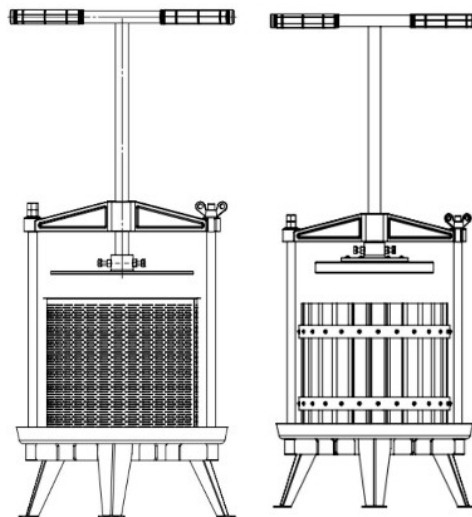


## Operation Manual

# ARTICLE 51278, 51279, 51748 and 51749 Spindle Press



Read and follow the operating instructions and safety information before using for the first time.

Technical changes reserved!

Due to further developments, illustrations, functioning steps and technical data can differ insignificantly.

Updating the documentation

If you have suggestions for improvement or have found any irregularities please contact us.



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Although WilTec Wildanger Technik GmbH has made every effort to make sure that this user manual is complete, accurate and updated, errors cannot always be avoided. In the event of problems with this user manual please complete and send this form back to us.

**FAX-notification (+++49 2403 55592-15),**

**from:** \_\_\_\_\_

**Name:** \_\_\_\_\_

**Firm:** \_\_\_\_\_

**Tel/Fax:** \_\_\_\_\_

**I would like to report the following mistakes:**

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Customer Service WilTec Wildanger Technik GmbH

e-mail: [service@WilTec.info](mailto:service@WilTec.info)

Tel:++ +49 2403 55592-0

### **Introduction**

Thank you for purchasing this quality product. **To minimize the risk of injury by means of fire or electric shock we urge that our clients take some basic safety precautions when using this device. Please read the operation instructions carefully and make sure you have understood its content.**

Always use a grounded power connection with the appropriate mains voltage. You can find the corresponding mains voltage on the type plate. If you have any doubts about the connection being grounded, have it checked by a qualified professional. Never use a faulty electric cable.

Do not inspect the electrical part of the pressure pond filter in a wet or damp environment or when you are wet yourself and protect it from direct sunlight. Install this device in a safe location so that nobody can step on the cable, fall over or damage it. Disconnect the power plug before cleaning it and use only a damp cloth for cleaning. Avoid using cleaning agents and make sure that no liquid enters the electrical part of the pump.

The electric part of the device contains no parts that can be inspected or serviced by the user. Leave the maintenance, adjustment and repair to qualified technical personnel. In case of unauthorised intervention the 2-year warranty is no longer valid! Keep these operation instructions safe.



## INTRODUCTION

Thank you very much for purchasing this quality product. In order to minimize the risk of misplacement, we always ask you to take some basic safety precautions when using this product. Please read this manual carefully and make sure you understand it.

All persons operating or servicing this equipment must familiarize themselves with the operating instructions and be aware of potential hazards. Children must not use the fruit press. Observe the general accident prevention regulations and all health and safety regulations.

There are no user serviceable parts inside this unit. Refer servicing, adjustment and repair to qualified service personnel. In the event of external intervention, the 2-year warranty period expires! Keep these operating instructions in a safe place.

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

Apples, pears and other types of fruit must be processed into mash before pressing.

Whole, half and quartered fruits cannot be pressed.

A good fruit mash is the requirement for the production of juice, spice or must. A suitable mill can be used to grind berries, grapes, apples, pears and potatoes or similar soft fruit/vegetables. Hard fruit and vegetables such as sugar beets, carrots or unripe or hard pome fruit are not suitable for processing with fruit mills.

Apples, pears, quinces and related fruit varieties are particularly suitable for further processing. The relatively firm flesh is crushed by the mill, the resulting mash increases the juice yield and allows the fruit to be pressed.

Grapes, raspberries, currants and similar fruits should not be ground, just like stone fruits. This is usually not necessary because the flesh is very soft and only surrounded by a skin. The seeds contained in the fruit release bitter substances during grinding which would colour the juice dark brown.

You get a good juice quality if only healthy and ripe fruit is processed. Unripe, overripe, rotten and torn fruits must be separated. Fruit that has rot or mould may not be processed. Fresh pressure stamps of fallen 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.



