



## FRUIT AND WINE PRESS #956



### ATTENTION

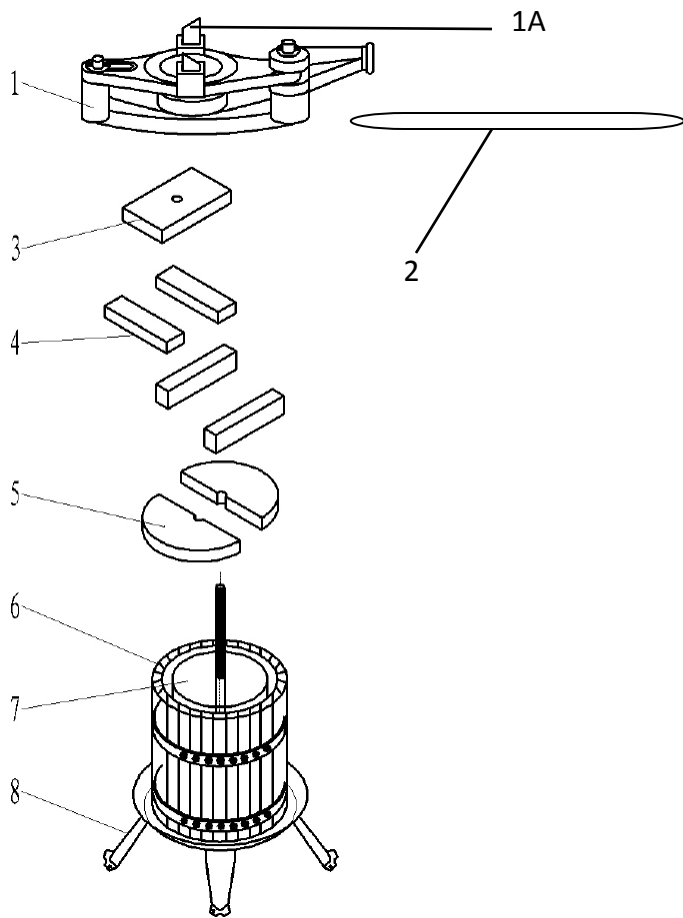
If any components of this unit are broken,  
do not operate properly, or for product returns,  
please contact LEM Products at

**1-877-536-7763**

For the online catalog, log onto [www.lemproducts.com](http://www.lemproducts.com)



**LEM Products**  
**109 May Drive**  
**Harrison, OH 45030**  
**Toll Free: 1-877-536-7763**  
**Web: [www.lemproducts.com](http://www.lemproducts.com)**



No.	Description	Quantity
1	Ratchet Assembly	1
1A	Metal Guide Blocks	2
2	Handle	1
3	Wooden Pressuring Block	1
4	Wooden Cross Bar	4
5	Wooden Plate (Semi-Disc)	2
6	Wooden Barrel Assembly	1
7	Cheese Cloth	Not included
8	Stand	1

**\*Additional parts that may be needed but are not included:  
Additional Wooden Cross Bars**

## IMPORTANT WARRANTY INFORMATION:

**THIS WARRANTY COVERS THE LEM PRODUCT: 956 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, or to units which have been altered or modified.

**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 any time 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 above one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **NO PRODUCT WILL BE EVALUATED UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the one year 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 877-536-7763. (M-F 8:30am to 4:30pm EST) **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.**

### LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:

To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product pre-paid 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 LEM Products, 109 May Drive, Harrison, OH 45030, LEM Products 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 LEM should be insured for the value of the product to cover any damages that may occur during shipping.

## Recipes:

### 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 the 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! Share with friends and family

### Grape Juice

10 lbs. grapes

1 cup water

3 lbs. sugar

- Crush Grapes using a fruit crusher, grinder or potato masher
- 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!

\*One bushel of grapes will make approximately 16 quarts of juice

\*One bushel (approximately 42 lbs.) of apples will make approximately 10-12 quarts of juice

## 956 FRUIT AND WINE PRESS

Thank you for purchasing the LEM Fruit & Wine Press. Get ready to drink up the harvest! With proper use and maintenance this product will give you years of juice and wine making enjoyment.

## IMPORTANT SAFETY RULES

When using the Fruit & Wine press it is necessary to follow these safety precautions.

- Attach legs of unit to the floor prior to pressing. This will prevent the unit from sliding or tilting over.
- Do not reach into the press with your hands while the ratchet assembly is turning.
- Do not alter the handle by making it longer.
- Clean up any spills immediately to eliminate the risk of slipping/falling.

## USAGE AND OPERATION

Use this product to produce juices and cider from berries and many other fruits.

**IMPORTANT:** It may be necessary to crush the fruits, mainly grapes and apples, prior to pressing. Crushing can be done by running the fruit through your meat grinder with the largest holed plate available or by using a food processor, or food mill or manually with a potato masher or your hands.

1. With crushed fruits or small berries it may be necessary to line the Wooden Barrel Assembly (#6) with cheese cloth (not included) prior to pressing to keep the fruit inside the cage.
2. Place a bowl or tub (not included) under the spout to catch the juice.
3. Fill the press with crushed fruits.
4. Put the wooden plates (Semi Discs #5) on the filled cage.
5. Put the pressuring block (#3) on the threaded bar so it is crossing lengthwise over the wooden plates.
6. Thread the Ratchet Assembly (#1) onto the threaded bar by hand.
7. Push the handle (#2) into the ratchet.
8. Thread the ratchet down so that pressing may begin.
9. If the handle reaches the Wooden Barrel Assembly (#6) and pressure still needs to be increased, release the Ratchet Assembly and re-fill with more fruit or use Wooden Cross bars (#4) between the Wooden Plates and the Pressuring Blocks. (Additional Pressuring Blocks may be needed and can simply be made by cutting small blocks of wood approximately 1 ½" x 6 ¾" in size.

## CLEANING AND MAINTENANCE

### Cleaning:

- Disassemble unit by removing handle from Ratchet assembly.
- Unscrew the Ratchet Assembly from the threaded bar.
- Remove all wooden blocks and pressing plates.
- Barrel can now be lifted from Base.
- Prior to use and when finished using the product all parts should be washed in hot soapy water and hand dried.
- Spray Ratchet Assembly and threaded bar with Food Grade Silicon Spray (available at LEM Products) to keep your unit looking and working like new.
- Store Fruit and Wine Press in a cool dry place.