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Fruit Vine Press

MODEL:SFP-3L/SFP-6L

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.

Please read and observe the operating instructions and safety instructions before commissioning
Subject to technical changes!
Due to continuous further developments, illustrations, functional steps and technical data may differ slightly.

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If you have found a bug or want to share a suggestion for improvement, we look forward to hearing from you.
Send us an e-mail to us

Introduction

Thank you for choosing to buy this quality product. To minimize the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this manual carefully and make sure you understand it.
Keep these operating instructions well.

With all presses of this type it is not possible to press whole fruits. A mash (heavily crushed fruit) must be produced, otherwise a successful pressing process is not possible. A wine or fruit press is not like a juicer. Both products work completely differently. Grapes, for example, cannot be processed in a juicer because the seeds are destroyed and bitter substances are released. Only with a fruit press the seeds remain intact and the juice can be processed into wine.
Apples, pears and other fruits must be mashed before pressing. Whole, half and quartered fruits cannot be pressed.

A good fruit mash is the prerequisite for the production of juice, spice or must. A suitable grinder can be used to grind berries, grapes, apples, pears and potatoes or similar soft fruits/vegetables. Hard fruits and vegetables such as sugar beet, carrots or unripe or hard core 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 yield of juice or the pulp. allows the fruit to be pressed. Grapes, raspberries, currants and similar fruits should not be ground, just like stone fruit. This is usually not necessary, as the pulp is very soft and is only surrounded by a skin. The seeds contained in the fruit release bitter substances during grinding, which would turn the juice dark brown.

You get a good juice quality if only healthy and ripe fruit is processed. Unripe, overripe, scalded and torn fruits shall be separated. Fruits with rotting spots or mould must not be processed. Fresh pressure points of fall fruit are not meant as long as no rot has occurred. Before processing, clean the fruit thoroughly with drinking water so that no dirt gets into the mash.
The fruit press is not designed for industrial use.

Safety information

• The fruit press must not be operated by children. Make sure that no children are in the danger area during operation.
• Be careful not to get into the area of rotating parts with hands or loose garments. Risk of injury!
• The fruit press must be firmly fixed so that it cannot slip or tip during the operation.
• Work with caution and never use excessive force.
Commissioning
• The fruit press is delivered partially pre-assembled. The explosion drawing at the end of the manual serves as a setup aid.
• Clean the fruit press thoroughly with clear water before and after each

use.
• We recommend attaching the press to a table, for example. (Mounting material is not included)
• Use a suitable press cloth (available as an accessory) to line the inner drum of the press.
• Fill the fruit press with the fruit to be pressed and make sure that the pressed material is covered by the press cloth. Please use only crushed and cored pressed material.
• Place a suitable container under the drain of the press.
• Slowly rotate the spindle using the handle to squeeze the fruit. It may make sense for a second person to hold the press.
• If you want to increase the pressure further, loosen the spindle and fill additional fruit into the press. The press plate should always be lowered as far as possible.

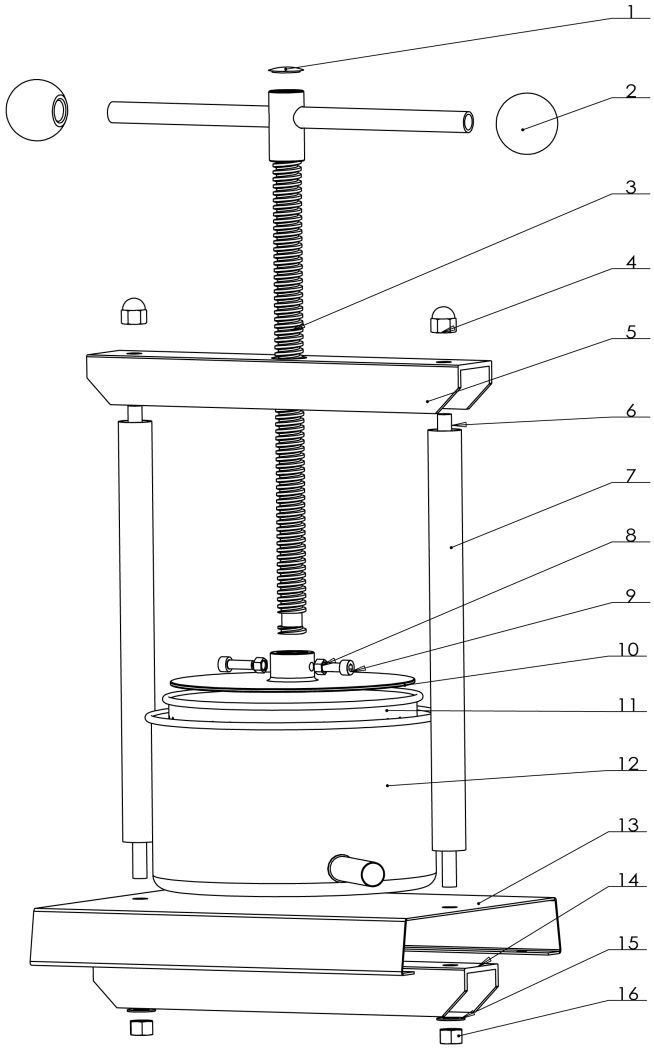
Cleaning and care

Clean the press thoroughly with running water and a suitable brush after completing your work or if a longer interruption is planned. Cleaning with water pressure is more effective, e.g. with a hose.
All moving parts should be lubricated regularly and especially after a longer service life with a food oil.

Technical drawin

1	Coverage	1
2	Handle	2
3	Spindle rod	1
4	Mother M8	2
5	Framework	1
6	Cylinder (M8)	2
7	Strut	2
8	Mother M5	2
9	Screw M5	2
10	Press plate	1

11	Inner basket	1
12	Outer drum	1
13	Base	1
14	Feet	1
15	Washer Ø8	2
16	Mother M8	2



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