## 1) SETTING UP THE PRESS

- Attach the 3 feet to the base of the press using the screws provided.
- Lift the press plate by turning it counterclockwise.
- Loosen the wing nut at one end of the spindle and swing the spindle and plate to one side.
- The cylindrical container can then be lifted off the base plate.
- Clean the press with warm soapy water and rinse with clean water. Make sure that the spindle piston is dry.
- We recommend mounting the press on a table. (Mounting material is not included in delivery)
- Fill the press with the fruit to be pressed. Please use only fruits that have already been crushed and seeded/destoned.
- Place a suitable container under the press outlet.
- Turn the spindle slowly using the handle to press fruits. It makes sense for a second person to hold the press.
- If you want to increase the pressure, loosen the screws and fill additional fruit into the press. The press plate should always be lowered as far as possible.

## 2) FRUIT PREPARATION

- It is important that fruit is prepared before pressing.
- Apples must be crushed, not mashed. Mixers are not suitable.
- Grapes and berries must be carefully chopped to break up the skin.

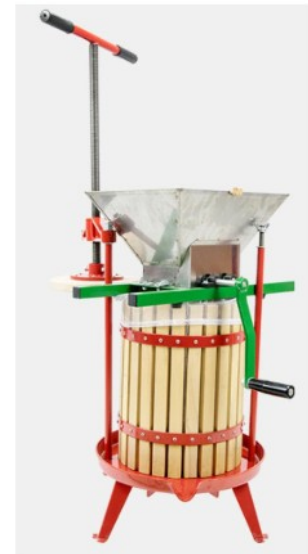
### 3) PRESS

- Please supervise children when using the press.
- Please always use the press on a firm and stable surface.
- Grease the spindle piston with cooking grease or a little vaseline.
- Drip some vegetable oil into the joint between the bottom of the threaded spindle and the clamp, which is screwed to the press plate.
- Place a suitable clean container under the lip of the spout to collect fruit juice. (Please remember that the press can produce up to 6 litres or more of juice in a single pressing operation.)
- Swing the plunger and the press plate away from the press container.
- If you are using a press bag, fold the top corner over the press container before filling it.
- Fill with crushed fruit by pressing the fruit firmly down with your hand.
- Fill the container up to 25 mm below the edge.
- If you are using a press bag, please fold the corners of this bag over the fruit like a small package.
- Position the T-handle over the press basket by inserting and tightening the end into the receptacle in the press.
- Tighten the wing nut to secure the piston.
- Turn the handle to push the wooden press plate into the press container.
- If no more juice can be produced, release the pressure on the press plate.
- To empty the press, lift the press plate, swing it away from the wooden container and lift this container from the ground - the compressed fruit can then be removed.
- If there is a shortage of fruit, you can put the pressed fruit aside and combine it with the next load of chopped fruit in the 2nd pressing operation.

Please note: If you grind fruit with our fruit mill, then this fruit mill can be mounted above the press container, as shown in the picture.

Please do not screw the press plate down too tightly and never over-tighten the handle to increase the pressure as this could damage the press.

Please never leave the press plate on top of the chopped fruit as this can cause the wood to warp.

