



Upgrade · The Home Creator Way

Fruit Vine Press

MODEL:SFP-3L/SFP-6L

**VEVOR Support
Center**



SFP-3L



SFP-6L

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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.

Safety information

- **WARNING:** Read and fully understand all instructions before assembly, use, cleaning, or maintenance. Failure to follow safety warnings may result in serious personal injury or equipment damage. Keep this manual for future reference.
- **CAUTION:** This press is intended for household/non-commercial use only. Not for industrial heavy-duty operation.
- **WARNING:** Keep hands, fingers, loose clothing, jewelry, and long hair away from all moving/pressing parts (spindle, press plate, basket) during operation. Risk of crushing, pinching, or amputation.
- **WARNING:** Do not operate while tired, under the influence of alcohol, drugs, or medication.
- **WARNING:** Keep the press and all parts out of reach of children when not in use.
- **WARNING:** Always place the press on a level, stable, non-slip surface before use. Secure legs to the floor if necessary to prevent tipping or sliding during pressing.
- **WARNING:** Ensure all parts are fully assembled and tightened before operation. Loose components may cause injury or failure.
- **WARNING:** Do not reach into the press basket with hands or tools while pressing. Use only the provided handle to operate the spindle.
- **WARNING:** Do not apply excessive force to the handle. Over-pressing may damage the press or cause sudden release leading to injury.
- **WARNING:** Hard fruits (apples, grapes) must be crushed/chopped before pressing. Do not press whole hard fruits – risk of jamming, breakage, or

injury.

- **WARNING:** Use only food-grade pressing cloths/bags (if included) to contain fruit pulp. Do not press without proper containment to prevent splashing or blockage.
- **WARNING:** Do not use the press for any purpose other than pressing fruit for juice/wine. Misuse voids warranty and increases injury risk.

1. The product complies with relevant standards and regulations.

Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.

2. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. Children shall not play with the appliance. This product shall not be used by children.

4. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

5 Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

6. Please use the product according to the intended use, warn of potential injury from misuse.

- The fruit press must not be operated by children. Make sure that no children are in the danger area during operation.
- Be careful not to get into the area of rotating parts with hands or loose garments. Risk of injury!
- The fruit press must be firmly fixed so that it cannot slip or tip during the operation.
- Work with caution and never use excessive force.

Commissioning

- The fruit press is delivered partially pre-assembled. The explosion drawing at the end of the manual serves as a setup aid.
- Clean the fruit press thoroughly with clear water before and after each use.
- We recommend attaching the press to a table, for example. (Mounting material is not included)
- Use a suitable press cloth (available as an accessory) to line the inner drum of the press.
- Fill the fruit press with the fruit to be pressed and make sure that the pressed material is covered by the press cloth. Please use only crushed and cored pressed material.
- Place a suitable container under the drain of the press.
- Slowly rotate the spindle using the handle to squeeze the fruit. It may make sense for a second person to hold the press.
- If you want to increase the pressure further, loosen the spindle and fill additional fruit into the press. The press plate should always be lowered as far as possible.

Please read and observe the operating instructions and safety instructions before commissioning

Subject to technical changes!

Due to continuous further developments, illustrations, functional steps and technical data may differ slightly.

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If you have found a bug or want to share a suggestion for improvement, we look forward to hearing from you.

Send us an e-mail to us

Introduction

Thank you for choosing to buy this quality product. To minimize the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this manual carefully and make sure you understand it.

Keep these operating instructions well.

With all presses of this type it is not possible to press whole fruits. A mash (heavily crushed fruit) must be produced, otherwise a successful pressing process is not possible. A wine or fruit press is not like a juicer. Both products work completely differently. Grapes, for example, cannot be processed in a juicer because the seeds are destroyed and bitter substances are released. Only with a fruit press the seeds remain intact and the juice can be processed into wine.

Apples, pears and other fruits must be mashed before pressing. Whole, half and quartered fruits cannot be pressed.

A good fruit mash is the prerequisite for the production of juice, spice or must. A suitable grinder can be used to grind berries, grapes, apples, pears and potatoes or similar soft fruits/vegetables. Hard fruits and vegetables such as sugar beet, carrots or unripe or hard core fruits are not suitable for processing with fruit mills.

Apples, pears, quinces and related fruits are particularly suitable for further processing. The relatively firm pulp is crushed by the mill, the resulting mash increases the yield of juice or the pulp. allows the fruit to be pressed. Grapes, raspberries, currants and similar fruits should not be ground, just like stone fruit. This is usually not necessary, as the pulp is very soft and is only surrounded by a skin. The seeds contained in the fruit release bitter substances during grinding, which would turn the juice dark brown.

You get a good juice quality if only healthy and ripe fruit is processed. Unripe, overripe, scalded and torn fruits shall be separated. Fruits with rotting spots or mould must not be processed. Fresh pressure points of fall fruit are not meant as long as no rot has occurred. Before processing, clean the fruit thoroughly with drinking water so that no dirt gets into the

mash.

The fruit press is not designed for industrial use.

PICTOGRAMME EXPLANATION

Materialist food safety.



- **WARNING:** All food-contact parts (basket, press plate, spindle, spout) must be thoroughly cleaned with warm, soapy water before first use and after each use. Rinse and dry completely to prevent mold, bacteria, or corrosion.
- **WARNING:** Only use food-grade lubricants (e.g., edible oil) on moving metal parts. Never use non-food-safe oils or greases.
- **WARNING:** Do not process rotten, moldy, or unripe fruit. Contaminated fruit may produce unsafe juice and damage the press.

Cleaning and care

Clean the press thoroughly with running water and a suitable brush after completing your work or if a longer interruption is planned. Cleaning with water pressure is more effective, e.g. with a hose.

All moving parts should be lubricated regularly and especially after a longer service life with a food oil.

- **WARNING:** Disassemble and clean only when the press is fully idle and cool. Do not clean while in operation.
- **WARNING:** Inspect the press before each use. Do not use if parts are cracked, bent, broken, or worn. Replace damaged parts with manufacturer-approved components only.
- **WARNING:** Regularly lubricate the spindle with food-grade oil to maintain smooth operation and prevent rust.
- **WARNING:** Do not modify, alter, or repair the press yourself. Unauthorized modifications may create hazards and void safety compliance.

- WARNING: Do not use the press with damaged or missing parts.
- WARNING: Do not use near flammable materials, open flames, or heat sources.

Technical drawin

1	Coverage	1
2	Handle	2
3	Spindle rod	1
4	Mother M8	2
5	Framework	1
6	Cylinder (M8)	2
7	Strut	2
8	Mother M5	2
9	Screw M5	2
10	Press plate	1
11	Inner basket	1
12	Outer drum	1
13	Base	1
14	Feet	1
15	Washer Ø8	2
16	Mother M8	2



