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Fruit Vine Press

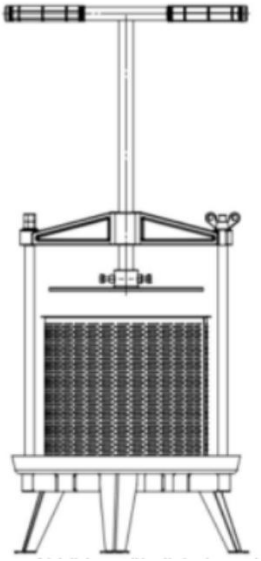
MODEL:LD-BP1402/LD-BP0902

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

As shown in the figure, slightly different according to the model. The operation manual and safety instructions must be read and followed before use.

Technical change statement: Due to continuous product development, schematic diagrams, functional steps, and technical parameters may have slight changes.

Documentation update.

If you have any comments on the improvement of the product, or notice any defects, please contact us.

The content of this document may be changed at any time, the company does not need to notify in advance, and does not assume any responsibility for any errors in the user manual.

The company does its best to ensure that the contents of this manual are up to date, but errors may still be unavoidable. If you find any errors, please contact us.

INTRODUCTION

Thank you for choosing our high-quality products. In order to minimize the risk of injury, we recommend that you take the necessary safety protection when using the product. Please read the following instructions carefully and understand.

Therefore, the operation and maintenance personnel must be familiar with the operation process and understand the possible safety hazards. Children are not allowed to use it. Please refer to the General Injury Prevention Code and Occupational Health and Safety Code.

This equipment does not need to be maintained by the user. Any maintenance, adjustment and repair require professional operations. If there is an unauthorized third-party operation, the one-year warranty will be automatically can celled. Please keep this operation manual.

This type of juice press cannot compress the whole fruit. The fruit must be crushed before pressing, otherwise the juice cannot be successfully pressed. This type of product is different from an ordinary juicer, and the two types of products work completely differently. Take grapes as an example: ordinary juicers can't handle them, because ordinary juicers crush grape seeds and make the taste bitter. Only with a juice press, the grape seeds will remain complete during the pressing process, and the juice can finally be made into red wine. Apples, pears, and other similar fruits must be crushed before they can be juiced. Whole, halved or diced fruits cannot be pressed.

The crushed pulp is a necessary condition for the preparation of juices and condiments. A suitable fruit crusher can be used to crush berries, grapes, apples, pears and potatoes, and similar soft fruits/vegetables. Harder fruits, such as sweet berries, carrots, or underripe harder pears are not suitable for fruit crusher.

Apples, pears, quinces and similar fruits are very suitable for further processing. Their relatively firm pulp can be crushed by a fruit crusher, which in turn increases the juice yield for further processing. Similar fruits such as grapes, raspberries, and gooseberries are not suitable for crushing. Because their pulp is very soft and covered with peels, at the same time, the seeds in the pulp release bitter substances during crushing, which in turn dyes the juice color to dark brown.

High-quality juice must be pressed with healthy and ripe fruits. Immature, well-ripe, rotten, damaged and moldy fruits must be discarded and cannot be used for juice extraction. Freshly ripened fruits must show no signs of decay before they can be used for suppression. Before pressing, please wash the fruit carefully with drinking water to prevent dust from entering the pulp.

This juice press is not suitable for industrial production.

1.Installation preparations for the juice press

• Use the included tools to install 3 legs of press stand to the top of the table.

• Optional and take out the pressure plate counterclockwise.
• Loosen the wing nut at one end of the spindle, and swing the T spindle and the triangle nut to one side.
• The cylindrical basket can then be lifted from the collecting tray with leg.
• Clean the press with warm soapy water and rinse with clean water. Make sure that the spindle and the pressure plate is dry.
• We recommend connecting the press to the table. (Not including installation materials).
• Fill the press with the fruit to be squeezed. Please use only crushed and seedless/penetrated fruits.
• Place a suitable container under the outlet of the collecting tray with leg.
• Use the handle to press the fruit and slowly rotate the spindle. It is best to have a second person holding the press.
• If you want to increase the pressure, loosen the screws and add more fruit to the press. The pressure plate should be pressed as low as possible.

