

Operation Manual

Fruit Mill

51275, 51479, 51475



Illustration similar, may vary depending on model

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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Introduction

Thank you for purchasing this quality product. **To minimize the risk of injury 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.** Keep these operation instructions safe.

Description of the product and application

- A good fruit mash is a prerequisite for the production of juice, zest 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 unripe or hard stone fruits are not suitable for being processed with this mill.
- Apples, pears, quince and similar fruits are especially suitable for this crusher.
- The relatively solid pulp is crushed by the mill; the resulting mash increases the juice output and enables a pressing of the fruit.
- Grapes, raspberries, currants and similar fruits, should not be crushed – as stone fruits. This is usually not necessary because the flesh is very soft and only surrounded by a skin. During crushing, the seeds contained in the fruit set free bitter substances that would embrown the juice.
- The juice quality will only be good if healthy and ripe fruits are processed. Unripe, overripe, rotten, and cracked fruits should be discarded. Fruits that have rotten or moulded spots may not be processed. This does not include fresh pressure marks on windfalls as long as no decay has occurred yet. Thoroughly clean the fruits with drinking water before processing them so that no dirt enters into the mash.

Safety instructions

- The fruit mill must not be operated by children. Make sure that neither adult nor young persons are in the danger zone while you operate the crusher.
- Make sure that you never get your hands or loose clothing in the area of rotating parts. Risk of injury!
- The fruit mill must be securely fastened so that it cannot slip or tip over during operation.
- The hopper must necessarily be fixed.
- Cramming, loosening and stripping the material may only be done by means of a suitable pestle.
- Use a suitable protective cover.
- Never reach under the protective cover during the grinding process.

Commissioning

1. Mount the drive wheel of the fruit mill.
2. Place the mill on a suitable container and make sure that it is held securely.
3. Check the direction of rotation of the drive wheel before adding fruit.
4. Fill the fruit into the hopper.

Cleaning and care

After finishing your work or if you plan to take a longer break, clean the mill thoroughly with running water and a suitable brush. Though, cleaning with pressurized water, e. g. with a hose, is more effective. Thoroughly clean the spaces between the grinding rollers. Bearings and surfaces should be lubricated regularly with a food oil, especially after a long period of use.

Explosion views and parts lists

	Nº	Item №	Name
	1	51275-01	Hopper
	2	51275-02	Hand crank
	3	51275-03	Base frame
	4	51275-04	Pestle
	5	51275-05	Handle
	6	51275-06	Ground plate
	7	51275-07	Set of screws M5×4
	8	51275-08	Set of screws M6×6

	Nº	Item №	Name
	1	51479-01	Hopper
	2	51479-02	Set of screws St2,9×4
	3	51479-03	Set of screws M6×6
	4	51479-04	Base frame
	5	51479-05	Hand crank
	6	51479-06	Pestle
	7	51479-07	Handle

	Nº	Item №	Name
	1	51475-01	Hopper
	2	51475-02	Base frame
	3	51475-03	Handle
	4	51475-04	Set of screws M6×4
	5	51475-05	Set of screws M6×6
	6	51475-06	Base frame
	7	51475-07	Driving crank
	8	51475-08	Pestle

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