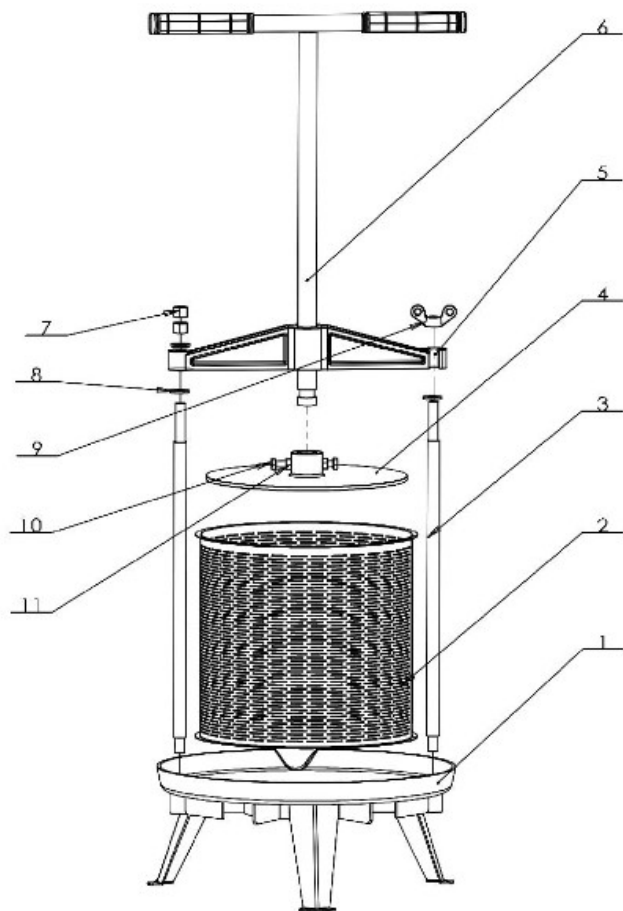


#### 4) CLEANING AFTER EACH PRESSING PROCESS

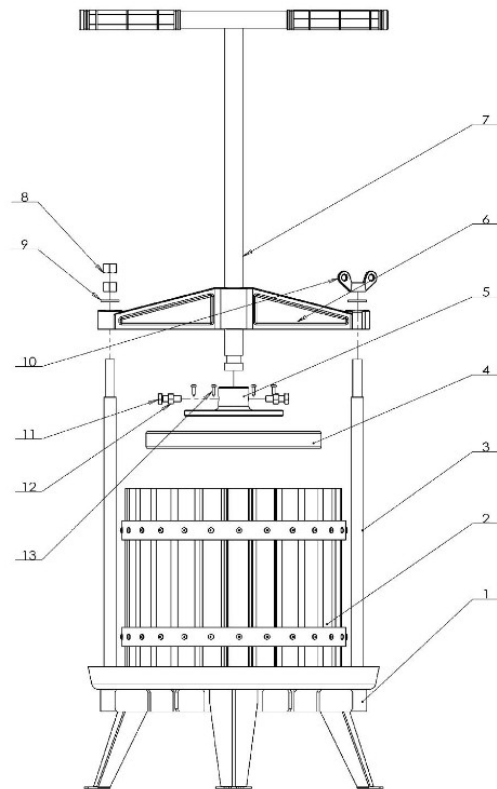
Please clean the press with water using a scrubbing brush to remove fruit residues between the wooden strips and on the press plate. Dry everything with a dishcloth.

- Grease the spindle lightly with cooking fat or Vaseline.
- Never leave the press plate screwed into the bottom of the press container.
- Store the press in a dry place, the press plate turned up above the height of the press container.

No.	Description	Qty
1	Fruit Press Stand	1
2	Stainless Steel Basket	1
3	Frame	2
4	Press Plate	1
5	Frame	1
6	T-Grip	1
7	Hexagon Nut M12	2
8	Washer	3
9	Wing Screw M12	1
10	Screw M8x20	2
11	Hexagon Nut	2



No	Description	Qty			
1	Fruit Press Sstand	1			
2	Press Basket	1			
3	Frame	2			
4	Press Plate	1			
5	Metal Cap	1			
6	Frame	1			
7	T-Grip	1			
8	Screw M12	2			
9	Washer	3			
10	Wing Nut	1			
11	Screw M8x20	2			
12	Screw M8	2	13	Screws	4
13	Screws	4			



## Disposal regulations

EU guidelines regarding the disposal of scrap electric appliances (WEEE, 2012/19/EU) were implemented in the law related to electrical and electronic equipment and appliances.

All WiITec electric devices that fall under the WEEE regulations are labelled with the crossed-out wheeled waste bin logo. This logo indicates that this electric equipment must not be disposed with the domestic waste.

The company WiITec Technik GmbH has been registered in the German registry EAR under the WEEE-registration number DE45283704.

Disposal of used electrical and electronic appliances (intended for use in the countries of the European Union and other European countries with a separate collection system for these appliances).

The logo on the article or on its packaging points out that this article must not be treated as normal household waste but must be disposed to a recycling collection point for electronic and electrical waste equipment. By contributing to the correct disposal of this article you protect the environment and the health of your fellow men. Environment and health are threatened by inappropriate disposal.



Materials' recycling helps reduce the consumption of raw materials.

Additional information on recycling this article can be provided by your local community, municipal waste disposal facilities or the store where you purchased the article.

Address:  
WiITec Wildanger Technik GmbH  
Königsbenden 12 / 28  
D-52249 Eschweiler

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