

EASYSQUEEZY

MULTI-PURPOSE SQUEEZER
FRÜCHTE - UND GEMÜSEPRESSE



Tomato sauce, the essence of Italian tradition

For over a century, Tre Spade has been manufacturing machines for transforming tomatoes into sauce, one of the main ingredients in the most famous traditional Italian recipes, such as pasta dishes and pizzas.

And so Tre Spade itself has become part of Italian culinary tradition. When the tomato squeezer is extracted from its box, in which it has been carefully stored for a year then washed, assembled and placed on the table ready for use, it's always the start of a party, the beginning of a family and community ritual that is the yearly preparation of tomato sauce! It doesn't matter whether the tomatoes are from the family garden or bought in, which exact variety of tomato is used, whether the recipe demands that the tomatoes are boiled or sieved raw or whether the sauce should be seasoned or left pure.

The satisfaction of having prepared and conserved your tomato sauce by your own is plenty enough to make all your efforts worthwhile.

From the tomato squeezer to the multi-purpose squeezer: here's Easysqueezy!

Today Tre Spade presents the evolution of its famous tomato squeezer. Thanks to the new worm and range of stainless steel filters with different sized holes, the tomato squeezer has been transformed into Easysqueezy, a new machine for pressing a wide variety of fruit and vegetables.

The acetal resin worm is resistant to any element, even acid, present in food to be processed and rotates at 160 rpm, guaranteeing an excellent hourly output but avoiding the heating of food.

The four available filters with different hole diameters allow you to vary product consistency according to food type and personal taste.

During the design and definition of its technical characteristics we tested a wide range of food and, depending on the filter used, we also obtained very different results from the same food such as juices, nectars and purées.

Below are some of the results of our tests and suggestions for making the most of your Easysqueezy.

Please bear in mind that the result obtained is determined not only by the food used, but also by the degree of ripeness and from the type you selected: you could obtain juices or purées also significantly different from what is described in our table. But every hint of surprise is always intriguing, isn't it? And then it will be your experience to suggest you the best solutions.

In addition, food containing limited amounts of water, such as celery and ginger, can hardly be squeezed satisfactorily. In these cases, if you want to use them anyway, we suggest to combine them in a mix of other food containing a high water content, such as apples and strawberries.

As well as helping the press work more efficiently, you'll also end up with some great combinations. Trying cutting the different foods into small pieces and mixing them together before introducing them into your Easysqueezy.

The table includes notes reporting the results of each of our tests but, by all means, try out different filters and numbers of pass-throughs according to your own taste. In short, don't be afraid to experiment with your Easysqueezy a bit of everything and in every way!

And who knows if your recipes are not included in the next edition of this guide: write us your experiences at customercare@facem.com

How to read the table

The following table shows three categories of results: ■ purées, ■ nectars, ■ juices.

Purées are given to mean semi-solid foods with a similar consistency to mashed potato. Nectars are given to mean thick juices with some solid matter. We could also call it "eat and drink". Juice is the liquid version of the original food, with the solid matter pretty much completely removed. It might be more or less clear, depending on the particular food and filter used.

The "Preparation" column recommends how to clean and prepare the food before introducing it into the squeezer.

The "Filter" column suggests which of the four filters you shall use to obtain the proposed result. The number indicated in the table is the one shown on the filter ring, except for number 3 which is not shown on its corresponding filter ring.

The "Steps" column suggests the number of pass-throughs of the food to get the desired result. In many cases, a single pass is enough but, in other cases, we suggest re-introducing the food various times, together with the food processing waste coming out of the front of the filter, to ensure optimal squeezing and complete separation of seeds and skins.

As you can see, we have used various foods from right across the spectrum of fruit and vegetables. But nature has much more to offer than that: if you don't find the food you want to squeeze in the list, just look for something similar in terms of consistency and water content. And don't forget to experiment and have fun while you're at it!

Talking about experimentation, we would like to thank Sabrina Fattorini, author of the blog www.architettandoincucina.it, for helping us testing the product and giving us some suggestions for this guide.

LEGEND	FILTER	1	2	3	4
	HOLES	∅ 0,5 mm	∅ 0,8 mm	∅ 1,5 mm	∅ 2 mm

*Unless otherwise indicated, process the food raw, washed and cut into chunks
Pits, stalks and hard parts should be removed*

PRODUCT	PREPARATION	FILTER NO.	STEPS	DESCRIPTION & INDICATIONS
NECTARS				
APPLES	Apples with core and skin	1	1	Liquid juice, with just a little pulp
NECTARINES	Nectarines with skin, hard fruit	2	3	Juice with pulp and no skin
PEACHES	Peaches with skin	2	2	Two passes will totally eliminate the skin
WHITE PEACHES	White peaches with skin, hard fruit	2	3	Juice with pulp and no skin
JUICES				
APPLES, CARROTS, LEMONS	Apples with core and skin but no stalk Carrots without greenery Whole lemons, including skin and seeds	1	1	Liquid juice with a little pulp, and a consistency similar to a smoothie The lemon preserves the vivid colour of the juice by preventing oxidation
APPLES, MELONS, LEMONS & GINGER	Apples with core and skin, but no stalk Skin the melons but leave the seeds Whole lemons, including skin and seeds Ginger without skin	1	1	Perfectly liquid juice

