



10479 / 10480 / 10481
FP6 / FP12 / FP18

KuKoo Fruit Press



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Specification

Product Description

The KuKoo Fruit Press is a traditional, hand operated appliance for those looking to produce homemade fruit juices, ciders and wines.

As a hand powered press it requires no electrical power so it can be used outdoors and easily transported or positioned wherever suits your requirements.

With different sizes available our range of fruit presses can make fresh fruit juice time after time; 6 litres is our smallest fruit press, 12 litres is our medium fruit press and 18 litres is our largest press.

Please read these instructions before operating the fruit press, especially if you are new pressing.

Item Contents

KuKoo Fruit Press- 6 litres, 12 litres or 18 litres
3 nylon filter bags

Technical Information

FP6

Capacity: 6 litres

Weight: 8 kg

Dimensions: 28cm wide x 60cm high

FP12

Capacity: 12 litres

Weight: 9 kg

Dimensions: 38cm wide x 60cm high

FP18

Capacity: 18 litres

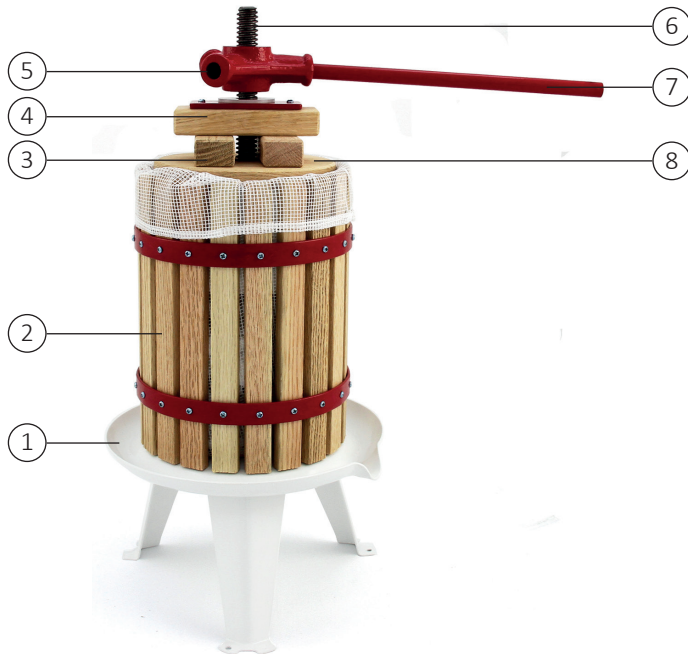
Weight: 14 kg

Dimensions: 38cm wide x 71cm high

Specification

Product Features

- 1) Base: Collects the juice during pressing
- 2) Press Basket: Holds the fruit as it is pressed
- 3) Wooden Blocks: Applies extra pressure to the press
- 4) Top pressure Block: Holds the pressure blocks in place
- 5) Ratchet: Screws on to the spindle and attaches to the handle
- 6) Spindle: Screws the plates to press the fruit
- 7) Handle: Attaches to the ratchet to apply pressure down into the press
- 8) Circular Pressure Plate: Fits on top of the fruit to apply even pressure



User Guide

Recommendations

The KuKoo Fruit Press should be used for pressing fruit or fruit pulp to extract the juice for making cider, wine or homemade juice.

Preparing the fruit

Before pressing, some hard fruit may need to be crushed into a pulp in order to extract the maximum amount of juice. This process can differ between hard fruit, soft fruit and berries so be sure to refer to your recipe first.

Fruit will need to be washed, removing any rotten, mouldy or bruised parts. Large pieces of soft fruit will need to be cut or crushed depending on their size, whereas small soft fruit may only need to be halved or even remain whole.

Ideally the fruit should be ripe before pressing it into juice, this will give the nicest flavour and the most amount of juice.

Stones from soft fruits like cherries or peaches should be removed before pressing in order to extract the maximum amount of juice.

Preparing the press

Ensure the surface is sturdy enough to hold the weight of the fruit and the press. Give yourself enough room to turn the handle of the press.

