**Hydraulic fruit press GP-100**

**Using Guide**



***Dear customer!***

This guide will help you to learn how to use the press effectively. Check the complete set, items listed in the table №1, the absence of external and mechanical damage when making a purchase.

**ATTENTION!**

Before you start using the press read this guide carefully, please. Owing to the constant improvement of the device, the company keeps the right to make some changes in the design and look of the press. This may possibly cause some differences between purchased good and its description and illustration.

**1. General guidelines**

1.1 Hydraulic fruit press GP-100 (hereinafter referred to as "press") is meant for apple, pear, berry, grape, vegetable, etc. juice extraction in personal agricultures and small farms.

1.2 Press is designed for use indoors or under the shelter at the temperature from 0 ° C to + 40 ° C.

1.3 During the exploitation and storage prevent any falls and bumps.

**2. Hydraulic presses GP-100 complete set**

|  |  |
| --- | --- |
| Complete set item | Amount (pcs.) |
| Metal frame with a wooden base | 1 |
| Drain pan (stainless steel AISI 304) | 1 |
| Basket (oak and stainless steel AISI 304) | 1 |
| Piston (stainless steel AISI 304) | 1 |
| Filtration bag FB-100 (100% Polyester) | 1 |
| Hydraulic jack 10t | 1 |
| Wooden block | 4 |
| Stainless steel Ball valve 1" + Hose nozzle 1"- 25.4 MM (AISI 316) set | 1 |
| Caster set | 1 |

**3. Hydraulic presses GP-100 technical characteristics**

|  |  |
| --- | --- |
| Basket’s capacity: | 100 L |
| Basket’s height: | 600 mm |
| Basket’s diameter: | 460 mm |
| Weight: | 170 kg |
| Dimensions: | 70х95х150 cm |

Parts of the press which get in contact with the juice are made of oak and alimentary stainless steel (AISI 304).

**4. Safety measures**

Follow safety measures using this device. Violation of manual and safety measures may lead to accidents.

**ATTENTION!**

4.1.Use the jack only with the force of 10t. In case of using the jack with a greater force the manufacturer is not responsible for the reliability of the construction and safety of its use.

4.2 Do not use any foreign objects working with the press. For example, it is not allowed to put a tube on the handle of the jack in order to make the lever longer and press the apples with a greater force.

4.3 Ensure that there is no leakage of the jack’s working fluid. When an oil leak from the jack’s housing appears the jack must be replaced, since the oil can get into the juice.

4.4 Using the jack prevent the pinching of body parts and other foreign objects between the jack, piston and the frame.

4.5 Use the jack in an upright position with the base downwards.

4.6 Ensure that juice does not get on the jack.

**5. Getting started**

5.1 Take the device out of the package. Before the first use of the press rinse the barrel and piston, wash the tray with warm water using a sponge, add some soda or detergent. Rinse thoroughly the filtration fabric. Assemble the jack.

5.2 Set the device on a flat surface, for example on the edge of the table or bench.

**6. Operating procedure**

6.1 Prepare the raw (pulp) for pressing the juice. Apples, pears and vegetables should be chopped into small pieces by a crusher, berries - pound with a wooden masher or mince.

6.2 Set the tray with the barrel on the edge of the table. You may also push forward the tray with the barrel on the half-platform of the presses frame.

6.3 Put the filtration fabric into the basket so that the edges of the cloths would hang behind the walls of the basket. Place a container for juice collecting under the tray. It is necessary since the juice starts exuding even before pressing.

6.4 Fill the basket with pulp, fold the edges of the filtration fabric and cover the pulp evenly.

6.5 Put the piston on the filtration fabric with raw, press it using your weight and place it horizontally. Pour off the exuded juice by tilting the tray with the barrel. Then set the tray with the filled basket on the frame. Centre the barrel with the piston according to the frame center.

6.6 Set the jack in the center of the piston. Turn the valve of the jack clockwise until it stops using a handle. Abut the jack’s rod straight to the frame unscrewing the screw on the rod or pumping the jack with the handle.

6.7 Start pressing the juice lowering and raising the jack’s handle. Work with the jack slowly, so that would be enough time to separate the juice from the pulp.

6.8 When the jack’s stroke is over turn the valve on the jack 0.5-1 turns counterclockwise. Lower the jack’s rod. Put the wooden block under the middle of the piston, set the jack on the block. Centre all the elements; turn the valve on the jack clockwise until it stops. Abut the jack’s rod straight to the frame and continue juice pressing.

