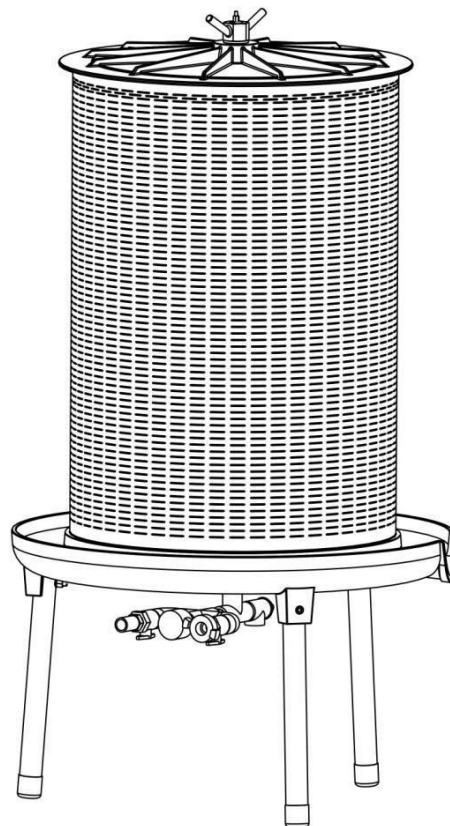


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**Deutsche Version:** <https://bit.ly/HYDROLPRESS-DE>

# Hydropress

## User Manual

**500FP20H**  
**500FP40H**  
**500FP90H**



# Product Description

## Intended Use:

The hydropress is designed for pressing of crushed fruit, such as grapes, apples, or pears. The press is only suitable for pressing with water pressure. Note: do not use air pressure.

This hydropress is not for commercial purpose

## CE Declaration of Conformity:

We, herewith declare that the hydropress referred to in these instructions to which this declaration relates, conforms to the requirements of the following guidelines:

Machinery Directive 2006/42/EG, and the following standards:

EN 12100:2011-03 Safety of machinery - General principles for design

EN 14121-1:2011-03 Safety of machinery – Risk assessment.

This hydropress can press any hard or soft fruit, but prior to pressing, fruits should be crushed/shredded by fruit crusher or fruit milling equipment.

If pressing grapes, they must be removed from their stems and well crushed.

# Safety Instructions

Note: Before starting please read the safety instructions that are supplied with the hydropress.

- The hydropress can only be operated with water pressure, never use air pressure – Risk of explosion.
- In order to prevent air existing inside of the diaphragm, press down the bleed valve until the air has fully escaped.
- The rubber diaphragm must be protected from sharp objects and exposure to the sun to avoid brittleness.
- Please place the product on a flat and stable surface for installation.
- The hydropress shall only be used as stated in the description of its intended purpose. Not for commercial purpose.
- Please ensure the safe condition of the press before using.
- Keep children away from the hydropress for safety.
- This hydropress shall be operated by person who is familiar with relevant safety regulations and with enough experience and/or knowledge about this unit.
- Clean all equipment with your mild detergent. (only use water on the bellows.)
- Lightly sanitize equipment before use. (only use water on the bellows.)

## Assembly & Operation

1. Please use the included screws to attach the legs to the base.
2. Place the hydropress on a stable surface. If possible, close to water connection.
3. Place a bucket underneath the drain.
4. Turn both taps off-the inlet tap and the drain tap on the underside of the hydropress.
5. Attach the inlet hose to the water supply tap on the underside of the hydropress.
6. Remove the lid and insert the juice bag folding the access over the basket and leaving a little folded on the bottom of the press. This will help pulling the fruit pulp out of the press later.
7. Fill the hydropress with fruit pulp like grapes or crushed apples to the top. It is not necessary to fill the bag completely; pressing is much easier to complete with less fruit pulp.
8. Fold in the juice bag to cover the fruit pulp, do not cover the basket.
9. Fit the lid and screw the nut (by hand only), do not use too much force.
10. Turn on the water and open the inlet tap on the hydropress.
11. When water spurts out of the bleed valve, close the bleed valve and continue to fill.
12. In a short time, you will see juice coming out of the slots on the side of the press, starting at the bottom and moving upwards.
13. Continue to fill the basket and watch the pressure gauge, set the gauge to obtain the level of pressing you want.  
Note: Do not exceed 3 bars.
14. If juice is spraying outside of the slotted basket, cover with plastic bag.
15. Catch the juice in a bucket and pump into your vat or barrel.
16. Once pressing is finished, turn off the inlet tap on the press and disconnect the hose.
17. Open the bleed valve on the top of the screw, thread to release the pressure and slowly open the drain tap at the bottom of the hydropress.
18. Remove the drain hose ensuring there is no pressure in the system.
19. Remove the lid.
20. Tilt the basket and pull out the fruit pulp with juice bag in one movement.
21. Wash the press, juice bag and plastic bag. (only use water on the basket)

