

Instructions for use

Hydropress 20, 40, 90, 180L

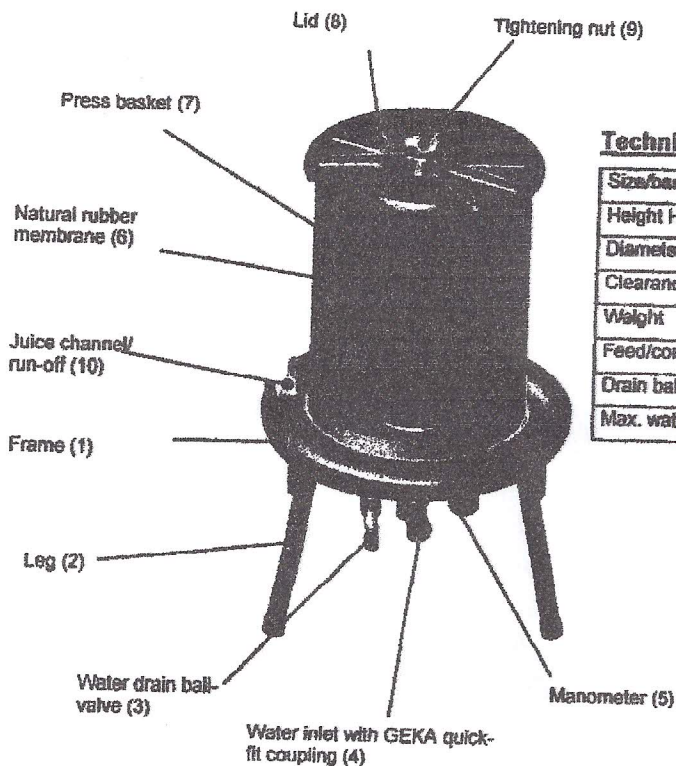


Dear customer,

You have just purchased a new appliance manufactured by us, and we thank you for your confidence. Quality and functionality are the top priority for all our products.

Application:

To guarantee you reliable service and operation right from the start, we have prepared these instructions for use. If you follow them carefully, your Hydropress will always operate to your complete satisfaction, and serve you well for many years to come.



Technical details:

Size/basket capacity	Litres	20	40	90	180
Height H	mm	820	900	1070	1316
Diameter D	mm	Ø410	Ø480	Ø590	845
Clearance height h	mm	300	300	300	350
Weight	kg	13	18	28	72
Feed/connector	GEKA quick-fit coupling R 3/8"				
Drain ball-valve	Male thread R 3/8" with pipe sleeve				
Max. water pressure	3 bar				

Setting up and putting the SPEIDEL-Hydropress to work:

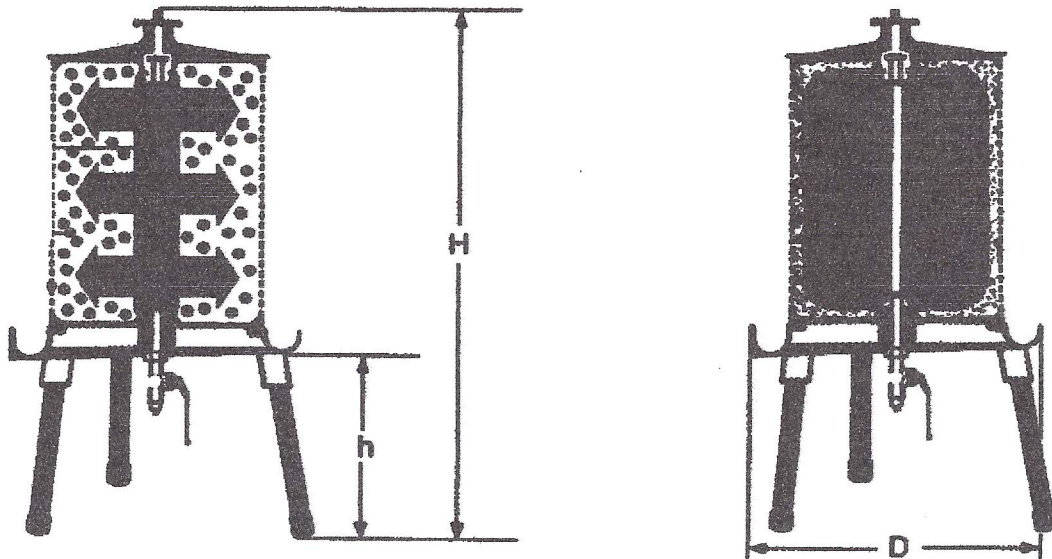
The SPEIDEL-Hydropress consists of only seven components (the swelling 180L-Hydropresse consists of nine) and is therefore quick and simple to put into operation - see the cutaway drawing above.

