

Operation Manual

Spindle Press

51278, 51279, 51748, 51749



Illustration similar, may vary depending on model

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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Introduction

Thank you for purchasing this quality product. **To minimise the risk of injury we urge that our clients take some basic safety precautions when using this device. Please read the operation instructions carefully and make sure you have understood its content.**

Keep these operation instructions safe.

Safety and operating instructions

- All persons operating or servicing this equipment must familiarise themselves with the operating instructions and be aware of potential hazards. Children must not use the fruit press. Observe the general accident prevention regulations and all health and safety regulations.
- There are no user serviceable parts inside this unit. Have servicing, adjustment and repair done by qualified service personnel. In the event of external intervention, the 2-year warranty period expires! Keep these operating instructions in a safe place.
- With all presses of this type, it is not possible to press whole fruits. A mash (strongly crushed fruit) must be produced, otherwise a successful pressing process is not possible. A wine or fruit press cannot be compared to a juicer. Both products work completely differently. Grapes, e.g., cannot be processed in a juicer because the pips are destroyed, and bitter substances are released. It is a fruit press that lets the seeds intact, and the juice can thus be processed into wine.
- Apples, pears, and other types of fruit must be processed into mash before pressing. Whole, half and quartered fruits cannot be pressed.
- A good fruit mash is a prerequisite to produce juice, zest, or must. The mill can be used for grinding berries, grapes, apples, pears, and potatoes, or similar soft fruits/vegetables. Hard fruits and vegetables such as sugar beet, carrots, or unripe or hard stone fruits are not suitable for being processed with this mill.
- Apples, pears, quince, and similar fruits are especially suitable for this crusher. The relatively solid pulp is crushed by the mill; the resulting mash increases the juice output and enables a pressing of the fruit.
- Grapes, raspberries, currants, and similar fruits, should not be crushed – as stone fruits. This is usually not necessary because the flesh is very soft and only surrounded by a skin. During crushing, the seeds contained in the fruit set free bitter substances that would embrown the juice.
- The juice quality will only be good if healthy and ripe fruits are processed. Unripe, overripe, rotten, and cracked fruits should be discarded. Fruits that have rotten or moulded spots may not be processed. This does not include fresh pressure marks on windfalls as long as no decay has occurred yet. Thoroughly clean the fruits with drinking water before processing them so that no dirt enters into the mash.
- This fruit press is not designed for industrial use.

Commissioning

Setting up the press

- Attach the three feet to the base of the press using the screws provided.
- Lift the press plate by turning it counter-clockwise.
- Loosen the wing nut at one end of the spindle and swing the spindle and plate to one side.
- The cylindrical container can then be lifted off the base plate.
- Clean the press with warm soapy water and rinse with clean water. Make sure that the spindle piston is dry.
- We recommend mounting the press on a table. (Mounting material is not included in delivery)
- Fill the press with the fruit to be pressed. Please use only fruits that have already been crushed and seeded/stoned.
- Place a suitable container under the press outlet.

- Turn the spindle slowly using the handle to press fruits. It makes sense for a second person to hold the press.
- If you want to increase the pressure, loosen the screws and fill additional fruit into the press. The press plate should always be lowered as far as possible.

Fruit preparation

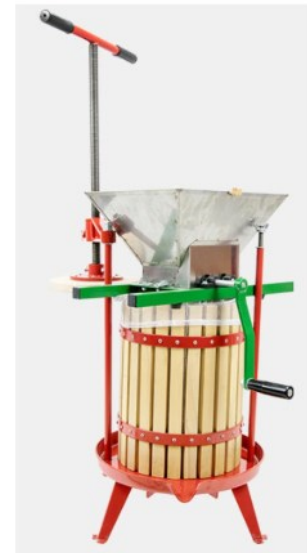
- It is important that fruit is prepared before pressing:
 - Apples must be crushed, not mashed. Mixers are not suitable.
 - Grapes and berries must be carefully chopped to break up the skin.

Press

- Please supervise children when using the press.
- Please always use the press on a firm and stable surface.
- Grease the spindle piston with cooking grease or a little Vaseline.
- Drip some vegetable oil into the joint between the bottom of the threaded spindle and the clamp, which is screwed to the press plate.
- Place a suitable clean container under the lip of the spout to collect fruit juice. Please remember that the press can produce up to 6 l or more of juice in a single pressing operation.
- Swing the plunger and the press plate away from the press container.
- If you are using a press bag, fold the top corner over the press container before filling it.
- Fill with crushed fruit by pressing the fruit firmly down with your hand.
- Fill the container up to 25 mm below the edge.
- If you are using a press bag, please fold the corners of this bag over the fruit like a small package.
- Position the T-handle over the press basket by inserting and tightening the end into the receptacle in the press.
- Tighten the wing nut to secure the piston.
- Turn the handle to push the wooden press plate into the press container.
- If no more juice can be produced, release the pressure on the press plate.
- To empty the press, lift the press plate, swing it away from the wooden container and lift this container from the ground – the compressed fruit can then be removed.
- If there is a shortage of fruit, you can put the pressed fruit aside and combine it with the next load of chopped fruit in the next pressing operation.

