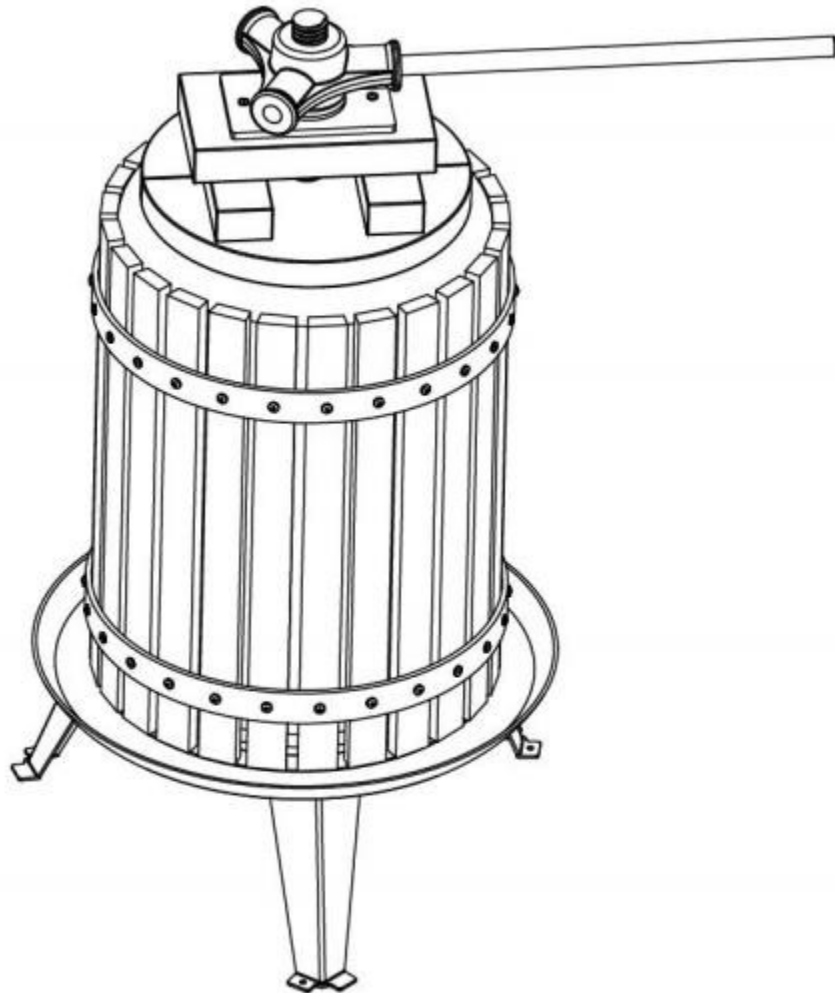


Fruit Press

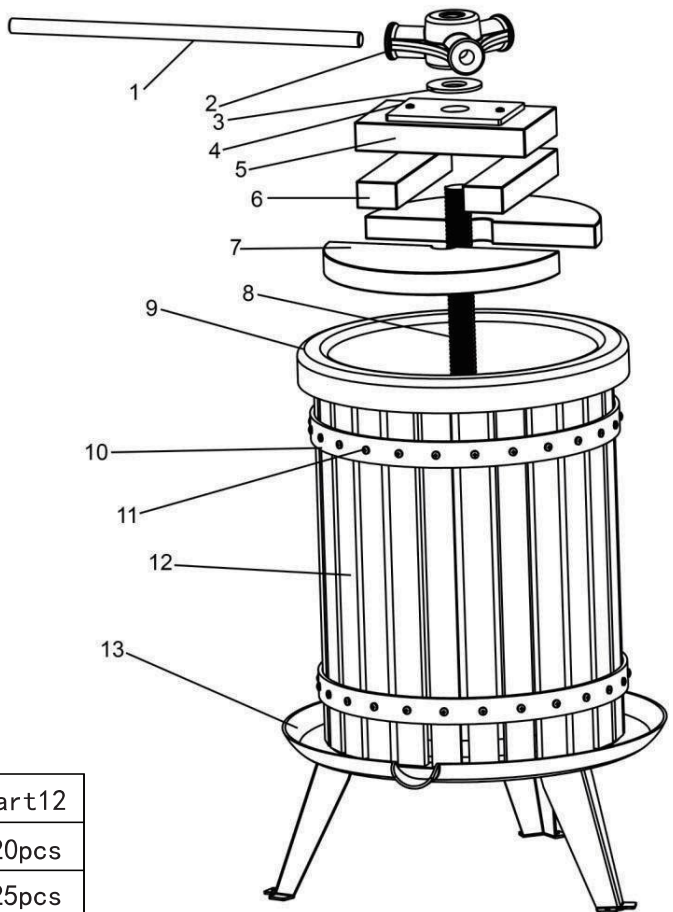
User Manual

Model# FP6 / FP12 / FP18 / FP30



Part List

Part No.	Description	QTY
1	Handle	1
2	Trunnion	1
3	Nylon washer	1
4	Metal Pressing Plate	1
5	Wooden Pressing Plate	1
6	Wooden Blocks	See remark
7	Semi-Disc	2
8	Threaded Rod	1
9	Juice Bag	1
10	Metal Ring	See remark
11	Screw	See remark
12	Cage Slat	See remark
13	Base	1



