

the Citrus Press™

Instruction Book - BCP600



Sage® by heston
blumenthal®



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IMPORTANT SAFEGUARDS

At Sage® by Heston Blumenthal® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

SAGE RECOMMENDS SAFETY FIRST

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- Your Sage® by Heston Blumenthal® appliance includes a BS 13 amp moulded mains plug on the supply cord.
- Should you need to change this plug, please complete the rewiring as follows (after safe disposal of the moulded plug).
- Please note that a cut off plug inserted into a socket is a serious danger risk
- Wires are coloured as follows:
 - Blue = Neutral
 - Brown = Live
 - Green & Yellow = Earth

- As the colours of the wire may not correspond with the coloured markings which identify the terminals in your plug, please refer to the following:
 - The Blue wire must be connected to the terminal which is marked 'N'.
 - The Brown wire must be connected to the terminal which is marked with the letter 'L'.
 - The Green & Yellow wire must be connected to the terminal which is marked with the letter E or the earth symbol \perp .
- Please note that if a 13 amp plug is used, a 13 amp fuse should be used.
- Remove and discard all packaging materials and stickers before first use.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- This appliance is for household use only. Do not use it in moving vehicles or boats, do not use it outdoors, and do not use it for anything other than its intended use. Misuse can cause injury.
- This appliance should not be used by children. Keep the appliance and its cord out of reach of children. Cleaning and user maintenance shall not be made by children without supervision.
- Children shall not play with the appliance.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Do not use the appliance near the edge of a countertop or table. Ensure the surface is level, clean and free of water and other substances. Please be aware that vibration during use may cause the appliance to move.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Fully unwind the power cord before use. Do not allow the cord to hang over the edge of a countertop or to become knotted.

- To avoid electric shock, do not immerse the cord, plug or motor base in water (or other liquids).
- Installation of a residual current device (a standard safety switch on your wall socket) is recommended to provide additional safety protection when using appliances. It is advisable that a safety switch (with a rated residual operating current not more than 30mA) be installed in the electrical circuit supplying the appliance. Contact your electrician for further professional advice.
- Do not operate appliance with a damaged cord or plug, if appliance malfunctions, or if dropped or damaged in any way. Stop use immediately and contact Sage by phone or email for replacement or repair.
- All maintenance (other than cleaning) is to be done by an authorised Sage Service Centre.
- Authorised Sage Service Centres can be found on our website **www.Sage.com.au** Alternatively, you can contact the Sage Customer Care Centre by phone on **1300 273 845** or email **AskUs@Sage.com.au**

SAFEGUARDS FOR YOUR CITRUS PRESS

- Wash the juicing cone, juice collector, juice filter and fruit dome with warm soapy water before first use
- Always make sure the juicer is properly assembled before use.
- The juicer will not operate unless properly assembled.
- Use caution when operating the juicer – do not place hands or fingers near moving or rotating parts.
- Avoid placing hands or fingers near the hinge of the juice press arm when operating or moving the unit.
- The juicer is fitted with a resettable overload fuse to protect the motor. In order to avoid the possible hazard of the juicer starting by itself due to inadvertent resetting of the overload protector, do not attach an external switching device (such as a timer) or connect to a circuit that can regularly switch the juicer on and off.

- If the motor is straining under a heavy load, do not operate continuously for more than 10 seconds. Allow the motor to rest for 1 minute between uses on heavy loads. Note: normal juicing of all citrus fruits are not considered a heavy load.
- Always disconnect the juicer from the supply if it is left unattended, if not in use, if moved or dismantled for cleaning and when storing.