Lining the inside of the press basket with a straining bag will filter any seeds from your juice and stop any fruit escaping from the pressing basket, alternatively you can use cheese cloth or just sieve the juice after pressing.

Use a bucket or container to catch the juice from the spout on the base of the press and have extra to hand in case it fills up.

When your press is filled to its capacity it will produce approximately 25-30% of this capacity in juice. For example a 6 litre press full with fruit will produce 1-2 litres of juice.

User Guide

Operation Instructions

1) Line the pressing basket with the straining bag and place the basket onto the base of the press.

2) Fill the press with your fruit ready for pressing and fold the top of the straining bag around the fruit.

3) Make sure the top of the fruit is level and place the circular pressing plate on top of the fruit. Put a bucket or container under the spout on the base of the press to catch the juice.

4) Then place the two wooden blocks on top of the circular pressing plate either side of the spindle. If you are not using the press with a basket full of fruit then you should add more wooden blocks, this will initially increase the height of the press but it will decrease as the fruit and pressure plates are pushed down into the basket.

5) Screw the top pressure plate on to the spindle until it sits on top of the wooden blocks.

6) The ratchet can then be screwed onto the spindle to push onto the top pressure plate. The handle will not be able to screw down past the top of the pressing basket so more wooden blocks may need to be added during pressing. The extra wooden blocks will hold the ratchet above the top of the basket and still allow you to press further down and get the maximum juice out of your fruit.

7) Now attach the handle to the ratchet and begin turning it to press the fruit and produce juice.

Turn the ratchet a little bit at a time; you don't want to press the fruit all the way down straight away. Allow the press to squash the fruit bit by bit until you reach friction and the ratchet can't be turned any further. When you reach friction you can just allow the press time to squash all the fruit and get the maximum amount of juice from your fruit.

8) The remaining fruit pomace that remains in the basket can be used for home brewing, baking or compost.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any problems using the device. The information covers and resolves the majority of frequently asked questions.

Q: How do you press at less than full capacity?

A: If you don't have enough fruit to fill the press you can still produce juice. Even with minimal fruit in the pressing basket you will be able to extract the juice. This simply works by using more wooden blocks between the circular pressing plate and the top pressure block.

Then press as you normally would by attaching the ratchet and the handle, if you find more blocks are needed as you press you can remove the ratchet and top pressure plate to add more blocks as you need them. Any clean and solid wooden blocks can be used.

Q: How long will the juice last after pressing?

A: The juice will last about 2 - 4 days in the fridge or even longer in the freezer. If you want to use preservatives to stop the juice oxidising and going brown you can add some Campden, which will not affect the flavour.

Q: What fruits can be pressed in the KuKoo Fruit Press?

A: This fruit press is suited to pressing both hard and soft fruits. Most hard fruits such as apples, pears and pineapples will need to be crushed to a pulp using a fruit crusher. You can pulp softer fruits such as peaches and plums however most soft fruits like grapes and berries, which can easily be squashed may be more suited to just pressing rather than crushing first.

Q: How should the KuKoo Fruit Press be cleaned?

A: After each use or when changing fruits, the press and straining bag should be cleaned. Use water to wash away any excess fruit and juice then allow to dry naturally. Never use chemical cleaners on the press as this may contaminate your fruit pulp and damage the press.

Online cider and beer making forums are a great place to find tips and recipes for anyone new to home brewing. YouTube also provides helpful visual tutorials for using fruit presses and crushers.

If your problem persists please contact our Customer Support team via the details on the Contact page.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Position the press on a sturdy surface before operating, ensure it can hold the weight of the press and your fruit. The appliance should not slip or tilt over during operation.

Do not overfill the basket, this can affect the operation of the press as the pressure plates will not crush the fruit properly.

Ensure you have enough room to comfortably turn the handle of the press.

Clean this product after every use to avoid mixing of flavours and increase the longevity of the crusher. Wash with hot water and allow to dry.

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.



Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

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Industrial Estate, Sheriff Hutton, York YO60 6PG



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