PRODUCT	PREPARATION	FILTER NO.	STEPS	DESCRIPTION & INDICATIONS
BERRIES E.G. BLUEBERRIES, BLACKBERRIES & RASPBERRIES	No preparation is required	1	1	Very thick juice If preferred, it can be diluted with water
CARROTS	Carrots without greenery	3	1	Almost no waste Juice with just a little pulp
CHERRIES	Cherries blanched at 40-50 °C and pitted Process them while still warm	1	5	Filter the juice a little after processing
CUCUMBERS	Cucumbers with skin	3	2	Juice with just a little pulp
KIWIS	Peeled kiwis, with all the hair discarded	2	2	Kiwis don't tend to yield very much juice
MELONS	Peel the melons, but leave the seeds	3	1	Juice with just a little pulp
MELONS & STRAWBERRIES	Strawberries without leaves Peel the melons, but leave the seeds	1	1	Perfectly liquid juice
ORANGES	Whole oranges cut into pieces, including skin and seeds	1	1	Liquid juice, with just a little pulp Almost a smoothie consistency
PINEAPPLES, APPLES & CELERY	Pineapples and apples without skin Celery with leaves	2	5	Mixing the different pieces well allows the machine to work better thanks to their different consistencies Juice with very fine and pleasant pulp Pass various times for a higher yield
RASPBERRIES	No preparation needed	1	2	Very thick juice that can be diluted with a little water
STRAWBERRIES	Strawberries without leaves	1	2	Seeds are filtered out A second step isn't always necessary, but might nonetheless improve the result
STRAWBERRIES, PINEAPPLES, GINGER	Strawberries without leaves Pineapples and ginger without skin	2	4	Mixing the different pieces well allows the machine to work better thanks to their different consistencies Fairly thick juice without skin
STRAWBERRIES, PINEAPPLES, RASPBERRIES	Strawberries without leaves Pineapples without skin	1	6	Thick juice Pass various times for a higher yield
WHITE GRAPES	Bunches of grapes in small clusters, with just a little stalk	2	1	Perfectly liquid juice
PURÉES				
APPLES	Whole raw or cooked apples with core and peel, but no stalk	3	1	Perfectly smooth purée for young children The same procedure can be used for pears, apricots and nectarines
APPLES, MELONS, LEMONS & GINGER	Apples with core and skin, but no stalk Peel the melons but leave the seeds Whole lemons, including skin and seeds Ginger without skin	3	1	Purée without seeds or skin
BEANS	Cooked bean soup, sautéed onions, cherry tomatoes, sage leaves	3	3	Drain the excess water from the soup and use it in the second pass Velvety purée At least 3 passages are required to obtain the highest yield

PRODUCT	PREPARATION	FILTER NO.	STEPS	DESCRIPTION & INDICATIONS
BLACKBERRIES	No preparation needed	2	2	Seedless purée Pass various times for a higher yield
BLUEBERRIES	Fresh blueberries No preparation needed	1	5	Smooth, velvety purée
		2	1	Purée with just a little finely minced skin
CARROTS	Carrots without greenery	4	1	Cut the carrots into small pieces Very high yield, with practically no waste
CHICKPEAS	Cook and drain the chickpeas	2-3	1	The result is suitable for making cream of chickpea soup
	Cooked chickpea soup, sautéed onion, cherry tomatoes, basil leaves	2	2	Drain the excess water from the chickpea soup and use it in the second pass Velvety cream
CHICKPEAS FOR FALAFELS	Black chickpeas soaked for 24 hours, parsley, 1 clove of garlic, 1 onion, 1 piece of ginger	3	4	Mixture excellent for making falafels For a better result, process the chickpeas and other legumes, together with other foods with a higher liquid content
COOKED VEGETABLES (individually or mixed) POTATOES, JERUSALEM ARTICHOKES, TURNIPS, CELERIAC, FENNEL, BROCCOLI, CAULIFLOWER, CABBAGE	Cleaning and partial cooking	4	1-2	Smooth, velvety purée
CUCUMBERS	Cucumbers with skin but no stalk	4	1	Slightly coarse cream, perfect for tzatziki Juice can also be recovered from the front of the filter
MELONS & STRAWBERRIES	Strawberries without leaves Peel the melons but leave the seeds	3	1	Smooth purée without seeds
MIXED VEGETABLES	Mixed cooked vegetables, such as onions, carrots, asparagus, courgettes, celery, and other vegetables according to taste	4	4	Fine vegetable purée or smooth and velvety cream
PEACHES	White peaches with skin, hard fruit	4	1	Juice with pulp and pleasantly traces of skin
RASPBERRIES	No preparation needed	2	2	Seedless cream Pass a second time for a higher yield
		2	1	Seedless purée
STRAWBERRIES	Strawberries without leaves	2	2	Purée with a somewhat liquid consistency, without seeds Pass a second time for a higher yield
	Ferber method jam with 1 kg of strawberries and 900 g of sugar Method consisting of two long maceration phases, with a brief interval of cooking For more information: www.architetandoincucina.it/2019/06/ confettura-di-fragole-metodo-ferber.html	1	2	Process after maceration to eliminate solids
TOMATOES	Raw, cooked or blanched, depending on the recipe	3	2	According to taste, 1 pass may be enough The result is classic tomato sauce

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