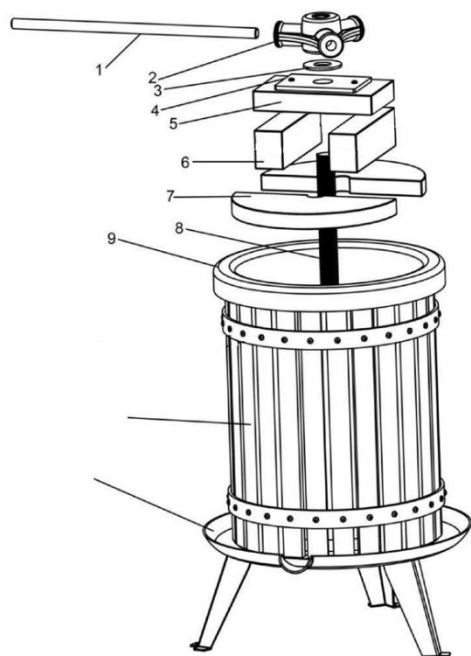


Manuals for use of fruit press

Thank you for choosing to purchase this quality product. To minimize the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this operating manual carefully and make sure that you understand it. Keep these operation instructions in a safe place.

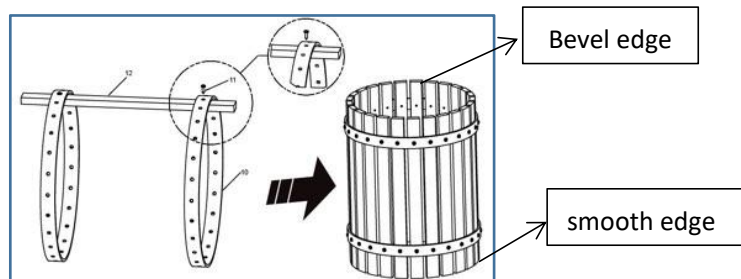
Spare parts



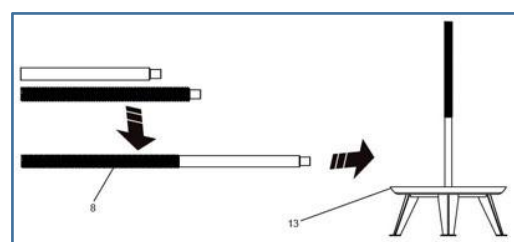
Part No.	Description	Qty
1	Handle	1
2	Collar	1
3	Nylon washer	1
4	Metal pressing plate	1
5	Wooden pressing block	1
6	Spacing blocks	2
7	Half disc pressing plate	2
8	Threaded rod	1
9	Filter bag	1
10	Cage hoops	2
11	screws	48
12	Cage slats	24
13	Base plate	1

Assembly

1. Wooden barrel assembly--- Assemble cage hoops (10) and cage slat (12), make sure all cage slats (12) with bevel edge are in one direction, the opposite end with smooth edge in line in the opposite side. SEE P1
2. Threaded rod assembly (8), then mount to the base (13). NOTE: The threaded rod with the 2 small pieces, should be assembled first. SEE P2

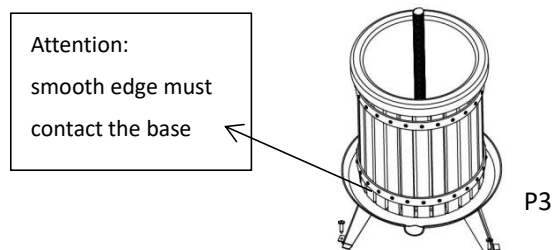


P1



P2

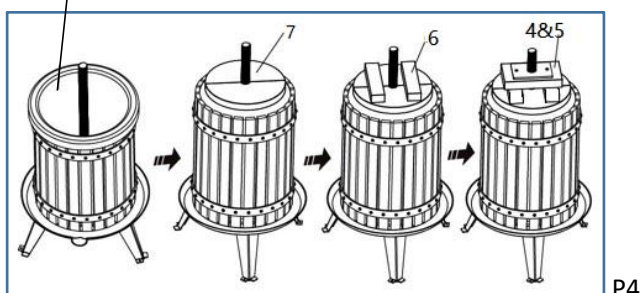
3. The base of the press should be screwed to the floor or to a firm, solid base, using the holes in the feet (screws not included). SEE P3
4. Put the filter bag (9) in the press with the threaded rod (8) through the hole in the filter bag. Stretch the filter bag over the bucket. Then fill it with the chopped fruit and, if necessary press down the fruit by hand. When the juice bag is filled, fold it inwards. SEE P3



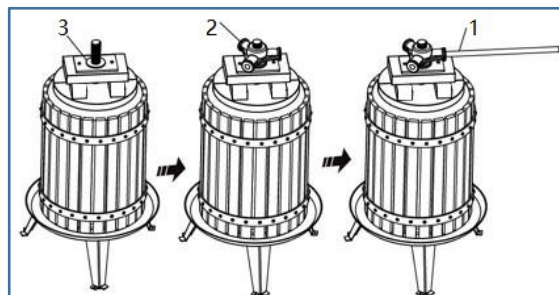
P3

5. Put the empty filter bag (9) in the press with the threaded rod (8) through the hole in the juice bag. Stretch the filter bag over the bucket. Then fill it with the chopped fruit and, if necessary press down the fruit by hand. When the filter bag is filled, fold it inwards.
6. Place the two half discs pressing plate (7) on top of the fruit, place the short spacing blocks (6) across the disc halves (7) and the pressing block (4,5) on top.
7. Place the nylon washer (3) on top of the pressing plate assembly as shown in the illustration. Screw on the collar(2), push the handle into the collar and rotate the handle (1) down to press the fruit down into the barrel.

Put chopped fruits inside the bucket



P4



P5

Setting Up The Press

- Before use the press should be washed with warm soapy water.
- After washing, rinse with fresh water, dry the spindle thread and lubricate the thread and the metal bearing on the pressure block with food grade grease or Vaseline.

Fruit Preparation

- It is essential that fruit is prepared before pressing.
- Apples must be crushed to a fine pulp (not a puree) Food processors are not suitable.
- Grapes and other soft fruit must be gently crushed to break the skins.

Pressing

- Always supervise children when using the press.
- Place a suitable clean container under the outlet lip to collect the juice.
- Position the press cage centrally on the base plate.
- If using a filter bag, place inside the basket and fold the edges of the filter bag over the basket.
- Fill with crushed fruit, using your hand to press down firmly. Fill to within about 30mm of the rim.
- Fold the edges of the filter bag over the top of the fruit.
- Position the two half discs on top of the fruit, place the short spacing blocks across the disc halves and the pressure block on top.
- Begin to screw the collar down by hand; as the pressure increases use the handle to turn the nut.
- When no more juice can be extracted, unscrew the collar, remove the wooden blocks and lift the cage off the base. The compressed fruit can then be pushed out, or the bag straining bag removed.
- If you only have a small volume of fruit increase the travel of the press disc by putting extra spacing blocks across those supplied.

Do not screw the press disc down too tightly and never extend the handle to increase pressure as this may damage the press.

Cleaning and storage

- Clean the press with water, using a scrubbing brush to remove fruit between the wooden slats.
- Dry with a clean towel. Lightly lubricate the spindle with food grade grease or Vaseline.
- Store in a dry place.