## Cleaning & Maintenance

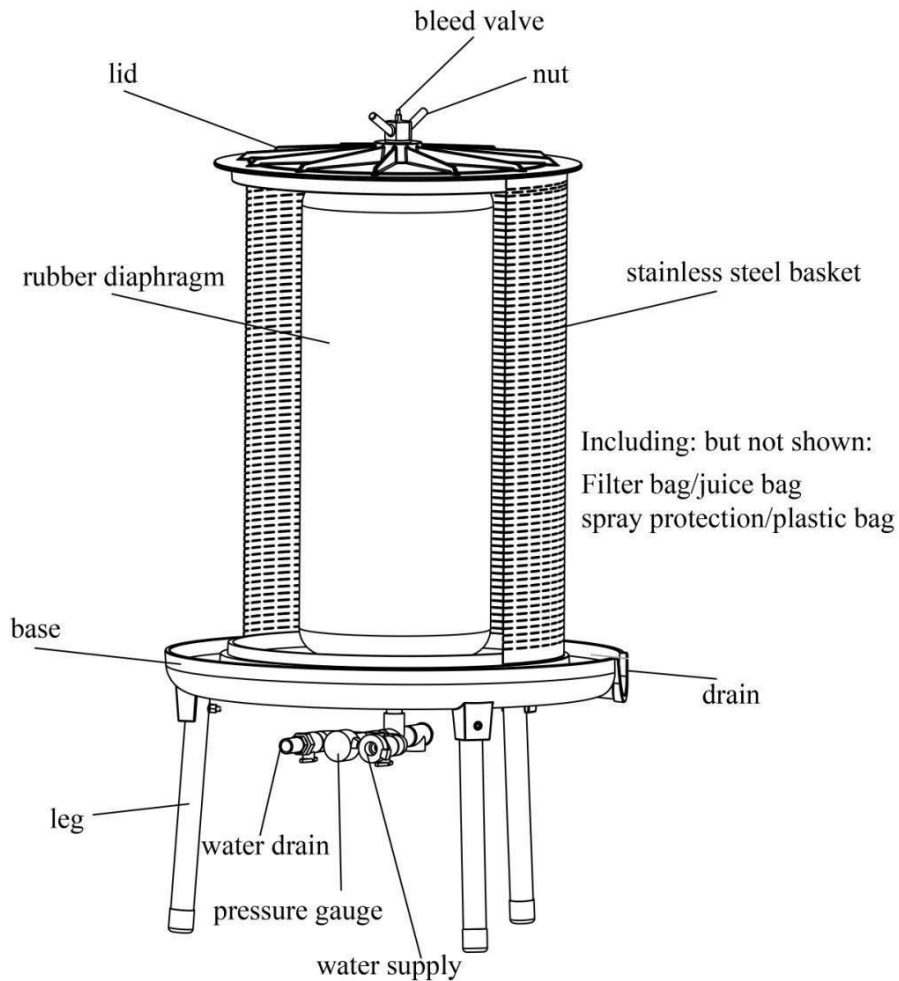
Before use, all components must be scrupulously cleaned and rinsed thoroughly with water. Never use aggressive or abrasive cleaning agents. This press cloth shall also be cleaned thoroughly with water.

Please clean the hydropress after each use in order to prevent the juices or fruit residue to dry inside the press. Simply use water and a sponge or cloth to clean the

press. Never use a wire brush or other abrasive cleaning agent. The press juice bag and plastic bag can also be cleaned thoroughly with water.

For long term usage of rubber diaphragm, the hydropress should be stored in a clean environment and protected from sunlight. Continuous exposure to sunlight causes synthetic rubber diaphragm to age faster and become brittle.

## Explosive View



### Technical data

Basket Cap.	Litres	20	40	90
Height	mm	830	920	1055
Width	mm	Ø410	Ø500	Ø600
Weight	kg	13	18	27
Supply Line		GEKA quick released coupling R 1/2 in.		
Discharge ball valve		Outside threat R 1/2 in. with hose fitting		
Max. water pressure		3 bar		