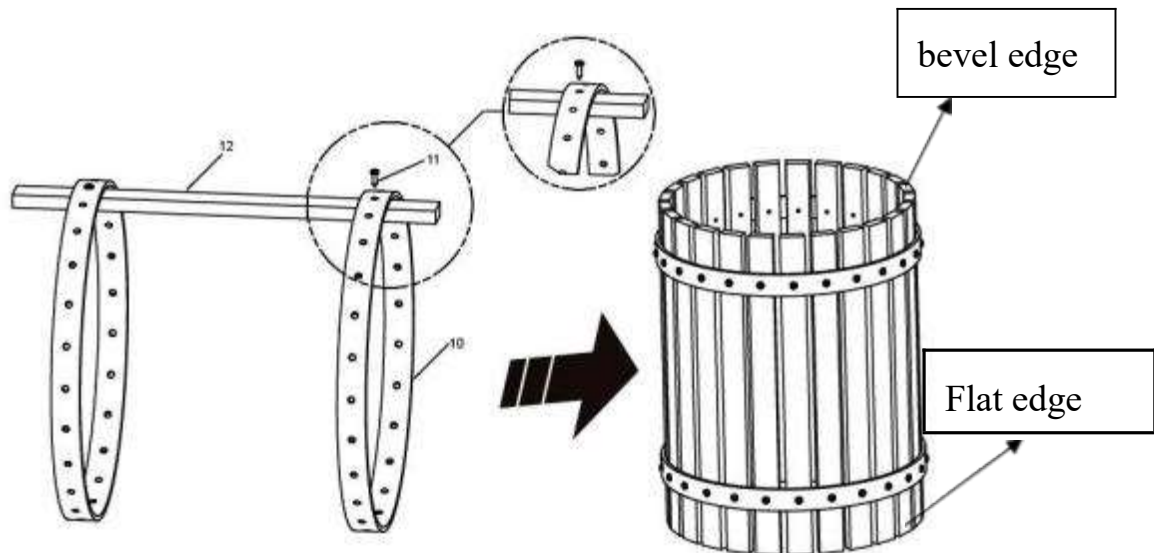
Remark

Model#	Part6	Part10	Part11	Part12
FP6	2pcs	2pcs	43pcs	20pcs
FP12	2pcs	2pcs	53pcs	25pcs
FP18	2pcs	2pcs	53pcs	25pcs
FP30	4pcs	3pcs	77pcs	25pcs

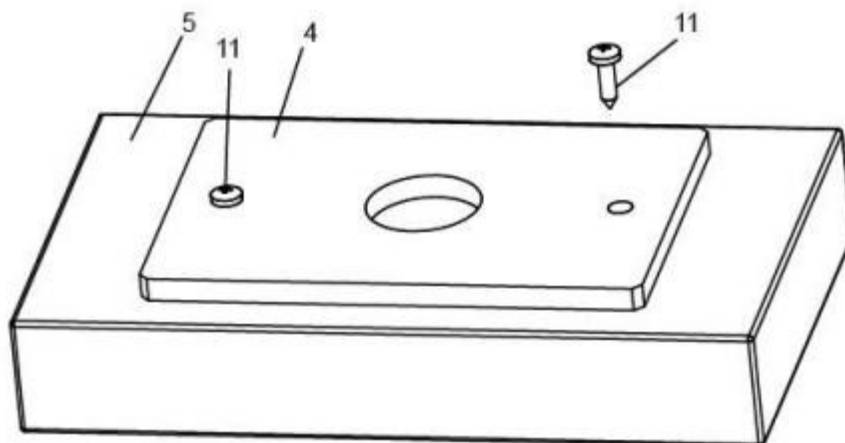
* Additional parts that may be needed but are not included: additional wooden blocks and screws to mount feet of base.

ASSEMBLY & OPERATION

1. Wooden Barrel Assembly--- Assemble Metal Ring (10) and Cage Slat (12), make sure all Cage Slats (12) with bevel edge are in one direction, the opposite end with flat edge in line in the opposite side.

