Technical documentation

Description

Name: Cheese Press
Model Number: INPrese20
Description: Used for pressing cheese, where the applied force does not exceed 50kg
Materials: POM-C FG, galvanized steel
Manufacturer: SIA “Ingredienti”
Address: Nākotnes iela 1, Ķekava, LV-2123
Contact information: info@ingredienti.lv, +371 29155631

Application

Home Use: This cheese press is intended for household use and is not suitable for commercial cheese production.

Functionality

Cheesemaking: The press is designed for making various sizes of cheese at home.

Cutting Board: During breaks when cheese is not being made, the other side of the press base can serve as a cutting board.

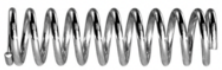
Modular Construction: The press is constructed as a modular system for maximum compactness and easy storage. Each element can be disassembled and reassembled individually, and additional bars can be added to increase the press height and adapt it to larger cheeses.

Quality Control

Each cheese press is carefully assembled and inspected before sale to ensure it meets all quality standards.

Specification

Components:

• Plastic Base 300x220mm - 1x	
• Plastic Follower 300x80mm - 2x	
• Galvanized Threaded Rod DIN 975 / M12 / 260mm - 2x	
• Galvanized Threaded Rod DIN 975 / M12 / 140mm - 2x	
• Wing Nut DIN315 / M12 - 2x	
• Washer DIN 125 / DIN 9021 - 6x	
• Extended Nut DIN 6334 - 2x	
• Spring - 2x	

Dimensions and Specifications

Compact Construction

- **Height:** 275mm (10.83 inches)
- **Length:** 300mm (11.81 inches)
- **Width:** 220mm (8.66 inches)

Construction with Extension Bars

- **Height:** 420mm (16.54 inches)
- **Length:** 300mm (11.81 inches)
- **Width:** 220mm (8.66 inches)

Weight: 3850g (8.49 lbs)

Maximum Pressure Force: 50kg (110.23 lbs)

Compatible Cheese Mold Sizes

Compact Construction

- **Mold Height:** 135mm (5.31 inches)
- **Mold Width (Diameter):** 225mm (8.86 inches)

Construction with Extension Bars

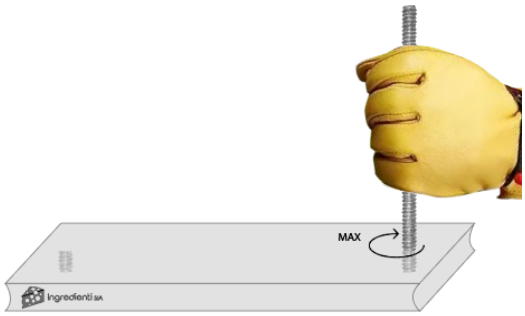
- **Mold Height:** 275mm (10.83 inches)
- **Mold Width (Diameter):** 225mm (8.86 inches)

Instructions

Assembly of the Compact Press (Appendix No. 1):

1. Securely screw both long threaded rods into the base (Image a).

a



2. Insert one of the plastic followers through the threaded rods.
3. Place one washer on each side of the threaded rod.
4. Place one spring on each side of the threaded rod, on top of the washer.
5. Place another washer on each side of the threaded rod, on top of the spring.
6. Insert the second plastic follower through the threaded rods.
7. Place one washer on each side of the threaded rod, on top of the follower.
8. Screw one wing nut onto each side of the threaded rod, on top of the washer.

Assembly of the Press Using Extension Bars (Appendix No. 2):

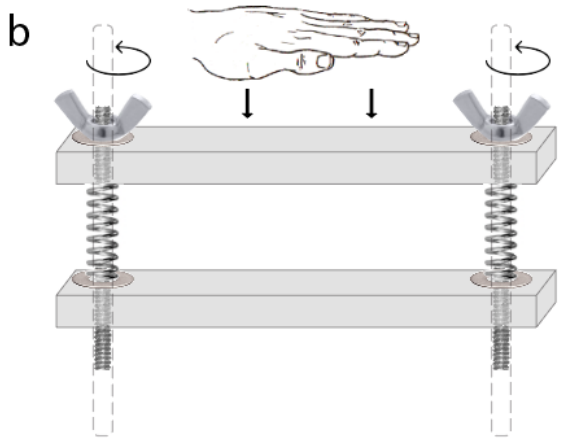
1. Securely screw both short threaded rods into the base.
2. Screw the extended nuts onto each side of the threaded rod.
3. Screw the long threaded rods into the extended nuts on each side of the threaded rod.
4. Insert one of the plastic followers through the threaded rods.
5. Place one washer on each side of the threaded rod.
6. Place one spring on each side of the threaded rod, on top of the washer.
7. Place another washer on each side of the threaded rod, on top of the spring.
8. Insert the second plastic follower through the threaded rods.
9. Place one washer on each side of the threaded rod, on top of the follower.
10. Screw one wing nut onto each side of the threaded rod, on top of the washer.

Using the Press:

The upper press part, weighing 1400g, can be used as a base weight for the first and second pressing when no significant force is required.

If more weight force is needed:

1. Straighten the upper plastic press parts so they are perpendicular to the press base.
2. Screw on both wing nuts until they just touch the upper plastic part.
3. Start synchronously screwing the wing nuts, each with one hand, to ensure even pressure.
4. If whey separates from the cheese during the pressing process, you can stop screwing the wing nuts and let the springs do the work.
5. After a certain time, the wing nuts must be unscrewed to release the cheese mold and remove the cheese from the mold. Do this carefully so that the threaded rod does not unscrew from the base - always pay attention and make sure you are unscrewing only the wing nut individually, not together with the threaded rod (Image b).



