

# User's Manual

## Fruit Press

51473, 51474

# toboli



Illustration similar, may vary depending on model

Please read and follow the operating instructions and safety information prior to initial operation.

Technical changes reserved!

Illustrations, functional steps, and technical data may deviate insignificantly due to continuous further developments.



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WilTec Wildanger Technik GmbH  
Königsbenden 12  
52249 Eschweiler – Germany

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Retourenabteilung  
WilTec Wildanger Technik GmbH  
Königsbenden 28  
52249 Eschweiler – Germany

E-mail: **service@wiltec.info**

Tel: +49 2403 55592-0

Fax: +49 2403 55592-15



## Introduction

Thank you for choosing to purchase this quality product. To minimise 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.

All persons operating and servicing this device must familiarise with the user's manual and be informed about the potential risks. Children must not operate the fruit press. Note the rules and regulations for safety and health at work and the prevention of accidents.

The inner parts of the device do not contain components requiring maintenance by the user. Leave all maintenance, control, and repair works to a qualified person. In case of unqualified intervention, the 2-year warranty will expire. Keep these operation instructions in a safe place.

All presses of this type cannot press entire fruits. A mash (heavily chopped fruit) must be produced, otherwise a successful pressing process is not possible. A wine or fruit press cannot be compared to a juice extractor. Both are completely different devices. Grapes, for example, cannot be processed in a juicer because the seeds are destroyed and bitter substances released. A fruit press is the only press that leaves the pits intact so that the juice can be processed into wine. Apples, pears, and other types of fruit must be mashed before pressing. Whole, half, and quartered fruits cannot be pressed.

A good mash is the prerequisite for producing juice, wort, or must. An appropriate mill can be used to mill berries, grapes, apples, pears, and potatoes or similar soft fruit/vegetables. Hard fruit and vegetables such as sugar beets, carrots, or unripe or hard pome are not appropriate for being processed in a fruit mill.

Apples, quinces, and allied fruit are particularly well appropriate for being processed. The mill mills the relatively hard pulp, the mash generated increases the juice production or allows the fruit to be pressed. Grapes, raspberries, currants, and similar fruit should not be milled – as it applies to pome. As a general rule, this is not necessary, as the very soft pulp is only enclosed by a peel. The pips in the fruit would release bittering agents when being milled, that would embrown the juice.

You will obtain a juice with a good quality if you only process healthy and ripe fruit. Eliminate unripe, overripe, bad, or ripped fruit. Fruit having foul spots or being afflicted with mould must not be processed. Nevertheless, recently dented windfall can be processed as long as it is not rotten yet. Before processing the fruit, thoroughly clean it with tap water so that not dirt gets into the mash.

### **The fruit press is not appropriate for industrial use!**

## Safety instructions

- The fruit press must not be operated by children. Make sure that no children are in the danger zone during pressing.
- Make sure that hands or parts of your clothes can never get into the zone of moving parts. **Risk of injuries!**
- The fruit press must be fixed to a stable position so that it cannot slip off or tip over during use.
- Operate the fruit press with carefulness and never apply excessive force.

## Commissioning

- At delivery, parts of the fruit press are pre-assembled. The exploded view found at the end of this user's manual will help you to finish the assembly.
- Clean the fruit press with clear water before and after every use.
- It is advisable to fix the press to a table, e.g., (fixing material is not included in the scope of delivery).



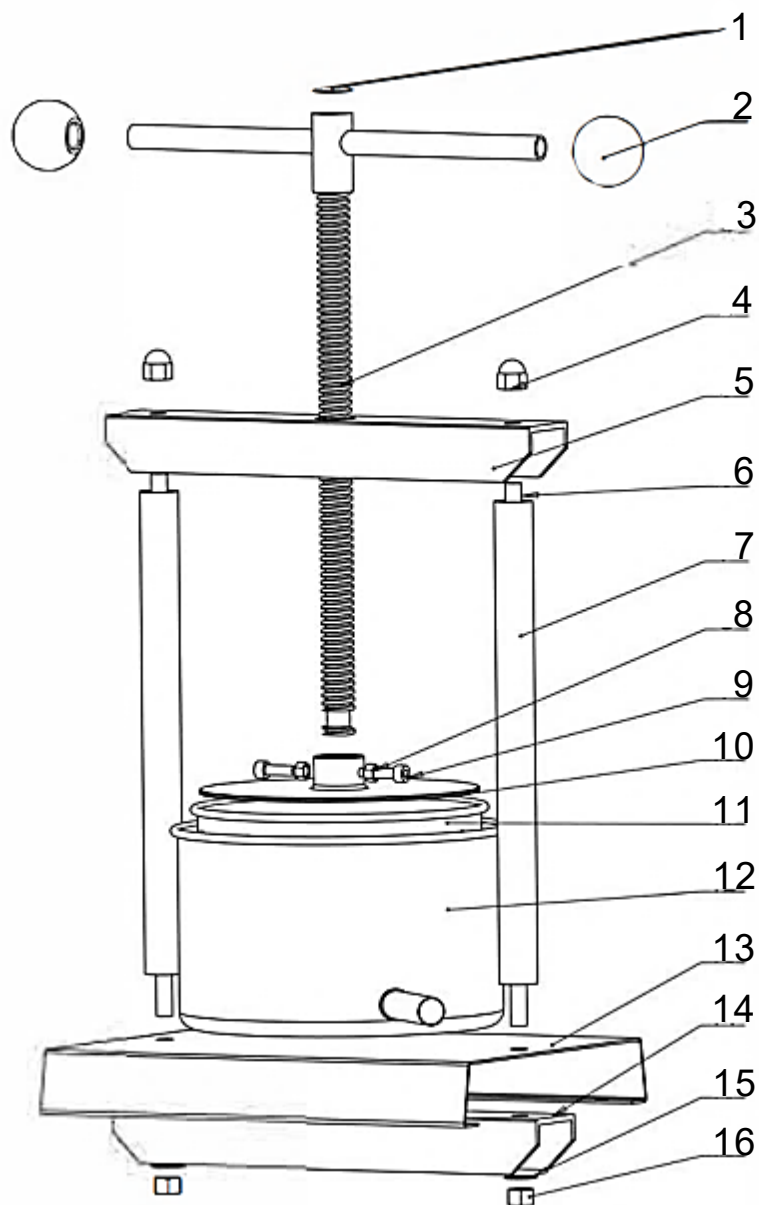
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- Use an appropriate pulp bag (sold separately) to revent the inner drum of the press.
  - Fill the fruit to be pressed into the fruit press and make sure that it is covered with the pulp bag. Only use fruit to be pressed that have already been chopped and seeded.
  - Place an appropriate container under the press outlet.
  - Slowly turn the shaft with the help of the handle to press the fruit. It is reasonable that a second person hold the press.
  - If you wish to increase the pressure, loosen the shaft and fill the press with additional fruit. The pressure plate should be lowered as far as possible.

