

ENGLISH

Instruction for use of hydro press

500FP90inox



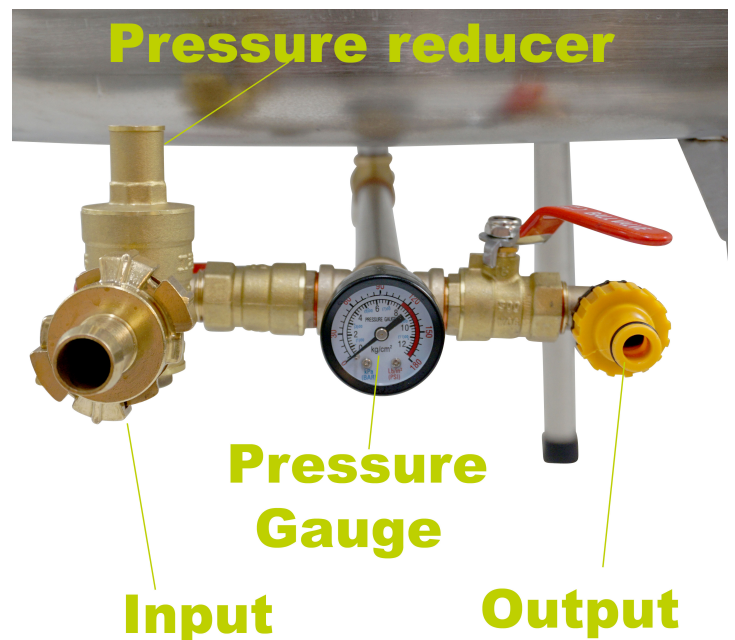
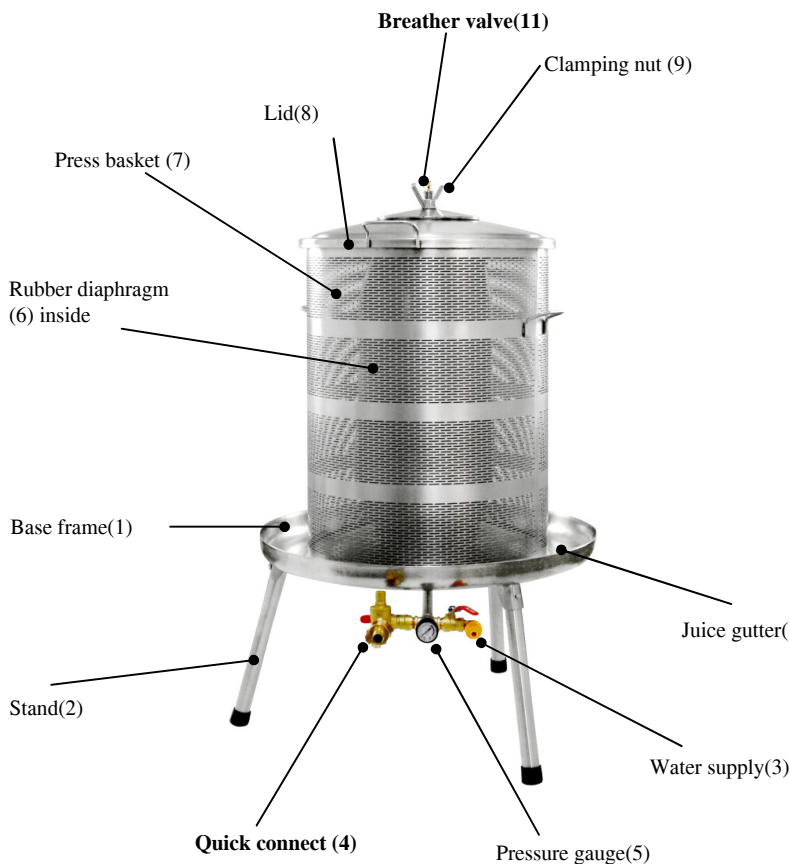
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These instructions are for the safe use and maintenance of the hydro press. Do not use the press if you have not read and understood every part of this instruction sheet.



The Hydro Press is designed and manufactured for pressing (juice extraction) of pitted and ground or crushed fruit, such as grapes, apples, or pears. The press is only suitable for pressing with water pressure (do not use air pressure).

Operating instructions:

In order to ensure your new Hydro Press will work reliably and safely from the first time you use it and throughout its entire operating life, we have written these operating instructions. Please read them carefully before using the product for the first time. If you follow these tips and instructions carefully, the press will work to your utmost satisfaction and will last you for a long time to come. Should you decide to pass this product on to a third party, please ensure to hand over the operating manual as well.