   Due to the strong pressure, unscrewing the threaded rod from the base will cause the springs to recoil and may damage the threads on the base. If this is inconvenient, the threaded rods can be glued to the base where they are screwed in, but then this construction will no longer be disassemblable.
6. Do not apply too much force and do not overload the springs; they should not deform.

Safe Use Instructions

Before Use:

- Wash and disinfect the appliance before and after each use.
- Do not use the appliance in reach of children or leave it unattended in areas where children can access it.
- Do not operate the appliance under the influence of alcohol.
- Exposing the appliance to prolonged direct sunlight or extreme temperatures is not recommended.
- If the appliance surface comes into contact with chemicals, rinse it immediately with clean water.

Cleaning:

- Do not use harsh detergents or solvents, as they may damage the surface.
- Avoid abrasive cleaners or scrubbers, as they can scratch the surface.
- Dry the surface completely before storing.

Storage:

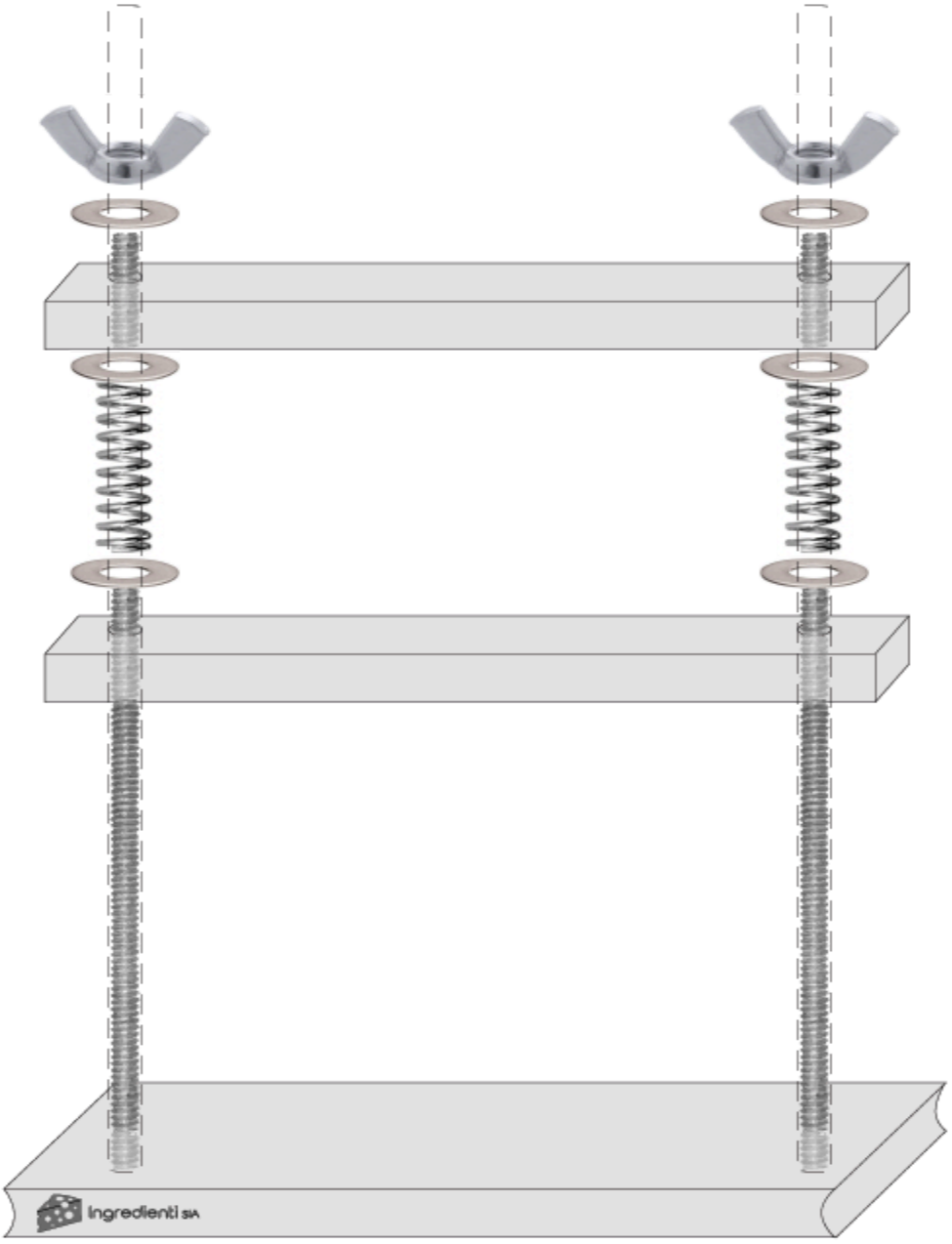
- Store in a dry location out of direct sunlight and avoid extreme temperatures.

Warranty:

- The manufacturer warrants that the appliance will function properly when used according to these instructions.
- The warranty period is 2 years from the date of purchase.
- The warranty does not cover defects caused by accident, misuse, neglect, or improper use.
- The warranty does not cover normal wear and tear (color changes, oxidation).
- The warranty does not cover defects caused by improper maintenance.
- The warranty does not cover defects caused by commercial use.

Appendix No.1

Assembly of the Compact Press



Appendix No.2

Assembly of the Press Using Extension Bars