SPECIFICATION

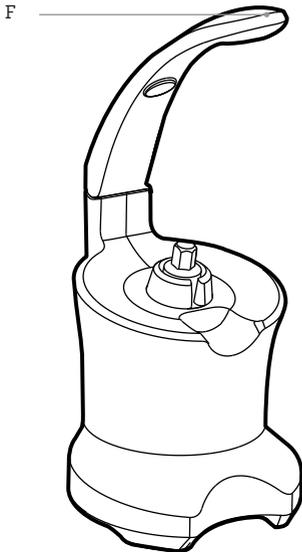
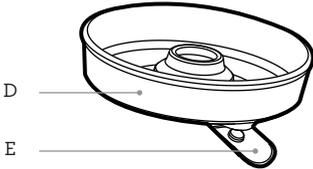
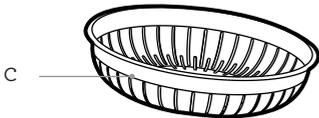
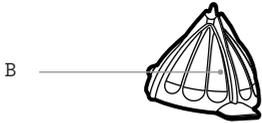
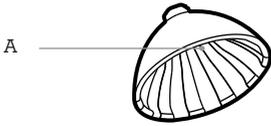
Power Consumption	220-240V ~ 50Hz
Output	110W
Outside Dimensions	460mm (H) 190mm (W) 240mm (D)
Net Weight	Approx. 3.4kg

These specifications may change without notice.

SAVE THESE INSTRUCTIONS



Components



- A. **Fruit dome**
Magnetic dome is easily removed and replaced for cleaning.
- B. **Juicing cone**
Extracts the maximum juice from all sizes of citrus fruits. Dishwasher safe.
- C. **Juice filter**
Dishwasher safe.
- D. **Juice collector**
Collects the juice to flow out the juice spout. Dishwasher safe.
- E. **Juice spout**
Opens all the way for cleaning with anti-drip stop function.
- F. **Juice press arm**
Juicing handle ensures that downward pressure is placed on the fruit to maximise juice yield.
- G. **ON/OFF switch**
Located on the back of the juicer.
- H. **Cord storage (not shown)**
Wraps around and clips into position under motor base.
- I. **Safety locking system (not shown)**
Juicer will NOT operate unless it is correctly assembled.



Assembly

ASSEMBLING THE JUICER

1. Pull the juice press arm up, away from the motor base, until fully extended.
2. Place the juice collector onto the drive shaft on top of the motor base, ensuring the juice spout fits into the semi-circular groove at the front of the motor base.
3. Insert the filter into the juice collector, aligning the indent with arrow in the bottom of the filter over the corresponding tab with arrow in the juice collector.
4. Place the juicing cone onto the drive shaft and press down lightly to lock the cone into position.
5. To insert the fruit dome, place it into the hole on the underside of the juice press arm. The fruit dome is magnetic and will stick into place.
6. Ensure the anti-drip juice spout is pushed down into the pouring position.

DISASSEMBLING THE JUICER

1. Turn the juicer OFF at the ON/OFF button, then unplug from the power outlet.
2. Pull the juice press arm up, away from the motor base, until fully extended. Close the anti drip spout by flipping it up.
3. Remove the fruit dome by pulling on it gently to release the magnet
4. Lift the juice collector from the base with the filter, juicing cone and fruit dome still in place. Remove the cone and filter from the juice collector over a sink for easier cleaning. Follow recommended care and cleaning guidelines.



Functions

1. Ensure the juicer is correctly assembled and a glass or jug is placed under the juice spout before juicing.
2. Cut the citrus fruit in half by cutting across the fruit segments, rather than across the tip ends, to ensure more efficient juicing.



NOTE

- Some fruits, such as lemons and tangelos, have knobbly tip ends which require trimming for better contact with the fruit dome.
3. Plug the power cord into a 230/240V power outlet, then press ON/OFF switch to ON.
 4. Place a citrus fruit half, cut side down, onto the juice cone and push down lightly onto the spikes.
 5. Grasp the handle and slowly lower the juice press arm. Press down (in a gentle but firm action) until the fruit dome is in contact with the fruit skin. The motor will automatically start and the juicing cone will begin to rotate. The juice will be extracted from the fruit and flow through the juice spout into the glass. The pulp and seeds will collect in the filter.
 6. The juicer juices very quickly so each fruit half will be juiced in a few seconds. To automatically stop the motor, lift the juice press arm up to its extended position.
 7. Remove the used fruit from the juicing cone. Empty excess pulp and seeds from the filter as required. Repeat Steps 3-7 to continue juicing.