Safety instructions

General safety instructions:

- The Hydro Press may only be operated with water pressure, never use air pressure - **Risk of explosion!**
- Important: In order to prevent an air buffer inside the diaphragm, press down the vent plunger until the air has fully escaped and water leaks out of the unit.
- The rubber diaphragm must be protected from sharp objects and exposure to the sun (may cause brittleness).
- Please provide a secure installation, placing the product on a flat and stable surface.
- The press shall only be used as stated in the description of its intended purpose, and while technically safe and in flawless condition. Please verify the safe condition of the unit prior to any use.

In order to ensure a long service life of the diaphragm, the press should be stored, if possible, in a dark room sheltered from the environment and protected from sunlight. Continuous exposure to sunlight (UV/ozone) causes synthetic rubber products to age faster and become brittle.

Children and frail users:

- For the safety of your children, please remove or keep all packaging material (cardboard, Styrofoam, etc.) out of children's reach.
- The equipment is not intended for use by persons (including children) with limited physical, sensory, or mental capabilities and shall not be operated by persons lacking experience and/or knowledge about the equipment, unless such person is supervised by another person who is familiar with relevant safety regulations. If children are present, they must be under constant supervision in order to ensure they remain out of harms way. Remember, the Hydro Press is not a toy!

Pressure relief valve:

The pressure relief valve is set to the max. of **3 bar water pressure**. Should the operating pressure exceed this maximum setting, the valve will be activated and the water will drain.

Prior to first use

Before using the equipment for the first time, all components should be cleaned and rinsed thoroughly with water. Never use aggressive or abrasive cleaning agents. The press cloth shall also be cleaned thoroughly with water.

Assembly

After removing the device from its packaging, please use the included screws to attach the legs to the base frame. Please provide a secure installation for all equipment, placing the product on a stable and weight-bearing surface. Most important is the water drainage and, if possible, the water connection should not be located too far from the press.

Operating the device

Place the stainless steel press basket onto the base frame. Subsequently, insert the filter cloth/press bag (not shown) into the press basket; at the bottom of the basket, fold the bag outside in. At the top, the bag is folded to the outside; this makes filling of the fruit pulp easier. Place a container underneath the drain. The press can now be filled with the fruit pulp. **Please fill the basket complitly.** Fold down the bag over the fruit pulp, and place the lid on top. Place the washer over the spindle and install clamping nut and connect the Hydro Press to the main power supply, using the quick disconnect. Subsequently, open the water supply line.

The incoming water (max. 3 bar) applies pressure to the slurry. Press the top of the breather valve until the air has been completely removed from the diaphragm. The juice flows through the press basket into the chute of the Hydro Press. Once the water pressure has reached 3 bar, the relief valve opens automatically and the water discharges below. The water pressure can be read off the pressure gauge and regulated by using the water tap. To do this, the tap is closed when the normal pressure is exceeded. Once the pressure has dropped, the tap can be slightly opened again. The pressure gauge is a simple way of how to monitor the working condition of your Hydro Press. A regulating valve (pressure reducing valve) is advantageous and is most probably already installed in the line and preset to 3 bar. Now, the water tap can be closed again. Please wait until the juice has completely drained. Open the water drain in order to drain the rubber diaphragm. Press the breather valve again in order to fill the diaphragm with air. The draining water may be collected in a container and recycled later for cleaning the fruit or watering the garden. Once the water has stopped draining, the Hydro Press is depressurized and the clamping nut can be loosened. Remove the washer and the lid. After all juices have been extracted, the bag pulled out, and the pomace removed.

Even more juice can be yielded if during the starting phase a little more time will be allowed for the juice to drain. This will cause the flow path inside of the slurry to remain open. It can be easily regulated by opening and closing the water tap. Grind your fruit with the perfect mill, gaining a perfect fruit pulp (fine and not too coarse) - Please also refer to our fruit mill. A slurry that is too fine may generate problems with the press and makes the drainage of the juice very difficult. At the same time, a coarse grind may prevent an optimum juice yield. Grapes must be removed from their stems and well crushed.

Cleaning, maintenance, storage

Please clean the press as soon as possible after each use in order to prevent the sweet juices or fruit residue to dry inside the press. Simply use water and a brush/sponge or cloth to clean the press. Never use a wire brush or other abrasive cleaning equipment. The press cloth can also be cleaned thoroughly with water. The cloth may be laundered in the washing machine, using laundry detergent and a low water temperature (max. 30°C).

In order to ensure a long service life of the diaphragm, the press should be stored, if possible, in a dark room sheltered from the environment and protected from sunlight. Continuous exposure to sunlight (UV/ozone) causes synthetic rubber products to age faster and become brittle.