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## **Manual for Water powered Fruit Press Part.no 1258**





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## **User Manual**

FP20H – FP40H Water Powered Fruit Press – Part.no 1258

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## **General Information**

The water powered fruit press has been created for the use of pressing fruits (juicing) from ground, stoned and squeezed fruits such as grapes, berries, apples and oranges.

**The press is only suitable for water pressure (NOT air).**

## **User manual:**

For a secure, safe and successful use of this item we have put together this manual.

Please read the details and information given from start to end carefully before using your HydroPress. Please keep this manual safe with the HydroPress.

## **Safety guide:**

HydroPress must only be used with water and never air- Explosion risk!!

Important: to avoid any air pressure getting into the membrane, unscrew the vent until the air is clear and water runs through.

The rubber bladder must be kept under cover away from direct sunlight as not to damage the material (embrittlement) No sharp objects are to be used in the vicinity of the Press

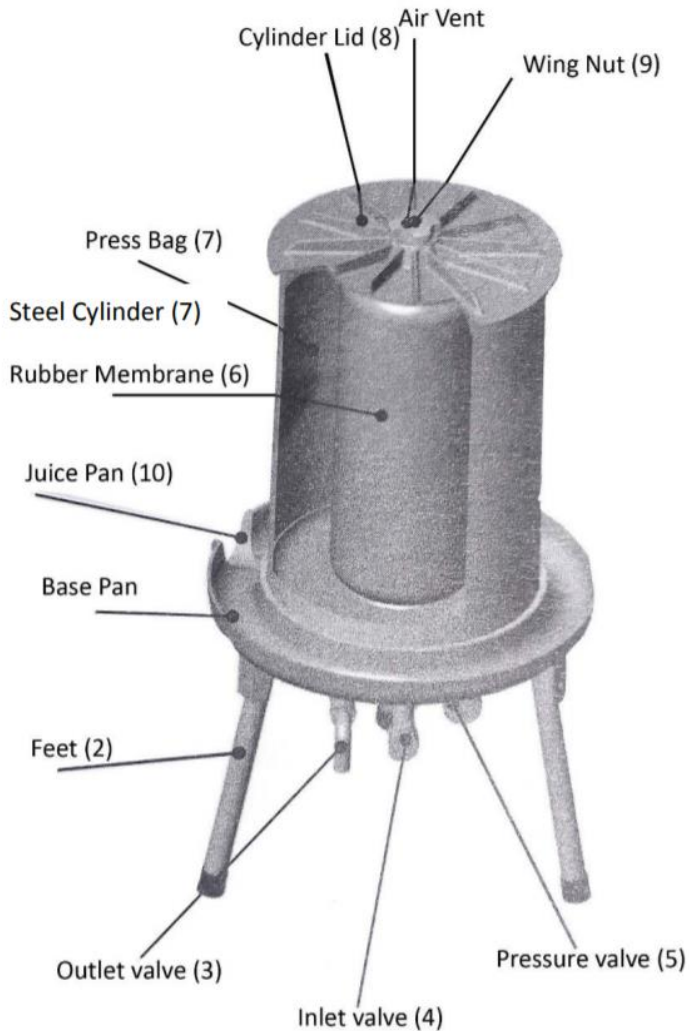
Please keep parts and packaging out of reach of children.



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### Parts Diagram:

The pressure valve can be adjusted to a maximum of 3 bar water pressure. By maximum pressure the vent will release and water will spill. Make sure the vent is clear of any debris.

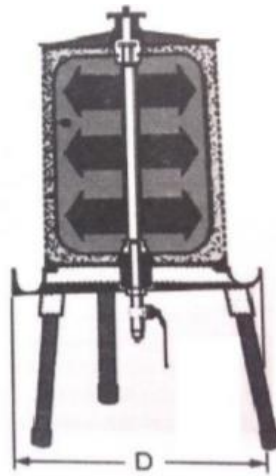




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### **Technical data:**

Capacity	Litres	20	40
Height	mm	820	900
Diameter	mm	410	480
Height (juice outlet)	mm	300	300
Weight	kg	13	18
Connecting cable	GEKA connection R 3/4"		
Outlet pipe	R 3/4" hose		
Max water pressure	3,2 Bar		



### **Before first use:**

**Before 1st use, clean all surfaces with warm soapy water & rinse with clean cold water.**

Do not use any aggressive or abrasive cleaning soaps. The 'press cloth' is also to be thoroughly rinsed with water.



