

Operation Manual

Hydropress

51740, 51741



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.

With all presses of this type, it is not recommended to press whole fruits. A mash (heavily chopped fruit) must be made, otherwise a successful pressing process is not possible. A wine or fruit press cannot be compared to a juicer. Both products work completely differently. To give you an example: grapes cannot be processed in a juicer because the pips are destroyed and bitter substances are set free. Only with a fruit press, the pips will remain intact, and 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 fruit mash is the prerequisite to produce juice, wort, or must. A suitable grinder can be used for grinding berries, grapes, apples, pears, potatoes, or similar soft fruits/vegetables. Hard fruits and vegetables such as sugar beets, carrots, or unripe or hard pome fruits are not suitable for processing with fruit mills.

Apples, pears, quinces, and related fruits are particularly suitable for further processing. The relatively firm pulp is crushed by the mill, the resulting mash increases the juice yield and enables the fruit to be pressed.

Grapes, raspberries, currants, and similar types of fruit – just like stone fruit – should not be ground. This is usually not necessary because the pulp is very soft and only surrounded by skin. The seeds contained in the fruit set free bitter substances when being grinded, which would colour the juice dark brown.

You will get good juice quality if only healthy and ripe fruit is used. Unripe, overripe, rotten, and torn fruits are to be sorted out. Fruits with rotten or mouldy spots must not be processed. Fresh bruises from windfalls are not meant, as long as there is no rot. Before processing the fruit, clean it thoroughly with drinking water so that no dirt gets into the mash.

The cider press is not designed for industrial use.

Intended use

The press is only suitable for pressing with water pressure. Under no circumstances, you should use air pressure. The hydropress is designed for pressing/juicing pitted and ground or crushed fruits such as grapes, apples, or pears.