## **Cleaning and care**

- After use or before a longer break, thoroughly clean the press with running water and an appropriate brush. However, cleaning the press with water pressure will certainly be more effective, e.g., with a hose.
- All moving parts should be lubricated with food oil on a regular basis and after a longer time of non-use.

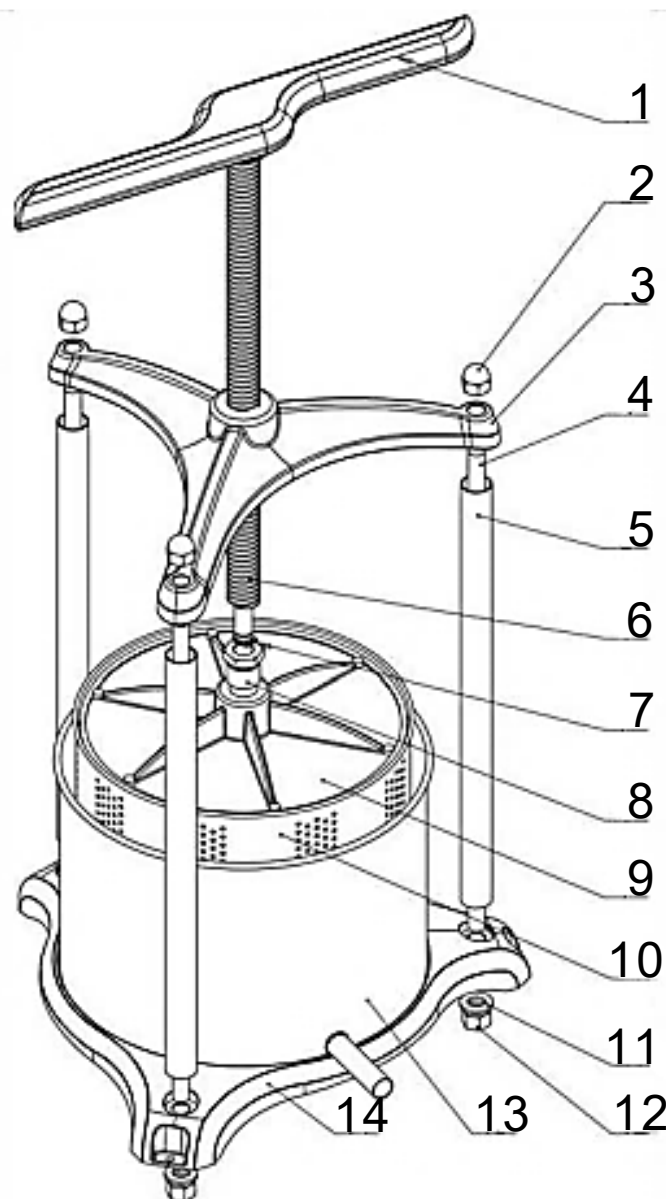
Technical drawings and parts lists

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Nº	Name	Qty.	Nº	Name	Qty.
1	Cover	1	9	Screw (M5)	2
2	Handle	2	10	Pressure plate	1
3	Shaft bar	1	11	Inner basket	1
4	Nut M8	2	12	Outer drum	1
5	Frame	1	13	Base	1
6	Cylinder (M8)	2	14	Pedestals	1
7	Support	2	15	Washer (ø8)	2
8	Nut (M5)	2	16	Nut (M8)	2

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Nº	Name	Qty.	Nº	Name	Qty.
1	Shaft handle	1	8	Connection nut	1
2	Nut (M10)	3	9	Pressure plate	1
3	Shaft frame	1	10	Inner basket	1
4	Bolt screw (M10)	3	11	Washer (M10)	3
5	Frame bar	1	12	Nut (M10)	3
6	Shaft bar	1	13	Outer drum	1
7	Catch-spring	1	14	Base	1

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