Technical documentation

Description

Name: Cheese Press

Model Number: INPreseOZ

Description: Used for pressing cheese, where the applied force does not exceed 50kg

Materials: Oak, 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.

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

Oak Base 300x200mm - 1x Oak 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 - 10x Extended Nut DIN 6334 - 2x Spring - 2x Nylon insert lock nut M12 DIN 985 – 2x Nut M12 DIN 934 – 4x

Dimensions and Specifications

Compact Construction

Height: 285mmLength: 300mmWidth: 200mm

Construction with Extension Bars

Height: 440mmLength: 300mmWidth: 200mm

Weight: 2300g

Maximum Pressure Force: 50kg (110.23 lbs)

Compatible Cheese Mold Sizes

Compact Construction

• Mold Height: 130mm

• Mold Width (Diameter): 225mm

Construction with Extension Bars

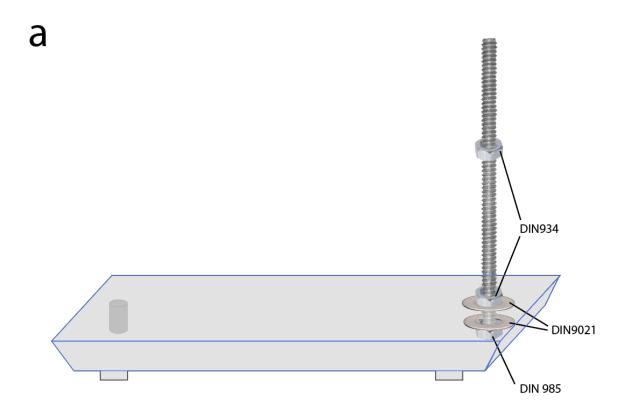
• Mold Height: 275mm

• Mold Width (Diameter): 225mm

Instructions

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

1. Securely screw both long threaded rods into the base (Image a). Top nut is optional and used just to hold the the followers.



- 2. Insert one of the 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 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. Take a longer threaded rod with a nut screwed on top and a blue nylon washer to prevent it from unscrewing during use.
- 2. Unscrew this nut and place it on top of a shorter threaded rod. Additional tools may be needed to unscrew this nut.
- 3. Tightly screw both short threaded rods to the base.
- Screw the extension nuts onto the threaded rod on each side.
- 5. Screw the long threaded rods into the extension nuts on each side.
- 6. Place one of the clamping elements through the threaded rods.
- 7. Place one washer on each side of the threaded rod.
- 8. Place one spring on each side of the threaded rod over the washer.

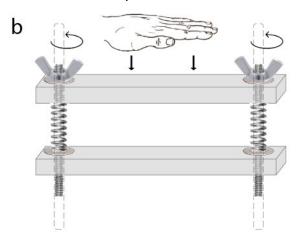
- 9. Place one washer on each side of the threaded rod over the spring.
- 10. Place the other plastic clamping element through the threaded rods.
- 11. Place one washer on each side of the threaded rod over the clamping element.
- 12. Screw a wingnut onto the threaded rod on each side over the washer.

Using the Press:

The upper press part, weighing 650g, 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. Align the upper press parts so they are perpendicular to the press base (use the additional nuts that can be used to secure and level the part, Appendix No. 1).
- 2. Screw on both wing nuts so that they just barely touch the upper clamping element.
- 3. Unscrew the additional nuts slightly so they do not interfere with pressing.
- 4. Start screwing on the wing nuts synchronously, each with one hand, so that the pressure is even.
- 5. If whey separates from the cheese during the pressing process, you can stop screwing on the wing nuts and leave this task to the springs.
- 6. After a certain period of time, the wing nuts must be unscrewed to release the cheese mold and remove the cheese from the mold. You can again use the additional nuts to secure the clamping elements while removing the cheese mold. When unscrewing the wing nuts, do so carefully so that the threaded rod does not unscrew from the base. If this happens, tighten the lower nuts more firmly. Always press down on the upper clamping element when you are about to unscrew the wing nuts (Figure b). This will extend the life of the press.



7. 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.
- 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.
- After prolonged use, when the wood has become lighter in color, it is advisable to oil it with food grade linseed oil.

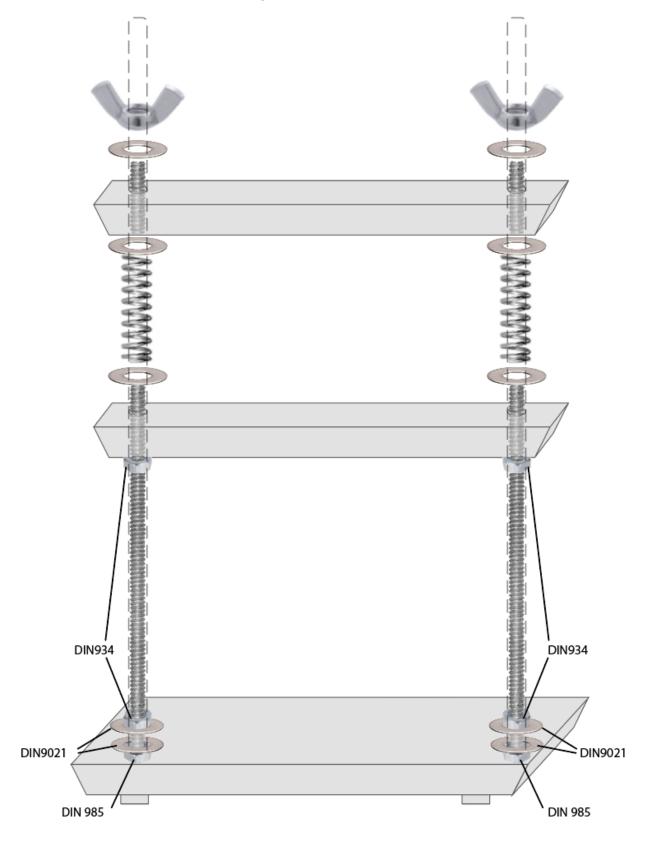
Storage:

 Do not store the press in places with open fire or other heat sources, such as fireplaces, stoves, radiators, or grills. Excessive heat exposure, as well as humidity, can damage the wood, making it warped and cracked.

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, cracking).
- The warranty does not cover defects caused by improper maintenance.
- The warranty does not cover defects caused by commercial use.

Assembly of the Compact Press



Assembly of the Press Using Extension Bars