Attention!

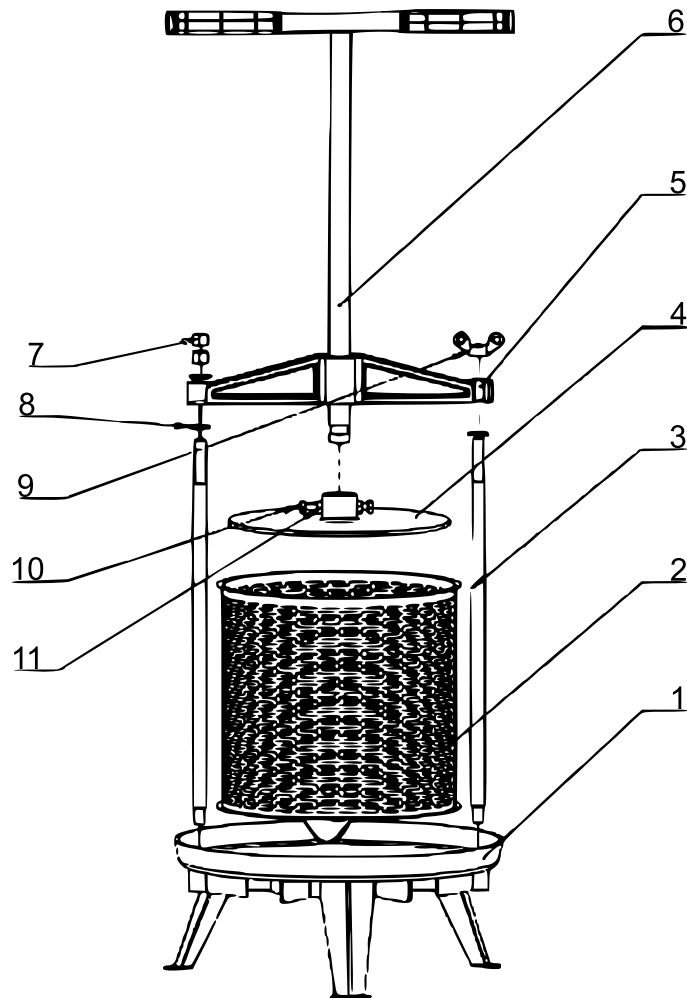
- If you grind fruit with our fruit mill, then this fruit mill can be mounted above the press container, as shown in the picture.
- Please do not screw the press plate down too tightly and never overtighten the handle to increase the pressure as this could damage the press.
- Please never leave the press plate on top of the chopped fruit as this can cause the wood to warp.



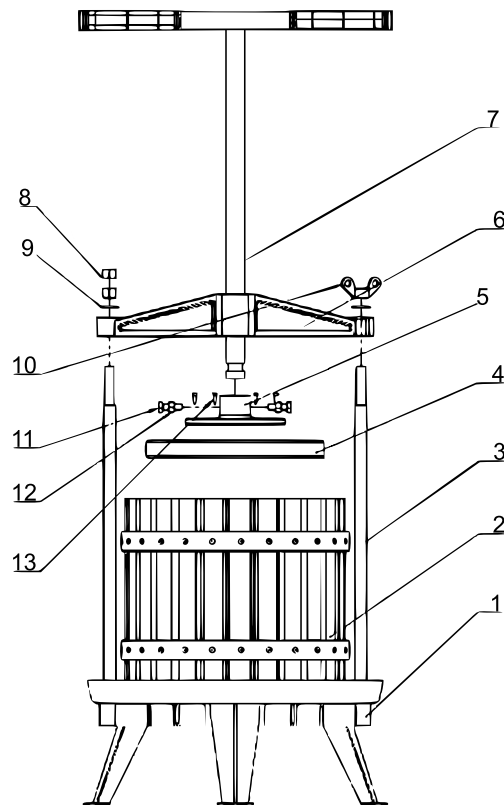
Cleaning after each pressing process

- Clean the press with water and a scrubbing brush to remove fruit residues between the wooden strips and on the press plate. Dry everything with a dishcloth.
- Grease the spindle lightly with cooking fat or Vaseline.
- Never leave the press plate screwed into the bottom of the press container.
- Store the press in a dry place, the press plate turned up above the height of the press container.

Explosion views and parts list



Nº	Name	Qty.
1	Fruit press stand	1
2	Stainless steel basket	1
3	Frame	2
4	Press plate	1
5	Frame	1
6	T-Grip	1
7	Hexagon nut M12	2
8	Washer	3
9	Wing screw M12	1
10	Screw M8×20	2
11	Hexagon nut	2



No	Name	Qty.
1	Fruit press stand	1
2	Press basket	1
3	Frame	2
4	Press plate	1
5	Metal cap	1
6	Frame	1
7	T-Grip	1
8	Screw M12	2
9	Washer	3
10	Wing nut	1
11	Screw M8×20	2
12	Screw M8	2
13	Screws	4

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