First, screw the legs (2) onto the complete frame (1). Then the appliance is thoroughly cleaned with water. Next, place the stainless steel press basket (7) on the frame. Then the sack (not illustrated) is put in and is pushed inwards at the bottom. Now fill with the mash. It is not necessary to fill the basket completely; you will not experience any problems with less mash. Now draw the sack together over the mash, then put the lid (8) on top. Then put the washer over the spindle and screw down the tightening nut (9).

The spray-hood (not illustrated) must now be put over the press basket. Now place the bucket under the run-off and connect the Hydropress to the water supply with the GEKA quick-fit coupling (4). After this, open the water tap.

The mash is now pressed by means of the water pressure (up to a maximum of 3 bar). The juice runs through the press basket (7) into the collecting channel of the SPEIDEL-Hydropress (10) - see also the functional diagrams below.

You will obtain a high juice yield if you leave the juice plenty of time to drain off in the beginning phase. In this way, the channels through the mash will stay open. You will find this easy to regulate by opening and closing the water tap.



SAFETY PRECAUTIONS:

- **IMPORTANT: FOR SAFETY REASONS, PRESS THE AIR-RELEASE PLUNGER UNTIL WATER RUNS OUT; THE PLUNGER THEN AUTOMATICALLY RETURNS TO ITS ORIGINAL POSITION.**
- **THE HYDROPRESSE MAY ONLY BE OPERATED BY WATER PRESSURE; IN NO CIRCUMSTANCES WITH COMPRESSED AIR!**
- **PROTECT THE RUBBER MEMBRANE BOTH FROM SHARP OBJECTS AND FROM DIRECT SUNLIGHT!**

Safety valve:

The safety valve is set to operate at 3 bar water pressure; when the pressure exceeds this mark, the safety valve operates and water escapes. The water pressure can always be read off at the manometer (5) and regulated at the water tap by closing it when pressure is excessive and opening it again slightly once pressure has reduced acceptably. The manometer gives you an immediate picture at any time of the working condition of your Hydropress.

A regulator valve (pressure reducer) is in any event an advantage - this is usually already installed in the mains network. The regulator valve should be set at 3 bar water pressure.

Open the drain valve (3) to empty the rubber membrane (6).

While doing this, again press the air release valve to allow air into the membrane.

When no more water flows out, the Hydropress is no longer pressurised and the tightening nut (9) can be undone. Remove the washer and the lid (8).

Once the juice is fully drained, the spray-hood is removed and the sack with the pulp-cake lifted out and emptied (Hydropress 20, 40, 90L).

For this stage, the Hydropress 180L can be swivelled to one side after opening the latch-handle. The Hydropress 180L is swivelled back to be refilled (Hydropress 180L not illustrated).

A tip for getting a better yield when pressing grapes and berries:

Collect the pressed mash from several pressings, break up the pulp-cake well and press out for a second time. By doing this, the positions of the berries and grapes is altered and juice which was trapped can now escape.

The SPEIDEL-Hydropress needs no maintenance. After use, simply clean thoroughly with water.