

Operation Manual

Fruit Crusher

ARTICEL 51275, 51479, 51475



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: _____

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I would like to report the following mistakes:

Customer Service WilTec Wildanger Technik GmbH
e-mail: **service@WilTec.info**
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Introduction

Thank you for purchasing this quality product. To minimize the risk of injury, we ask that our clients take some basic safety precautions when using this unit. Please read these instructions carefully and make sure that you have understood them.

All persons operating or servicing this equipment must be familiar with the operating instructions and be aware of potential dangers. Children may not use the fruit mill. Note. The general accident prevention regulations and all regulations for Occupational Safety and Health

The inside of this device does not contain any by user-serviceable parts. Leave the maintenance, calibration and repair qualified personnel. In case of foreign intervention, the 2-year warranty period expires! Keep this manual for future reference.



A good fruit mash is a prerequisite for the production of juice, wort or must. The mill can be used for grinding berries, grapes, apples, pears and potatoes or similar soft fruits / vegetables. Hard fruits and vegetables, such as sugar beet, carrots or immature or core tier fruit are not suitable for processing with this mill.

Especially good for further processing are, apples, pears, quince and related fruits. The relatively solid pulp is crushed by the mill, the resulting mash increases the juice yield and enables a pressing of the fruit.

Grapes, raspberries, currants and other similar fruits, should - be not ground - just like stone fruit. This is usually not necessary because the flesh is very soft and only surrounded by a skin. The seeds contained in the fruit set free during milling bitter substances that would stain the juice dark brown.

A good juice quality you get when only healthy and ripe fruit is processed. Immature, overripe, rotten and torn fruit should be discarded. Fruits that have rotten spots or involve molds may not be processed. Fresh bruises from windfalls are not meant as long as no decay has occurred. Clean the fruit before processing thoroughly so that no dirt enters with drinking water in the mash.

Safety instructions

- The fruit mill cannot be operated by children. Make sure that nobody during operation no children in the danger zone.
- Make sure never to come out with hands or loose clothing in the area of rotating parts. Risk of injury!
- The fruit crusher must be firmly fixed, so that they cannot slip or tilt during operation.
- The hopper must be absolutely fixed.
- The cramming, loosening and stripping of the ground material may only be by means of a suitable plunger.
- Use appropriate protective blanket.
- Never touch during the grinding process under the protective blanket.

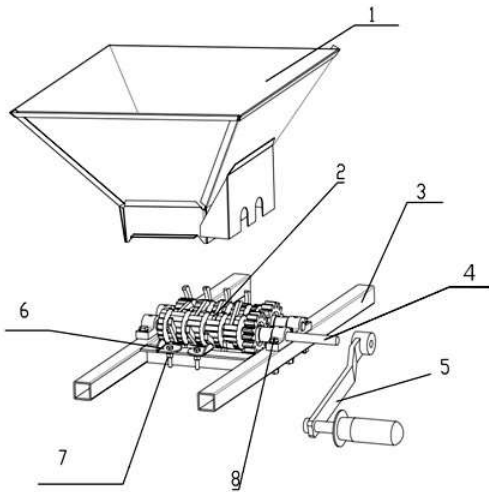
Commissioning

- Mount the drive wheel of fruit crusher.
- Set the grinder to an appropriate container and check for a firm grip.
- Check the direction of rotation of the drive wheel before adding fruit.
- Fill out the fruit into the hopper.

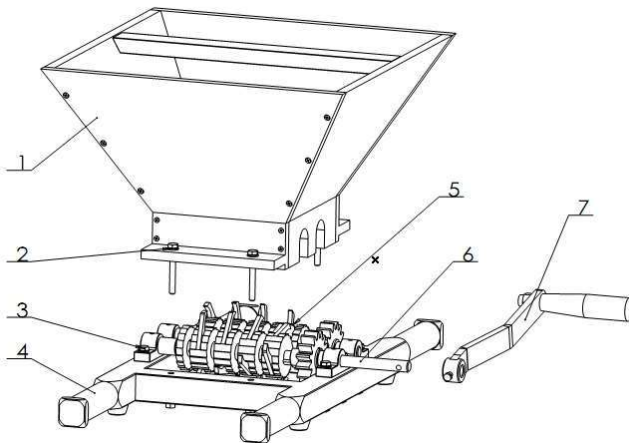
Cleaning and care

Clean the grinder after completing your work or if a longer break is planned thoroughly with running water and a suitable brush. Effective is the cleaning with water pressure, for example, with a hose. Clean the gaps of the grinding rollers thoroughly.

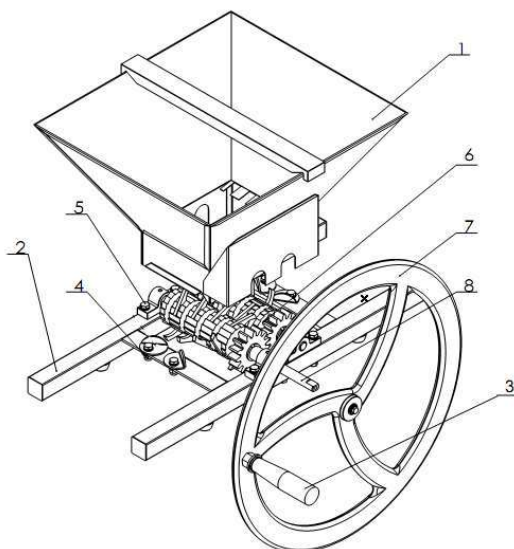
Bearings and surfaces should be lubricated regularly and especially after prolonged exposure to a food oil.



Drawing	Our article number	Description
1	51275-01	Hopper
2	51275-02	Driven Shaft
3	51275-03	Square Tube
4	51275-04	Shaft
5	51275-05	Handle
6	51275-06	Lock Plate
7	51275-07	M5x4 Screw set
8	51275-08	M6x6 Bolt set



Drawing	Our article number	Description
1	51479-01	Hopper
2	51479-02	ST2.9x4 Screw set
3	51479-03	M6x6 Screw set
4	51479-04	Wooden Handle
5	51479-05	Driven Shaft
6	51479-06	Shaft
7	51479-07	Hand shank



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5	51475-05	M6x6 Screw set
6	51475-06	Driven Shaft
7	51475-07	Driving wheel
8	51475-08	Shaft