to the High position. Be sure to always use heat protective gloves or mitts while working with your juicer. The steam is very hot and will burn you.
8. Once the water has come to a rapid boil, reduce your burner temperature until the water remains at a consistent rolling boil (not too vigorous). The heat setting will vary depending on your stove.
9. Do not let the water reservoir boil dry. Check the water level often and add more water as needed. Do not leave your steam juicer unattended while it is in use.
10. You will need a saucepot ready for the juice to drain into. Place it under the spigot. It takes approximately 1 hour before there is enough juice in the juice container with spigot to drain.
11. It will take approximately 2-3 hours for one batch of fruit to go through the entire juicing process. However, times may vary depending upon your burner temperature, altitude and the type of fruit you use. Stirring the fruit is not recommended as that will result in cloudy juice. For a clean, clear-looking juice it is best to leave the fruit untouched during the juicing process.
12. You can check for juice by turning the spigot on and see if juice flow out. Make sure you have your collection container under the spigot. If you do not see any juice flowing, allow more time for the juice to collect.
13. If you will be juicing several batches of fruit in a row, be sure to juice one steamer basket full at a time and remove waste before adding another batch for optimal performance. Be sure you do not wait too long before draining the juice container with spigot, as the juice could overflow into the water reservoir below.

Jar Sterilization

According to the USDA, all jams, jellies, juices and pickled products processed for less than 10 minutes in a water bath canner should be filled into sterile empty jars.

To sterilize empty jars after washing in soap and rinsing thoroughly, submerge them, right side up, in a boiling-water canner with the rack in the bottom. Fill the canner with enough warm water so it is 1 inch above the tops of the jars. Bring the water to a boil, and boil 10 minutes at altitudes of less than 1,000 ft. At higher elevations, boil 1 additional minute for each additional 1,000 ft of elevation. Reduce the heat under the canner, and keep the jars in the hot water until it is time to fill them. Remove and drain hot sterilized jars one at a time, saving the hot water in the canner for processing filled jars. Fill the sterilized jars with food, add lids, and tighten screw bands.

Juice Preservation

Once you have finished the juicing process you can consume the juice or use for other culinary applications. Be sure to store any left over juice in your refrigerator for up to 1 week. You can preserve the juice by freezing it in containers, or canning it in a water-bath canner. Or, you can use the juice for syrups and jellies.

*The information in the following three sections was taken from the University of Georgia's book, *So Easy to Preserve*, section on "Freezing," pp. 239-248.

Preserving Juice by Freezing: Freezing is one of the easiest, most convenient, and least time-consuming methods of preserving foods. Freezing does not sterilize foods; the extreme cold simply retards the growth of microorganisms and slows down the chemical changes that affect food quality or cause food to spoil. To maintain top quality, frozen fruits and vegetables should be stored at 0°F or lower. A freezer thermometer can help you determine the actual temperature of your freezer. Do not freeze fruits and vegetables in containers with a capacity over one-half gallon. Foods in larger containers freeze too slowly to result in a satisfactory product.

Freezer Pointers:

Freeze foods at 0°F or lower. To facilitate more rapid freezing, set the temperature control at -10°F or lower about 24 hours in advance.

Freeze foods as soon as they are packed and sealed.

Do not overload your freezer with unfrozen food. Add only the amount that will freeze within 24 hours, which is usually 2 to 3 pounds of food per cubic foot of storage space. Overloading slows down the freezing rate, and foods that freeze too slowly may lose quality.

Place packages (or containers) in contact with refrigerated surfaces in the coldest part of the freezer.

Leave a little space between packages (or containers) so air can circulate freely. Then, when the food is frozen, store the packages (or containers) close together.

JUICING TIMETABLE

Produce	Steam	Yield	Preparation
Apples	90 Minutes	1 lb. fruit = 1-1½ cups juice	Wash, quarter
Apricots	60 Minutes	1 lb. fruit = 1-1½ cups juice	Wash, halve, pit
Cranberries	70 Minutes	1 qt. fruit = 1½-2 cups juice	Wash
Pears	90 Minutes	1 lb. fruit = 1-2 cups juice	Wash, halve
Prunes	60 Minutes	1 lb. fruit = 1-2 cups juice	Wash
Plums	60 Minutes	1 lb. fruit = 1-2 cups juice	Wash
Peaches	60 Minutes	1 lb. fruit = 1-2 cups juice	Wash, halve, pit
Raspberries	60 Minutes	1 qt. fruit = 2-3 cups juice	Wash
Tomatoes	60 Minutes	1 lb. fruit = 1-2 cups juice	Wash, remove stems
Crabapples	90 Minutes	1 lb. fruit = 1-1½ cups juice	Wash, remove stems
Grapes	60 Minutes	1 qt. fruit = 2-3 cups juice	Wash
Strawberries	60 Minutes	1 qt. fruit = 2-3 cups juice	Wash
Gooseberries	80 Minutes	1 qt. fruit = 2-3 cups juice	Wash
Blackberries	60 Minutes	1 qt. fruit = 2-3 cups juice	Wash
Elderberries	60 Minutes	1 qt. fruit = 2-3 cups juice	Wash
Cherries	60 Minutes	1 qt. fruit = 2 cups juice	Wash
Currants	60 Minutes	1 qt. fruit = 2-3 cups juice	Wash