NOTE

The filter should be emptied when full with pulp and seeds. The filter can be emptied during juicing by turning the juicer OFF at the ON/OFF switch and carefully removing the juicing cone and filter. Clean and replace filter and juicing cone before continuing to juice. Do not allow the filter to overfill as this may prevent correct operation or damage the unit.



Tips

THE INSIDE INFORMATION ON JUICE

Although juice drinks are usually developed with flavour, texture and aroma at the forefront, the health benefits certainly add to the pleasurable taste experience. A large percentage of vitamins and minerals from citrus fruit can be found in the juice. Juices are rapidly absorbed into the blood stream, therefore being the quickest way in which the body can digest nutrients. Citrus juice is renowned for its high content of Vitamin C and cold and flu fighting capabilities. Freshly extracted juices should be consumed just after being made to avoid vitamin content loss.

PURCHASING AND STORAGE OF FRUIT

- Always use fresh fruit for juicing.
- Select fruit with firm, smooth skins and free of blemishes.
- Valencia oranges are ideal for juicing.
- Select medium sized grapefruits, lemons and limes for easier juicing.
- Citrus fruits can be stored at room temperature in a dry area. Refrigerate for extended storage.



Care & Cleaning

- Always ensure that the juicer is turned OFF at the ON/OFF switch and the plug is removed from the power outlet before cleaning, disassembling, assembling and storing the appliance.
- Follow these instructions to clean all surfaces or parts that come into contact with food during juicing.
- For easy cleaning immediately after each use rinse removable parts under warm water to remove wet pulp. Allow parts to air dry before reassembling.
- For thorough cleaning after disassembling the appliance, all removable parts should be washed in hot soapy water or on the top shelf of the dishwasher. The base and juice press arm should be wiped with a soft, damp cloth. All parts should be dried thoroughly before reassembling.
- Store the cleaned and reassembled juicer in an upright position in a cool, dry place. Do not place any items on top of the juicer while stored.



NOTE

- Rinse or wash all removable parts immediately after use. Dried citrus pulp is difficult to remove and may stain. If any staining does occur, wipe the discoloured part(s) with undiluted dishwashing liquid, rinse and dry thoroughly.
- Do not soak the filter or other removable parts in bleach. Never immerse the motor base in water or any other liquid. Do not use harsh abrasives.



Troubleshooting

Will not work

- Switch not in the ON position
 - Juice press arm not lowered
 - Juicing cone or fruit dome not assembled properly
 - Filter not assembled properly
 - Motor overload protection may have operated (see below)
-

Motor Overload Protection

- The juicer is fitted with an overload protector to prevent damage to the Motor. If the Motor suddenly stops working after heavy or long periods of use, turn OFF at the ON/OFF button, unplug from the wall and allow the unit to cool for 15 minutes. Once the unit is cooled you will be able to use the juicer again as normal.
Note: The unit MUST be unplugged from the supply to allow the protector to reset.
 - Despite this overload protector We suggest juicing in smaller batches in order to protect the Motor.
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Starter recipes from Sage

Lime & Lemongrass Marinade

 Makes approx. 1¼ cups

5 limes
1 lemongrass, pale section only, finely sliced
1 clove garlic, crushed
2 tablespoons palm or brown sugar
1 tablespoon fish sauce
1 tablespoon finely chopped cleaned coriander roots and stems
1 tablespoon finely chopped coriander leaves
1 tablespoon vegetable oil
1 teaspoon ground white pepper

1. Finely grate the rind of 1 lime into a large jug.
2. Cut limes in half. Using juicer juice limes into jug. Stir in remaining ingredients until combined. Use as a marinade for chicken, pork or seafood.

