

# Operating the LANCMAN Water Bladder Press

## Setting Up the Press

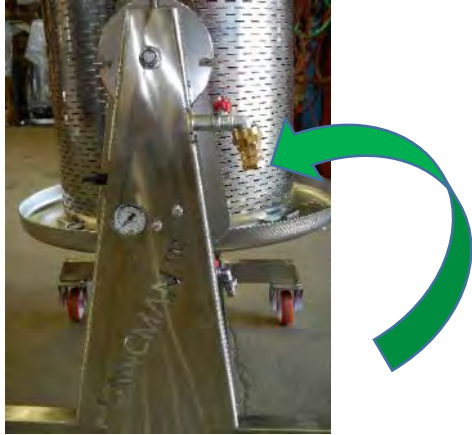


- Clean press before using  
Review the OESCO, Inc. HACCP Statement supplied with press
- Remove cover from press
- Insert press liner tucking it in towards the bladder at the base of the basket
- Load the press with ground or crushed fruit up to the top of the bladder
- Fold the press liner inward – covering the fruit – and place cover back on top of the press. *Do not overtighten the wingnut*
- Juice will begin flowing as soon as you start filling the press.  
Have a container or transfer pump ready for use to collect juice.



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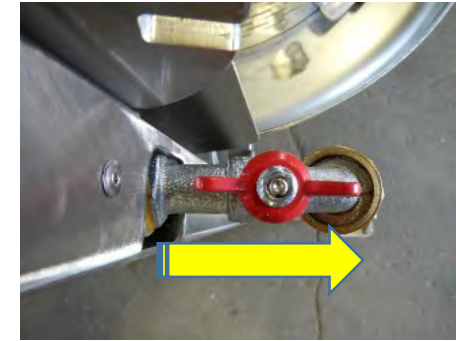
# Operating the LANCMAN Water Bladder Press



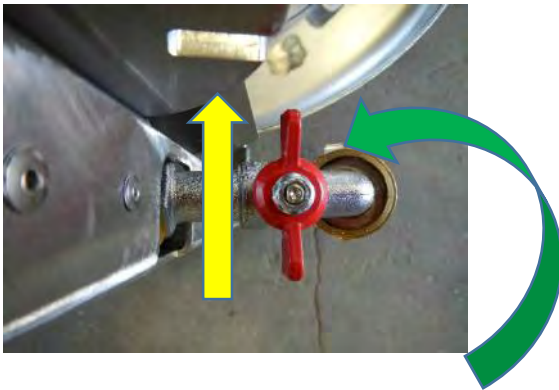
**1.** Connect your hose to the water inlet valve.



**2.** Open **VENT VALVE** (*top of press*)



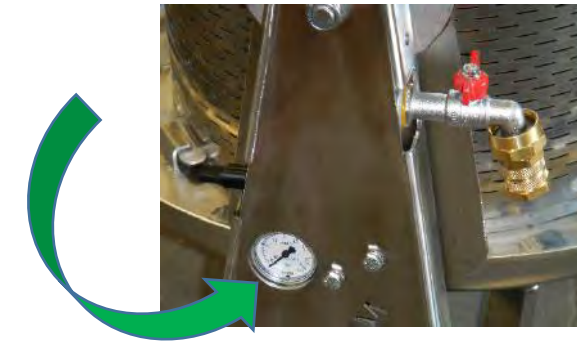
**3.** Open inlet valve all the way and the bladder will begin to fill.



**4.** When water begins flowing out of the **VENT VALVE** close it (*hand tighten only*) and then close the inlet valve all the way.



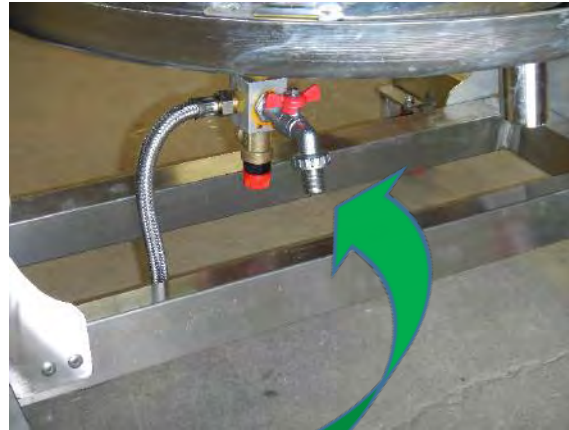
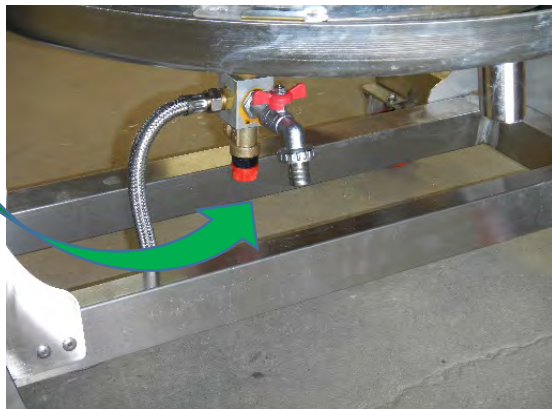
**5.** Begin to open inlet valve slightly to start the pressing.



**6.** During the pressing process monitor the pressure gauge. The pressure should barely rise during the first 20 minutes. By slightly opening and closing the inlet valve you can control the pressure. Press slowly!!!

# Operating the LANCMAN Water Bladder Press *continued...*

- 7.** The safety valve will open & drain off water during pressing if the pressure exceeds 2.5 – 3 BAR. *(this is normal).*  
\*\*Water will continue to drain until the pressure drops back into range.\*\*



- 8.** When the juice has completely finished flowing and the pressure gauge reaches 36-40 PSI, close the inlet valve and open the drain valve to empty the bladder. *(on bottom of press).*

- 9.** After pressing is complete, pull the release knob up and tilt the basket 90° to remove pressed fruit. Also use when cleaning press.



- 10.** Clean press and cover. Store with the inlet & outlet valves fully open. *(this is especially important for winter storage).*