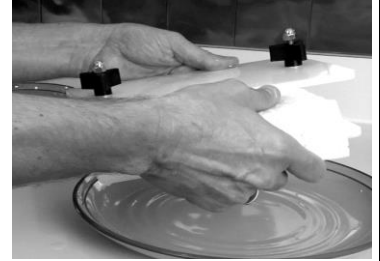


# EZ Tofu Press

**Thank you for purchasing the EZ Tofu Press. This affordable and simple appliance will make your prep time quicker and tofu dishes even tastier!**

## **EZ Tofu Press Operations Manual**

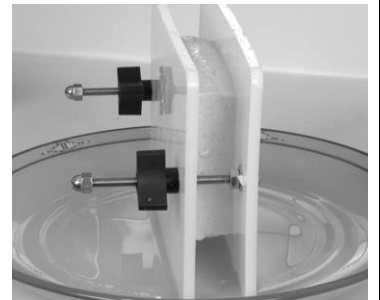
1) Place Tofu brick in between the two press plates, lift plates approx. 2 inches so that the brick will fit. Make sure to place tofu in the center of the press plates, this will allow an evenly pressed tofu brick. Don't forget to put a plate or bowl underneath to catch dripping water.



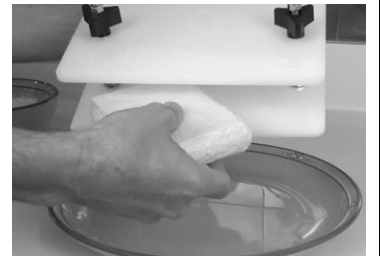
2) With Tofu centered between the press plates, push top plate down by screwing tension knobs. Either screw simultaneously or alternate between knobs so the tofu brick is pressed evenly. Tighten until water starts to drip out. Stand EZ Tofu Press on its side for better water removal.



3) Pressing can take 5 to 15 minutes depending on the how fast tension is applied. To quickly dry tofu, tighten knobs every 2-4 minutes, alternating or simultaneously tensioning knobs. If you are not in a hurry, tightening can be done over longer periods of time. As an example, to produce a dry block of tofu of 1-1/4" inches (lf using standard. 2" thick tofu block), tension EZ Tofu Press between 7/8" to 1" between press plates; a handy measuring device is included for reference. After several uses, you will find what works best. *During pressing, the press plates may bend under tension; this is common, after use both will revert back to their original shape*



4) When "dry", reverse tension knobs and slide brick out. Some cracking of the tofu brick may occur from pressing, this is normal. Slice, marinate, and cook!



**EZ TOFU TIP#1 Between vegetable and marinade prep, tension knobs on the press every 2-4 minutes; this will allow your tofu to be ready while preparing your meal!**

### **EZ Tofu Press Features:**

- Can be used with any size tofu brick, both small and large portions can be dried.
- Provides better flavor absorption and texture and thus better tasting tofu.
- No springs to replace, simply tension as needed
- Better control of the time in which your tofu is press dried. Takes 5-15 minutes.
- Less costly than other brands, best value on the market.
- Easy to clean, place in the top rack of the dishwasher or just use hot soapy water.
- Makes Tofu cooking quick and easy.
- Press plates cut with automated CNC milling machine.
- Comes with handy measurement tool and Instruction manual.

**EZ Tofu Press is made of USDA approved HDPE, a BPA Free Plastic. All bolts, nuts, and washers are made of stainless steel. The EZ Tofu Press is dishwasher safe, top rack. Do not use in freezer or microwave. Use Firm and Extra Firm Tofu. Not for silken tofu varieties. Made in the USA. For further information, contact us at: [Benzel@aol.com](mailto:Benzel@aol.com) website [www.eztofupress.com](http://www.eztofupress.com) (video online!) This is not a toy; do not let children play with the EZ Tofu Press. Manufactured by EZ Tofu Press, LLC.**