Cuban 'Mojo' Marinade

 Makes approx. 2 cups

2 oranges, halved
3 lemons, halved
2 limes, halved
¼ cup (60mls) rice bran oil
5 cloves garlic, crushed
1 fresh jalapeno chilli, seeds removed, finely chopped
1½ teaspoons ground cumin
1½ teaspoons dried oregano leaves
¾ teaspoon sea salt
½ teaspoon freshly ground black pepper

3. Using juicer juice citrus fruits into a large jug.
4. Heat oil in a small saucepan over medium-low heat. Add garlic and cook, stirring for 2-3 minutes or until softened and fragrant, do not allow to brown. Remove from heat. Stir in chilli, cumin, oregano, salt and pepper. Allow to cool completely. Use as a marinade for chicken, pork, beef or seafood.

Orange, Cranberry & Pistachio Quinoa

 Serves 4 as a side

4 oranges, halved
1 cup (200g) quinoa
1 teaspoon sea salt
1/3 cup (65g) dried cranberries
1/2 cup (75g) pistachio kernels, roughly chopped
1 green onion, thinly sliced

1. Using juicer squeeze oranges into a jug to make 2 cups (500ml) juice.
2. Transfer juice to a saucepan and stir in quinoa and salt. Bring to the boil over high heat. Reduce heat to low. Cover and simmer for 10 minutes. Stir in cranberries. Cover and simmer for a further 10 minutes. Remove from heat and set aside for 5 minutes or until liquid has absorbed. Stir in pistachios and onion. Toss to combine.
3. Serve warm with chargrilled or pan-seared chicken, lamb or beef.

Lime & Wasabi Dressing

 Makes approx. 125ml

2 limes, halved
2 teaspoons wasabi paste
2 teaspoons caster sugar
1/2 teaspoon sea salt
1/3 cup (60ml) rice bran or grapeseed oil
Freshly ground black pepper, to taste

1. Using juicer juice limes into a large jug.
2. Add wasabi paste, sugar and salt; whisk until combined. Drizzle in oil and whisk until smooth. Season to taste with salt and pepper. Store covered in the fridge for up to 2 days.

Citrus Dijon Vinaigrette

 Makes approx. 200ml

1 lemon, halved
1 orange, halved
3 tablespoons (60ml) olive oil
2 tablespoons Dijon mustard
1 tablespoon wholegrain mustard
1 teaspoon caster sugar
Sea salt and freshly ground black pepper, to taste

1. Using juicer juice lemon and orange into a large jug.
2. Add remaining ingredients and whisk until combined. Season to taste with salt and pepper. Store covered in the fridge for up to 2 days.

Sticky Orange & Ginger Chicken Wings

 Serves 4

2 oranges
¼ cup (90g) honey
2 tablespoons brown sugar
1 tablespoon soy sauce
2cm piece ginger, peeled, finely grated
1.2kg chicken drummettes and wingettes (see note)
Thinly sliced green onion and toasted sesame seeds, to garnish

1. Finely grate the rind of 1 orange. Cut oranges in half. Using juicer squeeze oranges into a jug. Transfer to a large bowl. Add honey, brown sugar, soy sauce and ginger; stir until combined. Add chicken and toss to coat.
2. Preheat the oven to 210°C no fan (190°C fan-forced). Line a large 1½ cm deep baking tray with foil and then non-stick baking paper.
3. Arrange chicken in an even layer in prepared tray. Pour over any orange juice mixture. Roast for 45 minutes, turning chicken every 15 minutes until chicken is golden brown and cooked through. Transfer to a serving platter. Garnish with green onion and sesame seeds.



NOTE

Alternatively use 1.5kg chicken wings. Using sharp kitchen scissors cut at the wing tip joint to remove wing tips. Discard wing tip. Cut the wing in half at the joint to form drummettes and wingettes.

Blood Orange Granita

 Serves 4

13 (about 1.5kg) blood oranges, halved
½ cup (110g) sugar

1. Using juicer squeeze blood oranges into a large jug. You will need 3 cups (750ml) juice. Strain through a fine sieve to remove any pulp.
2. Transfer ¼ cup (60ml) strained juice to a small saucepan. Add sugar and stir over low heat for 5 minutes until sugar dissolves. Bring to the boil over high heat, and cook for 1 minute.
3. Add to remaining juice and stir until combined. Transfer mixture to a shallow 20 x 30cm metal slice pan or freezer safe dish. Cover with foil and place in the freezer for 1-2 hours or until it starts to freeze around the edges.
4. Using a fork, stir juice mixture to break the frozen mixture. Return to freezer. Repeat, stirring with a fork every hour another 2-3 times or until frozen.
5. Before serving use a fork to flake the mixture into coarse crystals. Divide evenly among serving glasses. Serve immediately.