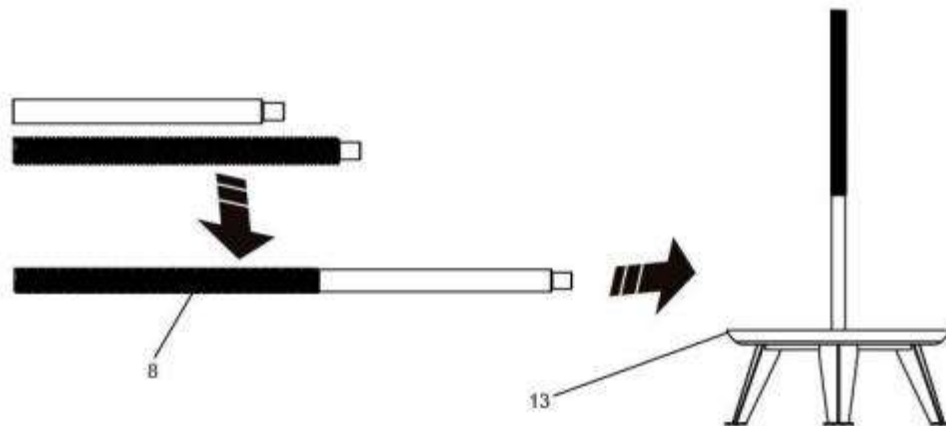


2. Wooden Pressing Flat (5) and Metal Pressing Plate (4) assembly with Screws (11).

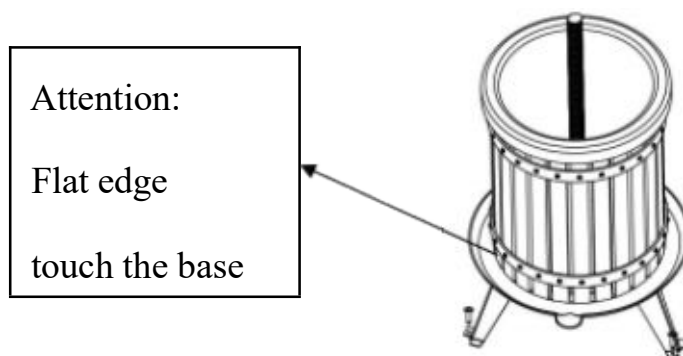


3. Threaded Rod Assembly (8), then mount to the Base (13).

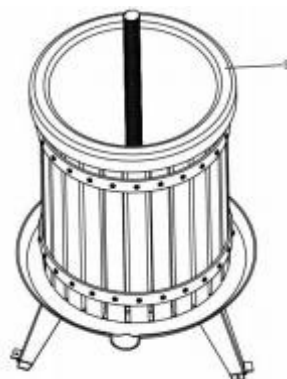
NOTE the threaded rod is with two small pieces, should assemble first.



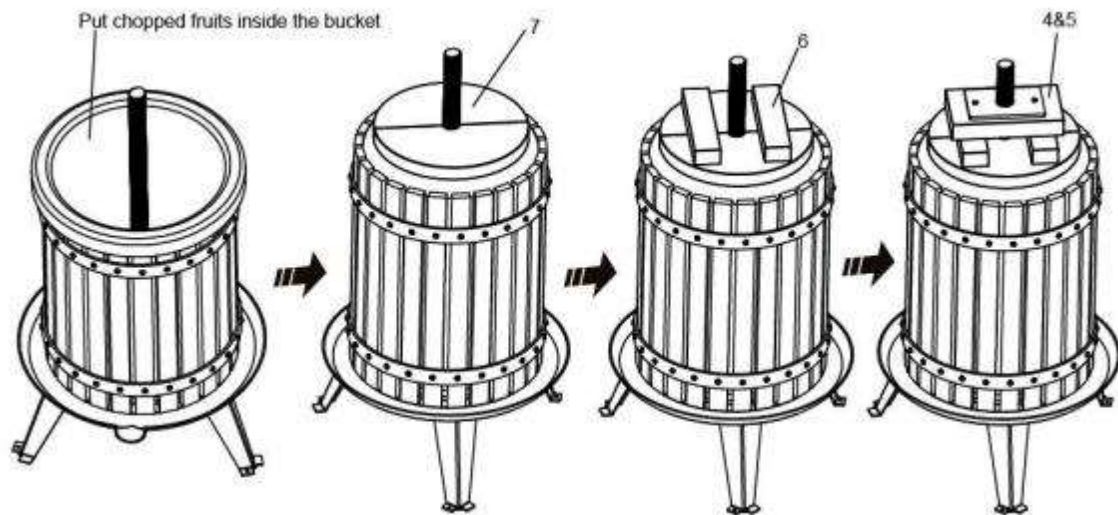
4. The base of the press should be screwed to a firm, solid floor or base, using the holes in the feet. (screw not included)