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### **Build & operation:**

Components see page 4.

Check all components are present (fig 1). After the press has been removed from carton mount the 3 legs (2) onto the base plate (1) using the bolts provided. Make sure the press is built on a flat, solid surface.

Ensure inlet (4) & outlet (3) valves are closed, valve handle **in-line with pipe is open, 90 degrees to pipe is closed** (Fig 2 & 5).

Fit outlet hose to outlet adaptor and secure with hose clamp – **then open outlet valve** & fit quick release fitting to inlet adaptor (Quick release fitting fig 2 (not supplied) is standard garden hose quick release fitting).



Fig 1. Components (plastic bin not included).



Fig 2. Inlet valve in closed position with Q R adaptor (not included) attached, outlet valve (behind).



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Remove wing nut (9), cylinder lid (8), & steel cylinder (7). Place fabric mesh inside cylinder with generous overlap top & bottom and re-fit cylinder (fig 3).

Fill press with the chopped apples (fig 4), place top of mesh over apple pulp. Re-fit cylinder lid and hand tighten the wing nut. Place plastic cover over cylinder lid & cylinder. Ensure to have a receptacle to catch the pressed juice. **Close outlet valve, & open (unscrew) top vent.**

Turn on supply to hose, then open the inlet valve, when water exits the top vent close the vent (finger tight). The pressure on the gauge will rise to your water pressure. When the maximum amount of juice has been extracted, the flow of juice will stop & water will flow from the overflow valve underneath the press (red cap).

Close the inlet valve and open the outlet valve (SAFETY - leave outlet valve open until ready to press next batch), once the water has drained, remove the plastic cylinder cover, wing nut, lift the cylinder lid and empty the apple pulp. Refill with pulp, refit cylinder lid & wing nut, close outlet valve and repeat operation.

At end of session ensure inlet valve closed and hose supply isolated, then open outlet valve and drain system, remove inlet quick release fitting. Remove plastic cylinder cover, wing nut, cylinder lid, empty pulp, remove fabric mesh, & cylinder. Open vent screw & inlet valve and tilt base in direction of valves to finish draining, close both valves & vent screw.

Clean all surfaces, if using a pressure washer care must be taken not to damage the rubber bladder. Dry the unit and store in a cool dry place out of direct sunlight to avoid UV damage to the rubber bladder.

**NEVER pressurize the bladder without fruit pulp, mesh fabric, secured lid, & cylinder in place.**

**Fabric mesh can be cleaned in the washing machine at a max temperature of 30° without detergent.**

**NEVER place a pressure washer nozzle within 2 feet (600mm) of the rubber bladder when cleaning**



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Fruit must be pulped before adding to cylinder, discard badly bruised & rotten fruit.

The better your water pressure, the better this will press, **only use mains water pressure.**

Fig 5. During our test local mains water pressure was 3.20 bar (46psi).

The amount of juice pressed depends on, water pressure, how finely pulped the fruit (finer the better), how fresh & juicy the apples. We have found, for drinking juice mix cookers & eaters to give a sweeter less acid taste. For cider more cookers will give a fresher taste & adding some crab apples will provide body to the cider. Ascorbic acid added to juice helps control oxidation. In our tests a second press of the pulp was a waste of time & water, giving less than ½ a litre of juice.

**As a yard stick 26kg of purchased (not juicy) Bramleys, pulped in a AFSA Sweden AB fruit chopper part number 1256 (not supplied) gave 13 litres of juice.  
Fresh Autumn fruit should give a better return.**





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Fig 3



Fig 4



Fig 5.  
Outlet valve (closed) & pressure gauge