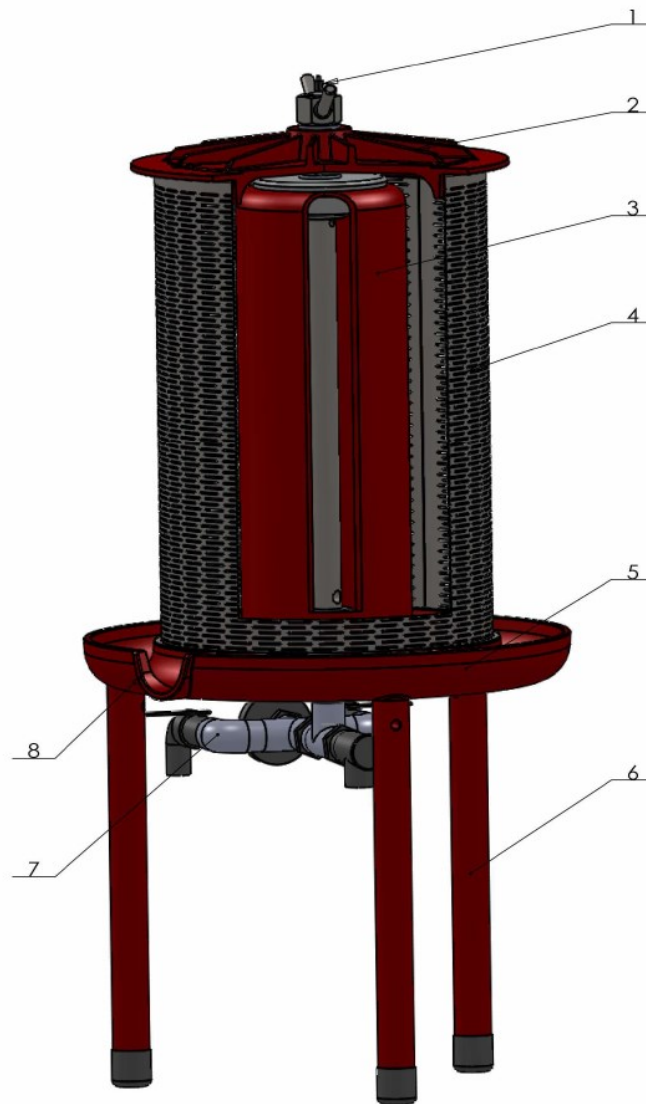
Safety instructions

- The hydro press may only be operated with water pressure, never with air pressure – **risk of explosion!**
- Press the vent plunger down until the air has completely escaped and water comes out. This avoids an air pressure cushion in the membrane.
- The hydropress must not be operated by children or persons with limited physical, sensory, or mental capabilities. Make sure that no children are in the danger area during operation. Supervise the use of the press.
- Protect the rubber membrane from solar radiation and sharp objects.
- Make sure that you never get your hands or loose clothing near rotating parts. **Risk of injury!**
- The fruit press must be securely fastened so that it cannot slip or tip over during the work process.
- Work with the necessary caution and do not use excessive force under any circumstances.
- Only use the press if it is in perfect condition.



- Do not leave any packaging (polystyrene, plastic bags, etc.) within children's reach. **Suffocation hazard!**

Main components



Nº	Name	Nº	Name
1	Vent valve, clamping nut	5	Gutter
2	Cover	6	Mainstays
3	Membrane	7	Pressure gauge, manometer, water inlet/outlet
4	Press/strainer basket	8	Juice spill



Technical data

Item number	51740	51741
Size/basket content (ℓ)	20	40
Height (mm)	820	900
Diameter (mm)	410	480
Max. height (mm)	300	
Weight (kg)	13	18
Supply connection (inch)	$\frac{3}{4}$ (quick coupling)	
Ball valve (inch)	$\frac{3}{4}$ (external thread, hose spout)	
Max. water pressure (bar)	3	

Commissioning

- Thoroughly clean all parts of the press with water before using for the first time.
- Do not use any aggressive or abrasive cleaning agents.
- Rinse the press cloth thoroughly.
- The hydropress is delivered partially pre-assembled. Mount the feet on the base frame using the screws provided.
- The press must be set up on a level and stable surface.
- You need a water drain and ideally also a water connection close by.
- Place a suitable container under the drain of the press to collect the juice.

Operating instructions

- Mount the press basket **(4)** on the frame (legs **(6)** on the drawing). Place the press bag in the press basket and fold it in on the bottom. Place the press sack open at the top around the opening of the press basket and fold the edge outwards. This makes pouring in the mash easier.
- Now fill the prepared press material into the press bag. The basket does not must be filled; the pressing process is also possible with a partially filled basket. Place the press bag over the material to be pressed and place the lid **(2)** on the press basket. Put a washer over the spindle and screw on the clamping nut, put the splash guard over the press basket and place a bucket under the outlet.
- Now connect the hydropress to the mains and turn on the tap. The juice is now pressed out with up to max. 3 bar pressure. To let the air completely escape from the membrane, actuate the valve **(1)** on the press. The juice now flows through the press basket **(4)** into the gutter. For details, refer to the diagram.
- After the maximum pressure of 3 bar has been reached, the pressure relief valve opens automatically, and the water escapes from the hydraulic press. You can read the current water pressure on the manometer. Regulate the water pressure by opening or closing the tap. It is recommended to use a pressure reducer that regulates the pressure in the pipe network to 3 bar.
- After reaching the target pressure of 3 bar, the water tap can be closed. Now wait a little longer until no more juice runs out. Deflate the membrane using the drain valve and use the valve on the top of the press to ensure that air flows into the membrane. The hydraulic press is depressurised when no more water flows out, and you can loosen the clamping nut and remove the lid from the press. Remove the splash guard and take out the insert bag with the remains of the material pressed out.



Hints

- The juice production is particularly high if you slowly increase the pressure in the hydropress and give the juice time to flow through the mash.
- Make sure that the mash is not ground too finely. Mash processed into puree causes problems because the juice cannot drain. Mash that is processed too coarsely prevents optimal juice production.
- Make sure that there are no stems in the mash; these often contain bitter substances and lead to poor juice quality.

Cleaning and storage

- The hydropress should be cleaned thoroughly immediately after use so that the juices and fruit residues do not stick to the press. Please only use clear water and a sponge or similar for cleaning. There is no need to use a wire brush or abrasive detergent. The use of unsuitable cleaning materials can damage the hydropress.
- The press bag can be cleaned thoroughly with water or can be washed in the washing machine without detergent and at max. 30 °C.
- The press should be stored dry and protected from light. Continuous exposure to sunlight can damage the membrane.

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