

**IMPORTANT WARRANTY INFORMATION PLEASE READ
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:

Roots & Harvest 1118 Fruit & Wine Press
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an Roots & Harvest Service Technician. **ROOTS & HARVEST RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-509-3457 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** Roots & Harvest is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

ROOTS & HARVEST MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-509-3457 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to Roots & Harvest, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. Roots & Harvest is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to Roots & Harvest should be insured for the value of the product to cover any damages that may occur during shipping.

Revised October 19, 2017



FRUIT & WINE PRESS

USE & MAINTENANCE

1118



**1 YEAR
WARRANTY**

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
3. The appliance is designed for domestic use and not for commercial purposes.
4. It is recommended to crush firm fruits, such as apples prior to pressing.
5. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
6. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.
9. Use on a level, stable surface to prevent tipping. Never move the appliance while in use.
10. Affix base of the unit to the floor prior to pressing to prevent tilting or movement when pressing.
11. Keep work space clean and tidy. Immediately clean up any spills to eliminate the risk of slipping/falling.

12. SAVE THESE INSTRUCTIONS

OPERATION

IMPORTANT: It may be necessary to crush fruits, such as grapes or apples, prior to pressing. Crushing can be done with a fruit crusher, meat grinder, food processor, food mill or manually with a potato masher, knife or hands.

For the most flavorful and freshest end product it is always recommended to start with fruits that are at their peak of ripeness, clean and free of blemishes.

PRIOR TO FIRST USE: Disassemble unit by removing particle boards. Particle boards are packaging material only and can be discarded. Remove pressing plate from threaded rod by loosening the screws on either side of the threaded rod. Wash all parts in warm soapy water.

Affix base of the unit to the floor prior to pressing to prevent tilting or movement when pressing.

Place bowl, bottle or tub (not included) under the spout of the bowl to catch the expressed juice.

Remove stainless steel basket from base and fill with crushed fruit.

Install basket on unit under pressing plate.

Turn the T-Handle to advance the pressing plate onto the fruit.

Once the pressing plate has reached the bottom of the stainless steel basket, turn handle in the opposite direction to remove pressing plate from basket.

Add additional fruit and repeat process.

For easier filling, the black knobs on either side of the frame can be loosened to allow the upper frame to tilt out of the way. After filling of basket is complete adjust frame to standing position and tighten black knobs.

CLEANING AND MAINTENANCE

Disassemble press. Wash all parts in hot soapy water and dry thoroughly. Store in a dry place. Spray threaded rod and all metal surfaces with food grade silicone spray.

Note: The threaded rod is made of carbon steel and must be lubricated to keep it from rusting. After clean up dry the unit thoroughly and spray with food grade silicon spray (available at LEMProducts.com).

RECIPES:

Grape juice

- 10 lbs. grapes
- 1 cup water
- 3 lbs. sugar

Crush grapes

Press grapes in fruit and wine press

Boil water and sugar until dissolved

Cool sugar water

Add sugar water to grape juice

Separate into sterilized bottles

Drink up the harvest!

Homemade Wine

3 ½ gallons of freshly squeezed grape juice

7 ½ cups sugar

1 ½ gallons water

1 package dry active yeast (.25 oz.)

Pour grape juice into large sterilized container

Boil water and sugar until sugar is dissolved

Cool sugar water

Add water to grape juice

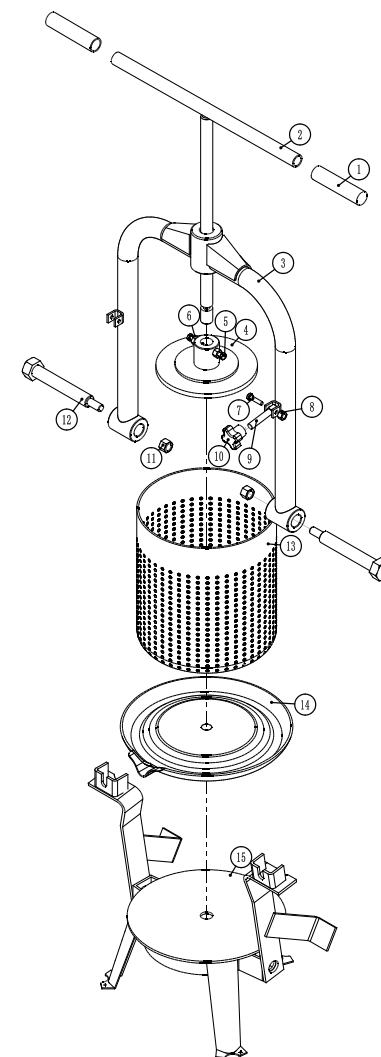
Stir in yeast

Seal container with air tight lid or cork

Allow to ferment for 4 weeks

Separate into sterilized bottles

Enjoy and share with friends and family!



No.	Description	Qty.	No.	Description	Qty.
1	Rubber Sleeve	2	10	Knob M10	2
2	T-Handle	1	11	Lock Nut M12	2
3	Pressing Frame	1	12	Bolt	2
4	Pressing Plate	1	13	Basket	1
5	Hex Bolt M6*25	2	14	Juice Bowl	1
6	Nut M6	2	15	Stand	1
7	Hex Bolts M6*30	2			
8	Lock Nut M6	2			
9	Lock Shaft	2			