6.9 Repeat the step 6.8. until the juice is released.

If you have plenty of time, it is possible to get for 5-10% more juice. For this, leave the pulp at the end of the juice pressing under the press of jack for 5 minutes. Then pump the jack and wait for 5 minutes again. Repeat this procedure while the pressure decreases slightly after 5 minutes of waiting and the juice is released.

6.10 Pour off the remains of juice by tilting the press. When the juice is dripped out turn the valve on the jack 0.5-1 turns counterclockwise. Lower the jack’s rod and put it aside. Take the wooden blocks out of the piston.

6.11 Pull the piston out by pulling the special rings. Take the filtration fabric with the pomace out of the barrel. To do this, turn the barrel and press on the bag with pomace from above by sliding it down. Then turn the barrel again and pull the bag with pomace out. Pomace can be used to feed animals or for composting.

6.12 Having finished the work rinse thoroughly the barrel, piston, tray and filtration cloth with water without using any detergent. Having washed these parts wipe them dry and let them to get completely dry in the sun.

Watch how to work with press on our website or YouTube channel:

<https://www.youtube.com/channel/UCKFdbuOASzI3aWwq2rgMoBA/videos>

**Approximate amount of juice:**

From the juicy apples, depending on the variety and ripeness, collected from the apple tree: 50-70%

From the apples collected from the ground or stale apples: 20-40%.

Therefore, it is better to make the juice of apples freshly picked from the tree. In this way you will get as much juice as possible with the highest amount of vitamins. You will save more time on washing apples (it may take most of the time, especially if you need to sort them and trim the damaged areas). Moreover, you save the necessary fermentation, natural yeast. It is good if you are going to do wine from the juice. Such juice is much tasty and healthy.

**How to store the juice for winter:**



- In glass jars;

Squeeze the juice using the press for apples. Pour it into the pan. If the juice is too sour you may add some sugar. Heat it to 70-80 ° C and leave it heating for 5 minutes. Then pour the juice into sterile jars and roll up with sterile lids. Turn the jar upside down and wrap it up. Leave to cool.



- Bag in Box;

It is possible to store the juice using the bag in box system: fill the plastic bag with hot pasteurized juice and place it in a cardboard box.

- Freeze;

It is very convenient to freeze the juice in conventional plastic bottles, if the size of your freezer allows it. Just pour the juice into bottles and put them in the freezer. In this case you do not need to spend time on pasteurization; the juice retains 80-90% of vitamins and retains its original taste (as if it is just squeezed). Pasteurized juice has slightly different taste, it changes owing to heating.

More information about juice storage for winter read on our website. There you may also find a variety of apple recipes and useful articles about care of your garden.

**7. Maintenance**

7.1 For convenience, you can purchase a telescopic jack 10t. The piston’s stroke of such jack is 2 times bigger, which allows to faster the process of juice pressing. Before purchasing make sure that the jack’s rod will get into the frame.

7.2 If the filtration fabric has deteriorated you may use any other fabric intended for contact with food. For example, polyester or linen fabric. You need to cut a piece of fabric of the desired size and coverstitch the edges on the sewing machine.

**8. Storage rules**

Store the press in a dry place, avoiding the contact with precipitations and direct sunlight. Keep the jack separately from the press, because, in case of jack’s working fluid leakage, oil will get on the wooden barrel or the piston of the press. Oil can be absorbed by wood and it is impossible to clean it.

**9. Manufacturer's warranty**

9.1 The manufacturer guarantees good work of the device if the rules of governing storage, installation and operation mentioned in the using guide are observed.

9.2 The warranty period for the device is determined by the manufacturer and it lasts for 36 months from the date of sale to the customer. If the date of purchase is not mentioned, the warranty period is counted from the date when the device was manufactured.

9.3 The manufacturer guarantees free repairs during the warranty period if the following conditions are met:

- the device was used strictly according to the using guide, otherwise the repair is paid by the customer;

- a positive decision of examination carried out by the commission of experts in the quality department within one month from the date of receiving the device back;

- the device was received clean, without any mechanical damage, and fully equipped;

- customer’s application specifying the reasons of breaking down, photos or videos;

- technically justified act of the trading organization.

9.4 The manufacturer's warranty excludes the following cases:

- the origin of a defect in an intentional and mistaken actions of the customer;

- the damage or breaking down of the device owing to natural disasters;

- the damage caused by ingress of extraneous items, objects, liquids;

- the damage caused by the direct or indirect effect of mechanical forces, chemical, thermal or physical coercion;

- disassembly, modification and other interventions which are not provided in the using guide.

**Manufacturer:**

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