

Operation Manual

Fruit Press

ARTICEL 51276 and 51277



Read and follow the operating instructions and safety information before using for the first time.

Technical changes reserved!

Due to further developments, illustrations, functioning steps and technical data can differ insignificantly.

Updating the documentation

If you have suggestions for improvement or have found any irregularities please contact us.



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Although WiITec Wildanger Technik GmbH has made every effort to make sure that this user manual is complete, accurate and updated, errors cannot always be avoided. In the event of problems with this user manual please complete and send this form back to us.

FAX-notification (+++49 2403 55592-15),

from: _____

Name: _____

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I would like to report the following mistakes:

Customer Service WiITec Wildanger Technik GmbH
e-mail: service@WiITec.info
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Introduction

Thank you for purchasing this quality product. To minimize the risk of injury, we ask that our clients take some basic safety precautions when using this unit. Please read these instructions carefully and make sure that you have understood them.

All persons operating or servicing this equipment must be familiar with the operating instructions and be aware of potential dangers. Children may not use the juicer. Note. The general accident prevention regulations and all regulations for Occupational Safety and Health.

The inside of this device does not contain any by user-serviceable parts. Leave the maintenance, calibration and repair qualified personnel. In case of foreign intervention, the 2-year warranty period expires! Keep this manual for future reference.



In all the presses of this type it is not possible to press whole fruits. There must be a mash (strongly crushed fruit) are produced, otherwise it is not possible a successful pressing. A wine or fruit press cannot be compared with a juicer. Both products work completely differently. Grapes as you cannot handle in a juicer, because the cores destroyed and bitter substances are released. Only at a cider press the nuclei remain intact and the juice can be made into wine.

Apples, pears and other fruits must be processed before being pressed to mash. Whole, half and quartered fruit cannot be pressed.

A good fruit mash is a prerequisite for the production of juice, wort or must. A suitable mill can be used for grinding berries, grapes, apples, pears and potatoes or similar soft fruits / vegetables. Hard fruits and vegetables such as sugar beets, carrots or immature or core tier fruit are not suitable for processing fruit mills.

Especially good for further processing are, apples, pears, quince and related fruits. The relatively solid pulp is crushed by the mill, the resulting mash increases the juice yield and allows pressing of the fruit. Grapes, raspberries, currants and other similar fruits, should - be not ground - just like stone fruit. This is usually not necessary because the flesh is very soft and is only surrounded by a skin. The seeds contained in the fruit set free during milling bitter substances that would stain the juice dark brown.

A good juice quality you get when only healthy and ripe fruit is processed. Immature, overripe, rotten and torn fruit should be discarded. Fruits that have rotten spots or involve molds may not be processed. Fresh bruises from windfalls are not meant as long as no decay has occurred. Clean the fruit before processing thoroughly so that no dirt enters with drinking water in the mash.

The cider press is not designed for industrial use.

Safety instructions

- The juicer should not be operated by children. Make sure that nobody during operation no children in the danger zone.
- Make sure never to come out with hands or loose clothing in the area of rotating parts. Risk of injury!
- The fruit press must be firmly fixed, so that they cannot slip or tilt during operation.
- Work. With caution and consult Never use excessive force on

Commissioning

- The juicer is delivered partially assembled. The Exploded at the last side serves as a construction aid.
- Clean the cider press before and after each use, rinse with clear water.
- We recommend attaching the press as on a table. (Mounting material is not included)
- Use (available as accessory) to the inner drum of the press line a suitable pressing cloth.
- Fill the cider press with the material to be pressed fruit, making sure that the pressed material is covered by the press fabric. Please use already crushed and pressed material cored.
- Place a suitable container under the drain of the press.
- Turn the spindle using the handle slowly to press the fruit. It may be advisable that a second person holds the press.
- If you want to increase the pressure, loosen the screw and fill in additional fruit in the press a. The press plate should always be lowered as far as possible.

Cleaning and care

Clean the press after completing your work or if a longer break is planned thoroughly with running water and a suitable brush. Effective is the cleaning with water pressure as with a hose. All moving parts should be lubricated regularly and especially after prolonged exposure to a food oil.

Technical specifications

Number	Total	Weight
51276	Ca. 1500 ml	2.5 kg
51277	Ca. 5000 ml	5.5 kg

Technical Drawing Article 51276

	1	Base	1
	2	Cylinder rod M8x250	2
	3	mother	1
	4	ring	1
	5	base Leg	1
	6	inner drum	1
	7	crosspiece	1
	8	mother	1
	9	Press Scheib	1
	10	spindle thread	1
	11	coverage compared	1
	12	rotary handle	2
	13	cover flap	1
	14	knob	1
	15	frame	1
	16	outer drum	1
	17	Ring Ø 11	1
	18	nut M8	2
	19	nut M8	2
	20	washer Ø8	2

Technical Drawing Article 51277

	1	Base	1
	2	spindle handle	1
	3	spindle frame	1
	4	press plate	1
	5	outer drum	1
	6	inner drum	1
	7	spindle thread	1
	8	Bolt Screw M10	3
	9	frame bar	3
	10	protective ring	1
	11	nut M10	3
	12	ring Ø13	1
	13	nut M10	3
	14	Spring pin Ø5x30	1
	15	washer Ø10	3