



Upgrade · The Home Creator Way

Fruit Vine Press

MODEL:LD-BP6/LD-BP12/LD-BP18

**VEVOR
Support Center**



LD-BP12

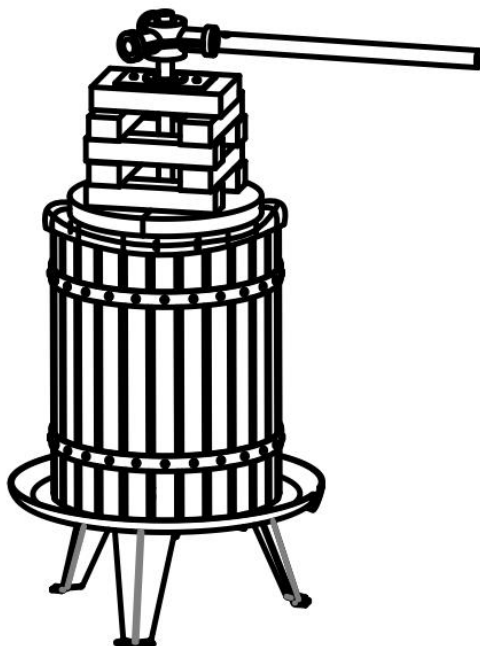


LD-BP18



LD-BP6

MODEL:LD-BP6/LD-BP12/LD-BP18



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.

Thank you for choosing our product. Please read the Manual Careful before mounting or using the product to avoid damage caused by improper use. Pay particular attention to the safety instructions. If you are to pass this product on to third parties, you must include this instruction manual.

Warning

- Read through the manual before assembly and use to avoid unnecessary personal injury or property damage. Save the manual for future reference.
- Keep the working area clean and dry to avoid slipping or press movement!
- Hard fruits must be crushed before pressing.
- Secure the legs to the floor before pressing, if required, to prevent it from moving.
- Do not reach into the press with your hand while you start pressing.
- Wash the parts with warm water after pressing and allow them to dry completely before storing the press in a dry well-ventilated place.
- If it is not used for a long period of time, grease the spindle with edible oil.
- The edible oil on the spindle can be removed with common cleaning agents.
- Common rust removers can remove the rust from the metal surface if the press gets rusty.
- The wrench for the spindle nut M16 and the cross screwdriver for the fixing screws are not included in the delivery.

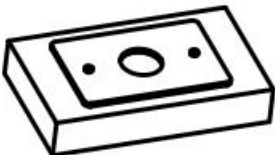
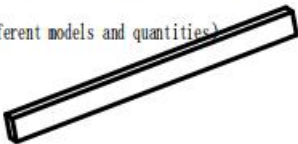
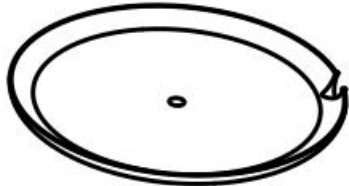
Product deScription

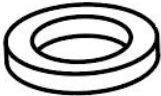
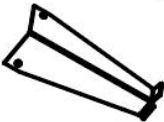
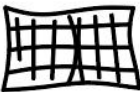
The wood basket press is a device used to extract juice from fruits (most often grapes).

It consists of oak wood and coated metal. In addition, its huge volume allows you to press the maximum amount of fruit at one time. The provided filter bag prevents the peel, pulp or other contaminants from being mixed

with the wine or juice.

Partslist

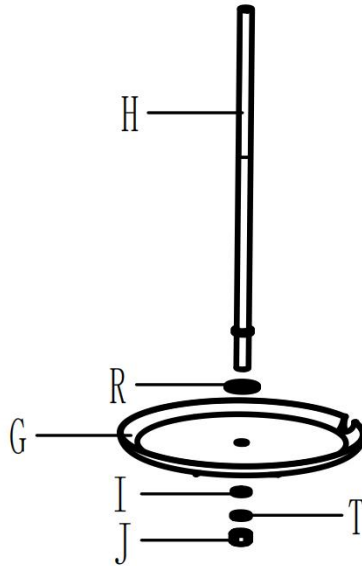
A 1× 	B 1× 
C 1× 	D 8× 
E 2× 	F 20×/24×/25× (Different models and quantities) 
G 1× 	H 1× 

I 1×	J 1×	K 6×
		
L ₁ 6×	L ₂ 3×	M 6×
		
N 3×	O 3×	P 2×
		
Q 1×	R 1×	S ₁ 6×
		
S ₂ 3×	T 1×	
		
U 2×	V 40×/ 48×/ 50× Different models and quantities	
		

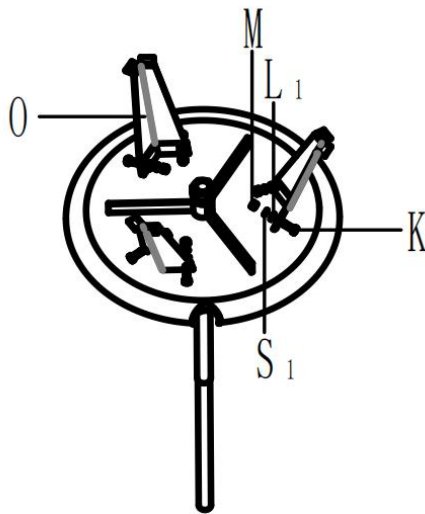
Operation

Attention: before use, it is important to clean and sanitize any parts that come in contact with the juice or wine. (This product is LFGB certified.)

