

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

Fruit Vine Press

MODEL:LD-SS12/LD-SS5

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

This must be ground before pressing, preferably with a fruit e.g. Berry flour!

Ensure that the fruit press storage is most stable and horizontally underground placed. clothing embroidery Dangerous areas (press spindle) Oh! Make sure that the storage area is properly accessible to children and Low-pressure, bolt or piston lengthening). This creates the risk of food damage and forfeits the guarantee.

A Under the influence of drugs,

Packaging parts or undetectable hazards (e.g. suffocation).

Fruit pressing exclusivity



Materialist food safety.

MONTHS&OPERATION

Split the fruit press over each use gravelly with kdarem Waseer us!

It is difficult to press. Without proper preparation, the press is more and all faulty parts are removed. Otherwise, you may get wine or juice diseases. ensure that the (if they remain within the wine sector as a whole,

They should be cut into small embroidery.

Preparation of the fruit flesh for specific types of meat used: cherries, prickly berries or plums(berries)should be covered for 24hours in a row. This process is called maceration and the fruit tissue becomes soft and juicy.released.

2-4litre boiled water(temperature approx.80c)

Inactivate which are naturally present in fruit have a negative effect on the quality of the pulp could. The two quantities of water added to this process should be noted. Themaintenance costs should not be covered and left to

be paid.

In addition, an additional enzyme preparation PECTICENZYME is accelerated and intensified. Adding this enzyme increases the efficiency of Juice release from fruit. The first two types of fruit pulp(avoid fries) should be added as a preparation directly after the crushing of fries,both types(hard fruits) should be added as a preparation as soon as the pulp is cooled. The spectral enzyme causes a further softening of the fruit tissue, followed by an intensive enEnzyme pectinases,which also include in fruit deposits. The increase in their concentration leads to a Significant acceleration of juice release and what is important Squeeze out the fries. covered. Afterthis time, juices may be pressed by the press.

PRESS

Fruit basket. Bring the press frame into an inverse position and begin the damping process.

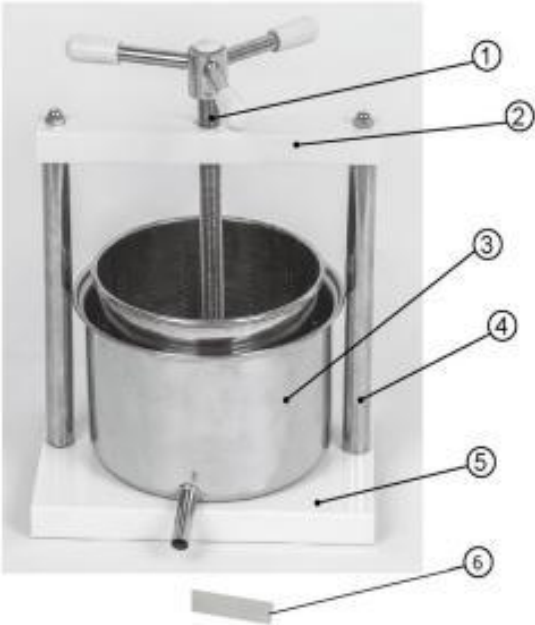
NOTE:The presses should follow slower.

Maintenance

spilensie fruit presses after each use, grind off with water.

The connection points of screw nut,screw piston and unpainted part of the screw should befor each press and after each Cleaning presses must be lubricated internally.

Detail Image



1	press screw/spindle
2	Test beams
3	Stainless steel basket
4	Bracket
5	sock
6	Outlet pipe

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