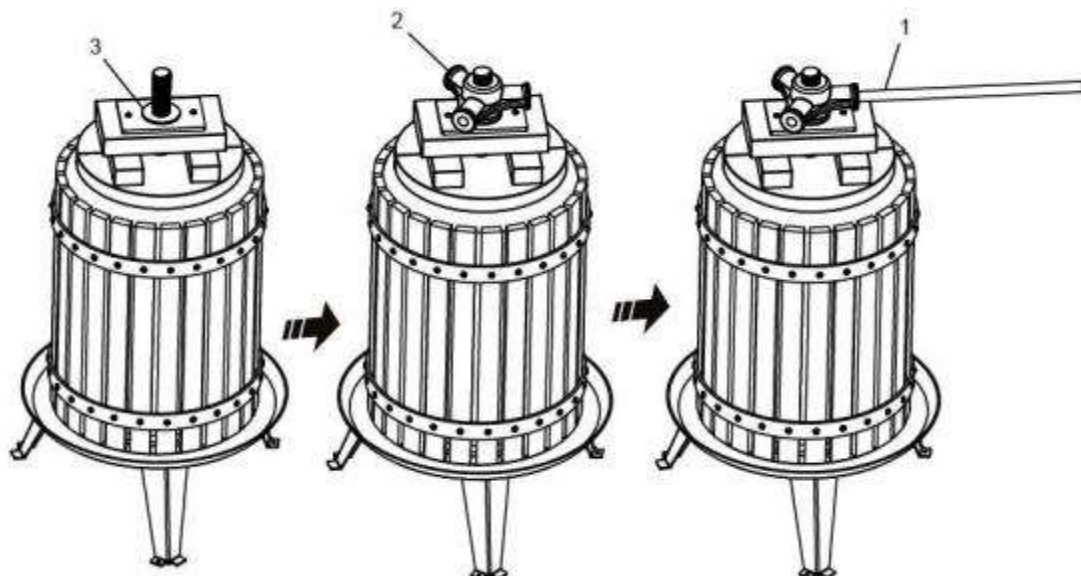
5. Put the Juice Bag (9), containing the chopped fruit, into the wooden barrel, and hanging over the sides. Press down the fruit by hand. Harder fruits-apples, pear etc., should be cut into small pieces and ideally crushed using a fruit crusher or shredder before placing in the bag.



6. Semi-Disc (7) on top of the fruit, ensuring they are central within the barrel, then add the Wooden Blocks (6), (if there is sufficient room) followed by the Pressing Plate Assembly (4&5) on top of these so it is crossing lengthwise over the wooden plates.



7. Place the nylon washer (3) on top of the Pressure Plate Assembly as shown in the illustration. Screw on the trunnion (2), push the handle into the trunnion and rotate the handle (1) down to press the fruit down into the barrel.



8. Never use an extension bar on the handle. The second pair of blocks provided may be inserted when space allows, to force the Wooden Plates as near the base of the press as possible. If the handle reaches the wooden barrel assembly and pressure still needs to be increased, release the trunnion and re-fill with more fruit or use wooden blocks between the wooden plates and pressing plates. (Additional wooden blocks may be needed and can simply be made by cutting small blocks of wood or purchased). Place a container beneath the outlet spout in the Base (13) ready to collect the juice.

DISASSEMBLY

- * Disassemble unit by removing handle from the trunnion.
- * Unscrew the trunnion from the threaded bar.
- * Remove all wooden blocks and pressing plates.
- * Barrel can now be lifted from the base.
- * Unscrew the feet of the base

SAFETY

When using this press it is necessary to follow these safety precautions.

IMPORTANT: It may be necessary to crush the fruits, mainly grapes and apples, prior to pressing. Crushing can be done by running the fruit through your fruit crusher or shredder, or food mill.

- * Attach legs of unit to a flat surface and screwed before pressing. This will prevent the unit from sliding or tilting over.
- * Do not reach into the press with your hands while the press is turning.
- * Do not alter the handle by making it longer
- * Keep the working area clean.
- * Clean up any spills immediately to eliminate the risk of slipping/falling.

CLEANING AND MAINTENANCE

After use, the complete press must be thoroughly washed in a mild detergent, rinsed in clean water and dried.

If left unused for prolonged periods, coat all metal components with a thin film of Vaseline or food oil and store in a clean, dry environment.

Check the press's condition before using again and if mould is apparent, wash thoroughly, rinse, dry and apply a film of fresh food oil to its metal components.

Do not dispose of this product with general household waste at the end of its life.

Before use, all components must be scrupulously clean and all traces of old oil removed to avoid the possibility of contamination of the produce.