2.Fruit preparation

• It is very important to prepare the fruit before pressing.
• Apples must be crushed, not pureed. The blender is not suitable for handling apples.
• Grapes and similar soft fruits must be crushed carefully to break down the peel.

3.Press.

• Do not let children use this press.
• Please use this press on a stable ground/desktop.
• Lubricate the spindle with edible oil or a small amount of petroleum jelly.
• Drop some vegetable oil into the joint between the bottom of the threaded spindle and the axle sleeve on the pressure plate.
• Put a suitable clean container under the nozzle to collect the juice.
(Please note that one pressing process can produce 6 liters or more of juice).
• Move the press piston and pressure plate away from the press.

• If you are using a pressure bag, fold the upper corner of the pressure bag onto the cylindrical basket.
• Press down the crushed fruit forcefully by hand.
• Fill the cylindrical basket to 25 mm below the edge.
• If you are using a squeeze bag, fold the corners of the bag over the fruit, just like a small package.
• Put the T-shaped handle and spindle on top of the cylindrical basket, insert the end of spindle into the triangle nut and tighten it.
• Tighten the wing nut to fix the pressure plate.
• Turn the handle to push the wooden or steel pressure plate into the cylindrical basket.
• If the juice can no longer be fried, please loosen the pressure on the pressure plate.
• To empty the press, lift the pressure plate, swing it from the path of the cylindrical or woode gasket, and then lift the container from the collecting tray with let, and then you can take out the juiced fruit.
• If there are few fruits, you can store the squeezed fruit and mix it with the next squeezed fruit during the second squeezing process.

Please attention :
If you use our fruit crusher to grind fruit, you can use it with a juice press, as shown in the picture:

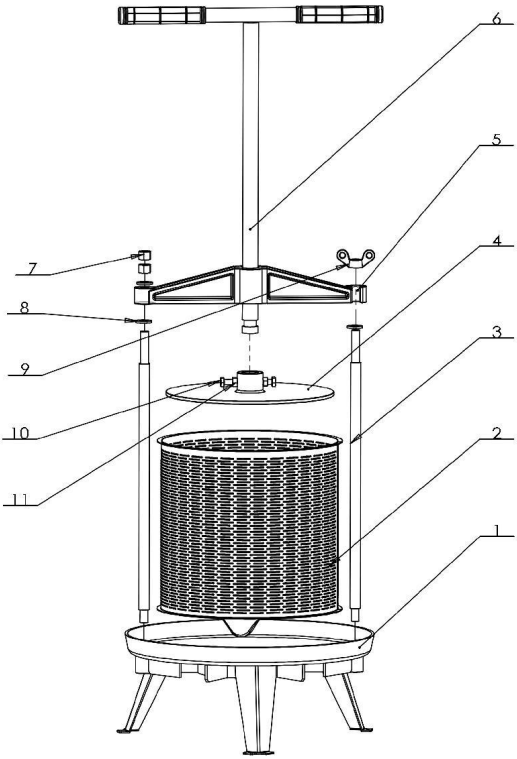


Please do not tighten the pressure plate too tightly, and do not over-adjust the handle to increase the pressure, as this may damage the press. Please do not put the pressure plate on the crushed fruit, as this will damage the wood.

4.Cleaning after pressing

• Please use water to clean the press, and use a brush to remove fruit residues between the slats and the pressing plate. Dry with a towel.
• Lubricate the spindle with a small amount of edible oil or petroleum jelly.
• Never screw the pressure plate into the bottom of the pressure vessel.
• Store the press in a dry place, and turn the bottom plate of the press above the height of the press container.

1	Collecting tray with leg	1pc
2	cylindrical basket	1pc
3	Supporting rod	2pcs
4	Pressure plate	1pc
5	Triangle nut	1pc
6	T-shaped hand and spindle	1pc
7	Hex nut M12	2pc
8	washer	3pcs
9	Wing nut M12	1pc
10	Bolt M8*20	2pcs
11	Hex nut M8	2pcs



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