

CITRUS PRESS CAST IRON JUICER



Owner's Manual

FEATURES



SPECIFICATIONS

Cast Iron and Stainless Steel

Model#: Black: ELJ5001B | Gray: ELJ5002G | Red: ELJ5003R | Orange: ELJ5004O

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

1. READ ALL INSTRUCTIONS BEFORE USE.

2. The device is very heavy, handle with care. During use, do not touch the device's press.
3. When disassembling the unit, or changing fruit to be squeezed, always ensure the handle is firmly fixed in the upright position.
4. Recommended for juicing citrus fruits only.
5. Allen key included for tightening the unit.
6. Not for use by children without adult supervision.
7. Always clean the components of the unit after each use.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

Before using for the first time:

Prior to initial use, clean the unit by following the instructions in the cleaning and care section of this manual.

1. Place juicer on a clean, level surface.
2. Slice your chosen citrus fruit in half.
3. Place a cup directly beneath the drain spout to catch juice.
4. Raise the handle to the upright position and place the fruit with the cut side of the fruit facing down on the strainer.
5. Lower the handle and press the fruit to squeeze the juice out.
CAUTION: Keep fingers away from fruit while using the press.
6. Repeat the process until the desired amount of juice is obtained.

CLEANING & MAINTENANCE

DO NOT IMMERSE UNIT IN WATER

Do not clean container with cleansers, steel wool pads, or other abrasive material.

1. Remove stainless steel strainer and basket and wash in the dishwasher or by hand. To remove basket, turn it clockwise.
2. Wipe the base with a soft, damp cloth.
3. To prevent stiffening, periodically lubricate the main steel shaft and levers using cooking oil or vegetable oil.

RECIPES

FRESH SQUEEZED LEMONADE

INGREDIENTS

- 2 cups granulated sugar
- 1 1/2 cups fresh lemon juice, about 6-8 lemons
- 4 1/2 - 5 cups water, divided

PREP TIME | TOTAL TIME

10 min

10 min



1. Combine sugar and 2 cups water in a saucepan over medium heat to make simple syrup. Bring to a boil and stir until sugar has dissolved. Remove from heat and cool to room temperature.
2. Juice lemons using your cast iron juicer.
3. Add simple syrup to fresh squeezed lemon juice and stir to combine. Refrigerate until cold.
4. When ready to serve, add 2 1/2 cups of cold water and stir. Taste, and add more water if it's too sweet.
5. Serve with ice, thinly sliced lemons and fresh mint, if desired.

CITRUS EXPLOSION JUICE

INGREDIENTS

- 2 navel oranges
- 1 grapefruit
- 4 clementine oranges
- 1/2 lemon

PREP TIME | TOTAL TIME

10 min

10 min



1. Rinse all the fruits under running water.
2. Juice fruits using your cast iron juicer.
3. Mix and serve chilled.

VITAMIN C BOOST CITRUS JUICE

INGREDIENTS

- 10 Mandarins
- 5 Oranges
- 1 Grapefruit
- 1/2 Lemon
- 1/4 Lime
- Agave Syrup to taste (optional)

PREP TIME | TOTAL TIME

5 min

10 min



1. Rinse all the fruits under running water.
2. Juice mandarins, oranges and grapefruit using your cast iron juicer.
3. Squeeze in lemon and lime.
4. Optional: add agave syrup to sweeten



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