TIPS

If blood oranges aren't in season use oranges or tangelos.

Orange & Passionfruit Ice Blocks

 Makes 6

4 large oranges, halved
½ cup (80ml) fresh passionfruit pulp (see Note)
(about 4 passionfruit)
2 tablespoons light agave nectar

1. Using juicer squeeze oranges into a jug. You will need about 2⅓ (580ml) orange juice.
2. Stir in agave nectar until dissolved and combined.
3. Divide juice mixture among 6 x 120ml capacity ice block moulds. Divide passionfruit pulp among moulds. Insert ice block stick. Freeze for 5 hours or until frozen.



NOTE

If making for young children strain passionfruit pulp through a fine sieve to remove seeds.

Lemon & Lime Curd Tart

 Serves 10

200g digestive biscuits, halved
120g butter, melted
½ cup (45g) toasted coconut chips, to garnish

Lemon & Lime Curd Filling

2 large lemons
2 limes
3 eggs
3 egg yolks
1 cup (220g) caster sugar
125g butter, diced

1. Place biscuits into a food processor and process until fine crumbs form. Add melted butter and process until combined. Press biscuit mixture evenly over base and side of a 22cm (base measurement) round loose-based fluted flan tin. Place in the fridge for 1 hour to chill.
2. Finely grate rind of 1 lemon and 1 lime into a large 8 cup (2 Litres) capacity microwave-safe bowl. Add eggs, egg yolks and sugar and whisk until combined.
3. Cut lemons and limes in half. Using the citrus press juice lemons and limes into a jug. You will need 1 cup (250ml) juice.
4. Gradually add juice into egg mixture, whisking constantly. Add butter. Microwave on Medium (50%) for 15-17 minutes, whisking every minute until mixture thickens. Pour over prepared biscuit base. Place in the fridge for 4 hours or until set and biscuit base is firm.
5. Just before serving sprinkle with coconut chips to garnish.



TIPS

For a Gluten free option use gluten free biscuits or cookies in place of digestives biscuits.

Lime Green Smoothie

 Makes 1 litre

2 limes
2 cups (50g) baby spinach leaves
1 frozen banana, roughly chopped
1 cup (250ml) milk
1 cup (250ml) chilled coconut water
1 tablespoon light agave nectar
5 ice cubes

1. Finely grate rind of 1 lime into a jug. Cut limes in half. Using the juicer squeeze limes into jug. Transfer lime juice mixture to a blender jug.
2. Add remaining ingredients and secure lid. Blend on high speed for 1 minute or until pureed and smooth. Serve immediately.

Ruby Red Grapefruit Vodka Cooler

 Serves 4 (1.5 standard drinks per serve)

3 (900g) ruby red grapefruits, halved
1 lime
105ml vodka
75ml Cointreau or triple sec liqueur
45mls light agave nectar
300ml chilled soda water
Ice cubes, to serve
Grapefruit and lime slices, to garnish

1. Using juicer squeeze grapefruits and lime into a large jug. You need about 500ml juice.
2. Add vodka, liqueur and agave nectar. Stir well until agave syrup has dissolved and combined.
3. Add ice cubes to four highball glasses. Pour over juice mixture. Top with soda water. Stir. Garnish with grapefruit and lime slices.



TIPS

For a non-alcoholic version omit vodka, Cointreau and agave nectar and use 450mls lemonade or ginger beer instead of soda water.

Sage® by Heston Blumenthal®

Freephone (UK Landline): 0808 178 1650
Mobile Calls (National Rate): 0333 0142 970

www.sageappliances.co.uk
customerservice@sageappliances.co.uk

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