Other uses

Steam fruits or vegetables that need to be peeled before canning, such as peaches, tomatoes, or beets in your steam juicer. Steaming makes them easier to peel. Use your Steam Juicer for blanching foods for freezing. Boil water in the water reservoir. When the steam escapes from the juicer top, put the vegetables in the food basket. Secure the lid and steam.

Steam vegetables for table use. Boil water in the water reservoir. When the steam escapes from the juicer top, put the vegetables in the steamer basket. Steaming food retains more nutrients than boiling.

Steam meats, fish, and poultry. Steamed meats are very tender. A rich broth will collect in the juice container with Spigot that can be used for gravies and soups. Pot roasts, corned beef and other meats that are normally braised can be steamed. Steam chicken and other fowl with beautiful results. Add carrots, potatoes, broccoli, or cauliflower to the steamer basket ½ hour before the meal is done.

Recipes

These recipes are for fruit juices, syrups and jellies that can be made with the finished juices from your steam juicer. All recipes were taken from USDA approved sources: USDA's Complete Guide to Home Canning, the University of Georgia's So Easy to Preserve, and Ball's Blue Book, Guide to Preserving. While some of the wording has been changed to adapt them for use with your Euro Cuisine Steam Juicer, the ingredient amounts and processing times are the same.

Berry Syrup

Yield: About 9 half-pints.

Ingredients:

5 c. Berry Juice

6 ¾ c. Sugar

Processing Times:

Altitude	Half-pints or Pints
0-1,000 ft	10 min
1,001-6,000 ft	15 min
Above 6,000 ft	20 min

Procedure: Once you have finished juicing the berries of your choice, measure 5 cups of juice into a large, heavy bottom saucepan. Combine the juice with 6-¾ cups of sugar, bring to a boil, and simmer 1 minute, stirring occasionally. Remove from heat, skim off foam, and fill into sterile half-pint jars, (refer to pg. 8 for proper sterilization instructions), leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel. Adjust lids and tighten rings finger-tip tight ONLY. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

*This recipe has been adapted from the berry syrup recipe in the USDA's *Complete Guide to Home Canning*, section 2-10.

Grape Juice

Quantity: An average of 24-1/2 pounds of grapes are needed per canner load of 7 quarts; an average of 16 pounds per canner load of 9 pints. A lug weighs 26 pounds and yields 7-9 quarts of juice – an average of 3-1/2 pounds per quart.

Quality: Select sweet, well-colored, firm, mature fruit of ideal quality for eating fresh or cooking.

Procedure: Once you have finished juicing your grapes, measure the amount you would like to preserve and pour into a large, heavy bottom saucepan. Then sweeten to taste. Heat and stir until sugar is dissolved. Continue heating with occasional stirring until juice begins to boil. Fill immediately into hot, sterile quart or half-gallon jars (refer to pg. 6 for proper sterilization instructions), leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and tighten rings finger-tip tight ONLY. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

Processing Times:

Altitude	Quarts	Half-gallon
0-1,000 ft	5 min	10 min
1,001-6,000 ft	10 min	15 min
Above 6,000 ft	15 min	20 min

*This recipe has been adapted from the grape juice recipe in the USDA's *Complete Guide to Home Canning*, section 2-15

Apple-Cinnamon Syrup

Yield: About 6 pints.

Ingredients:

- 6 c. Apple Juice
- 4 c. Water
- 3 Cinnamon Sticks, broken
- 3 c. Corn Syrup
- 5 c. Sugar ¼ c. Lemon Juice

Processing Times:

Altitude	Half-pints or Pints
0-1,000 ft	10 min
1,001-6,000 ft	15 min
Above 6,000 ft	20 min

*This recipe has been adapted from the apple-cinnamon syrup recipe in *Ball's Blue Book, Guide to Preserving, 100th Anniversary Edition*, p. 82.