1. Insert the spindle (H) into the central hole of the collecting tray (G), secured with a washer (I) and a spindle nut (J). Ensure the spindle is properly tightened.

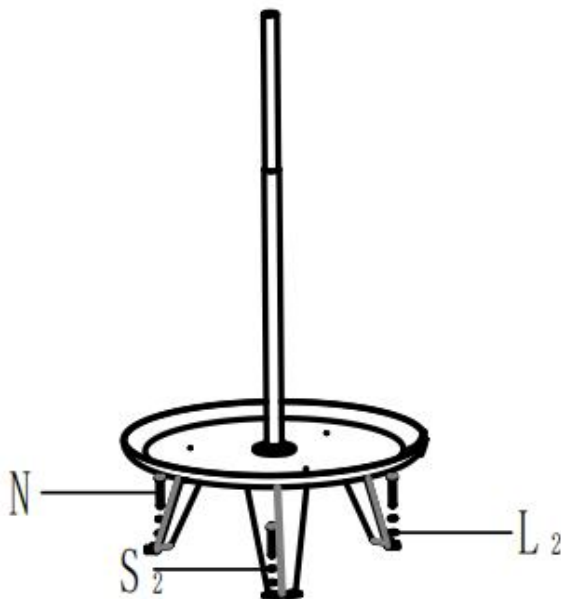


2. Attach the legs(O)to the curved plates under the tray,secured with screws(K), washers(L) and nuts(M). Use the provided wrench(Q) to secure the screws.

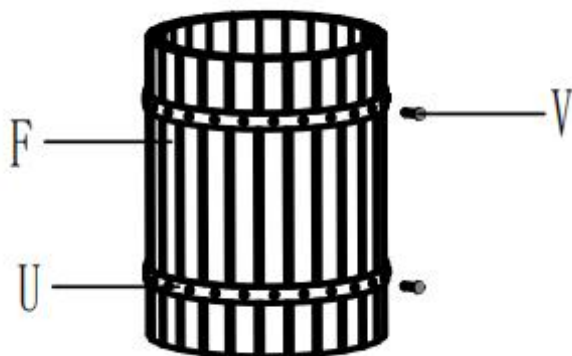


3.If necessary, fix the legs to the floor with the fixing screws(N) and

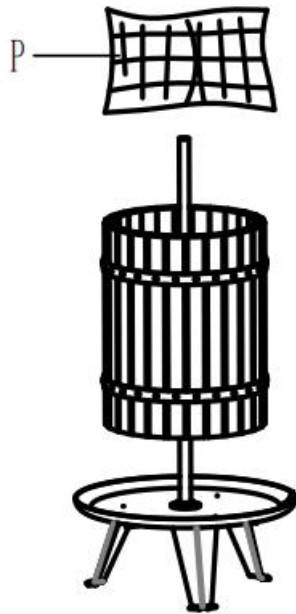
washers(L),in order to make the press more stable.



4.Assemble the basket

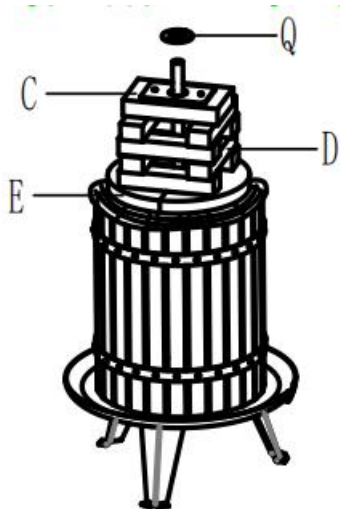


5. Mount the basket(F)on the tray and then line the basket with the filter bag(P).

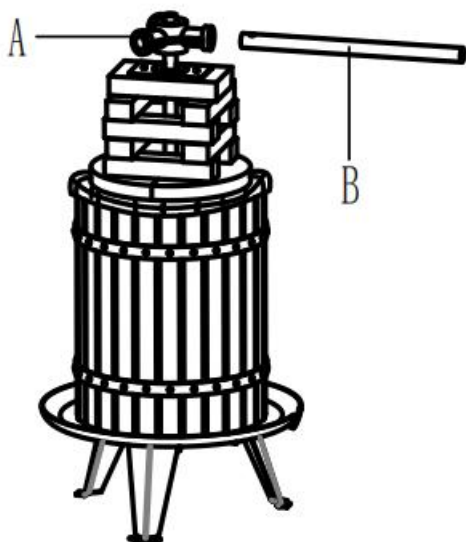


6. Put the fruit to be pressed into the bag. Caution: hard fruit must be crushed before being pressed.

7. Place the semi-circle pressing plates (E) on the top of the fruit, followed by wood blocks (D) and rectangle pressing plate (C) placed at right angles to the previous ones.



8. Thread the angle iron(A) down the spindle and insert either end of the handle(B) into the Opening of the iron.



9. Put a container(not included) under the spout of the tray to collect the juice or wine.

10. Start pressing by turning the handle clockwise.