Procedure: Once you have finished juicing your apples (refer to pg. 5 for juicing instructions) measure 6 cups of juice into a medium saucepot, then add the cinnamon sticks. Simmer 5 minutes; set aside. Combine sugar and water in a medium saucepot; boil to 230° F (adjust for altitude). Add apple juice, cinnamon sticks and corn syrup to sugar syrup. Boil 5 minutes. Remove cinnamon sticks. Stir in lemon juice. Ladle hot syrup into sterile jars, (refer to pg. 8 for proper sterilization instructions), leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and tighten rings finger-tip tight ONLY. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

Apple Juice

Quantity: For a canner load of 7 quarts, you will need about 28-30 pounds of apples. Approximately 4 pounds of fruit yield 1 quart (4 cups) of juice.

Quality: Good quality apple juice is made from a blend of varieties. For best results, use apples that are firm, have a good color, and are at the peak of their sweetness. Overripe fruit of any kind will result in watery juice.

Procedure: Once you have finished juicing your apples measure the amount you would like to preserve and pour into a large, heavy bottom saucepan. Heat quickly, stirring occasionally until juice begins to boil. Fill immediately into hot, sterile quart or half-gallon jars (refer to pg. 8 for proper sterilization instructions), leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and tighten rings finger-tip tight ONLY. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

Processing Times:

Altitude	Quarts	Half-Gallon
0-1,000 ft.	5 min	10 min
1,001-6,000 ft.	10 min	15 min
Above 6,000 ft.	15 min	20 min

*This recipe has been adapted from the apple juice recipe in the USDA's *Complete Guide to Home Canning*, section 2-6

Grape Jelly

Yield: Approx. 5 half-pints

Ingredients:

3 c. Grape Juice

1 Package Powdered Pectin

4 ½ c. Sugar

Processing Times:

Altitude	Half-pints or Pints
0-1,000 ft	10 min
1,001-6,000 ft	15 min
Above 6,000 ft	20 min

*This recipe has been adapted from the quick grape jelly recipe in *Ball's Blue Book, Guide to Preserving, 100th Anniversary Edition*, p. 37.

Procedure: Once you have finished juicing your grapes, measure 4 cups of juice into a large saucepot. Add powdered pectin to juice and bring to a boil over high heat. Add sugar, stirring until dissolved. Return to a boil. Boil hard for 1 minute, stirring constantly. Remove from heat and quickly skim off foam. Ladle jelly immediately into sterile half-pint jars, (refer to pg. 8 for proper sterilization instructions), leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and tighten rings finger-tip tight ONLY. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

Peach Jelly

Yield: 5-6 half-pint jars.

Ingredients:

3 c. Peach Juice

5 c. Sugar

½ c. Lemon Juice

1 Box Powdered Pectin

Processing Times:

Altitude	Half-pints or Pints
0-1,000 ft	5 min
1,001-6,000 ft	10 min
Above 6,000 ft	15 min

*This recipe has been adapted from the peach jelly with powdered pectin recipe from The University of Georgia's *So Easy to Preserve*, p.202.

Blueberry Jelly

Yield: 7-8 half-pint jars.

Ingredients:

4 c. Blueberry Juice

7 ½ c. Sugar

2 Pouches Liquid Pectin

Processing Times:

Altitude	Half-pints or Pints
0-1,000 ft	5 min
1,001-6,000 ft	10 min
Above 6,000 ft	15 min

*This recipe has been adapted from the blueberry jelly with liquid pectin recipe from The University of Georgia's *So Easy to Preserve*, p. 199.

Procedure: Once you have finished juicing your peaches, measure 3 cups of juice into a large saucepot. Measure sugar and set aside. Add powdered pectin and lemon juice to previously measured juice in saucepot. Bring to a full boil over high heat, stirring constantly. Immediately, stir in sugar. Bring to a full rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly. Remove from heat and quickly skim off foam. Ladle jelly immediately into sterile half-pint jars, (refer to pg. 8 for proper sterilization instructions), leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and tighten rings finger-tip tight **ONLY**. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

Procedure: Once you have finished juicing your blueberries, measure 4 cups of juice into a large saucepot. Stir in sugar. Place on high heat; stir constantly and bring to a full rolling boil that cannot be stirred down. Add the liquid pectin and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; quickly skim off foam. Pour jelly immediately into sterile half-pint jars, (refer to pg. 8 for proper sterilization instructions), leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and tighten rings finger-tip tight **ONLY**. Then, process in a water-bath canner according to your altitude. If you are unsure of your altitude level, please contact your local extension office.

FREEZER STRAWBERRY JELLY

1¾ cups Strawberry juice 4 cups Sugar
2 tbsp. Strained lemon juice ½ bottle (3 oz.) Fruit Pectin

Add the sugar to the juice. Mix well. Mix the lemon juice and pectin in a small bowl. Stir into the juice. Continue stirring for 3 minutes. Pour quickly into the jars. Cover immediately. Allow to set at room temperature, then store in the freezer. Makes 5 medium jars.

SUMMER DELIGHT

2 qt. Strawberry-rhubarb juice
1 pint Sherbet (your favorite)
1 qt. Ginger ale

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

STRAWBERRY-RHUBARB JUICE

3 qt. Strawberries
3-4 lbs. Rhubarb
2 cups Sugar

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

CRABAPPLE SPARKLER

2 qt. Chilled crabapple juice 1 qt. Cold water
1 cup Sugar 1 can Ginger ale
1 capful (5 ml) Lemon juice

Mix all ingredients together, enjoy!

CAUTION: Any vegetable juices to be stored should be processed in a pressure cooker at 10 lbs. pressure, 30 minutes for quarts and 20 minutes for pints. Plain tomato juice should have lemon or vinegar added and should be processed in a steam canner for 15 minutes. This will eliminate the risk of botulism.

FREEZER GRAPE JELLY

2 cups Grape juice 4 cups Sugar
2 tbsp. Water ½ bottle (3 oz.) Fruit Pectin

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

TOMATO SOUP

7 qt. Peeled, cored tomatoes 3 cups Onion, chopped
3 stalks Celery 2 Red peppers
4 Grated Carrots

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

SUMMER PUNCH

1 qt. Apple juice 1 qt. 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 a few cloves to taste.

SAVORY TOMATO JUICE

12 lbs. Tomatoes, quartered 4 Onions, sliced
1 Small bunch of carrots, diced 3 Green peppers, sliced
1 Bunch celery, 1 inch pieces 1 tsp. Salt
1 tbsp. Sugar

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

WARRANTY

Euro-Cuisine, Inc provides the following warranty in relation to Euro Cuisine Cookware (“the Product”).

Euro-Cuisine, Inc warrants that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for a period of One year. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser. If a defect appears in the Product before the end of the warranty period and Euro-Cuisine, Inc finds the Product to be defective in materials or workmanship, Euro-Cuisine, Inc will, in its sole discretion either:

- A. repair the Product using identical components; or
- B. replace the Product with a product comparable in quality and value.

Euro-Cuisine, Inc reserves the right to change or discontinue its product ranges at any time without notice and without liability.

Any claims for warranty should be made with proof of purchase and details of the alleged defect, to Euro-Cuisine, Inc. To ensure the validity of your warranty please retain proof of purchase and register the purchase with Euro-Cuisine, Inc.

The cost of delivery of the Product to and from Euro-Cuisine, Inc for the purpose of assessment is the responsibility of the purchaser.

Euro-Cuisine, Inc makes no warranties or representations other than set out here. The repair or replacement of the Product or the refund of the purchase price of the Product is the absolute limit of Euro-Cuisine, Inc liability.

Exclusions:

- This warranty does not apply where:
- The damage to or defect in the Product is caused by normal wear and tear;
- The Product has been sold or assigned by the original purchaser;
- The Product has been used for commercial purposes;
- The Product has been used for purposes other than the purpose for which it was designed;
- The Product is not repaired by Euro-Cuisine, Inc or an authorized repairer;
- The Product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar;
- Corrosive or abrasive matter has been applied to the Product;
- the defect in the Product has arisen due to the original purchaser's failure to properly maintain or use the Product in accordance with the Use and Care Instructions specified by Euro-Cuisine, Inc; or
- The Product has been misused, abused, neglected, or involved in an accident. This warranty does not cover scratches, stains, discoloration, or damage caused by overheating.



Stainless Steel Stove Top Steam Juicer

Presse-fruits vapeur, acier inoxydable, sur cuisinière

extract **pure natural juice** from your favorite fruits and vegetables **right on your stove top**

extrayez **du jus naturel pur de vos fruits** et légumes préférés, **juste sur votre dessus de cuisinière**

Euro-Cuisine, Inc
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Los Angeles, CA 90035 USA



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STAINLESS STEEL STOVE TOP STEAM JUICER • ITEM #EC9500