



Translation of the original

Operating Instructions for *Fruit Juice Cask*

Item No.: 47050, 47051, 47052





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1 General information

Dear Customer,

You purchased a new product from Speidel. Thank you very much for your trust. When it comes to our products, quality and functionality are of our primary concern.

Intended use:

The juice cask is designed for the production and storage of hot-sterile unfermented fruit juice/and regular juices. Furthermore, it can also be used for the optimal storage of fermented juices such as wine and fruit juices. The cask is not intended for and not suitable for the storage of aggressive media or other fluids.

Operating instructions:



In order to ensure your new juice cask will work reliably and safely from the first time you use it and throughout its entire operating life, we have written these instructions. Please read them carefully before using the product for the first time. If you follow these tips and instructions carefully, the unit will work to your utmost satisfaction and will last you for a long time to come. Should you decide to pass this product on to a third party, please ensure to hand over the operating manual as well. To ensure, that you will enjoy your newly purchased grinder, please observe the following safety and operating instructions.

Declaration of Conformity

We, SPEIDEL Tank- und Behälterbau GmbH, herewith declare that the "Fruit juice cask" referred to in these instructions to which this declaration relates, conforms with the European requirements for food items.

Manufacturer:

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Germany
www.speidels-hausmosterei.de
www.speidel-behaelter.de

2 Safety instructions

General safety instructions:



- The product itself and the tap must be inspected on a regular basis for signs of damage and/or contamination. If damage/contamination is detected, the product must not be used.
- The product shall only be used as stated in the description of its intended purpose, and while technically safe and in flawless condition. Please ensure the unit's safe condition prior to any use.

Children and frail users:



- For the safety of your children, please remove or keep all packaging material (plastic bags, cardboard, Styrofoam, etc.) out of their reach. Prevent children from playing with plastic bags and/or foil. Risk of **suffocation!**

- This product is not intended for the use by persons (including children) with limited physical, sensory, or mental capabilities and shall not be operated by persons lacking experience and/or knowledge about the equipment. Unless, however, such person is supervised by another person who is familiar with relevant safety regulations, or the personnel has been instructed on how to operate the equipment properly.
- If children are present, they must be under constant supervision in order to ensure they remain out of harms way and do not play with the cask.

Special safety instruction:

- Reading and understanding the operating instructions and safety information pertaining to the immersion heater is of utmost importance, especially when producing hot-sterile fruit juice or similar beverages.
- The cask itself, the cover, and add-on pieces can be extremely hot. Never move the cask when hot. Always use oven mitts or protective gloves when working on or around the fruit cask. **Risk of scalding!**
- When removing the lid, ensure the condensate on the lid's underside flows back into the cask. To do this, place the lid at an angle over the cask. **Risk of scalding!**
- Place the cask on a solid and level surface – referred to “Setting up the cask”



3 Overview of parts/scope of delivery

- Cask with flat bottom, open top
- The floating oil cover with edges bend upward (fits the cask) serves as air-tight closure.
- The slip lid with edges bend downward (fits the cask) serves as dust protection.
- PE tap ¾“ dia.
- 1 litre of medically pure Vaseline oil (acc. to DAB)

For the production of hot-sterile cider, a large flat immersion heater (see "Domestic Juice and Cider Making" brochure of accessories) is required as additional tool. When using the flat immersion heater by SPEIDEL, heating 100 litre of juice to 85°C requires approx. 3 hours.

4 Prior to first use

Prior to its first use, ensure to clean the cask one more time – refer to Chapter 6 "Cleaning instructions". Please provide a secure installation, placing the product on a flat and stable surface and ensure the cask is in proper working condition. Refer to the safety instructions in Chapter 2.

5 Operating the device

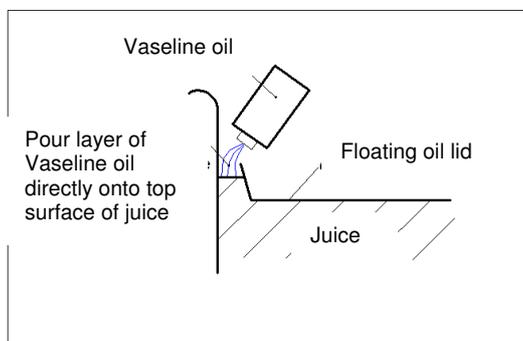
Hot-sterile cider (non-alcoholic)

- Hygiene is a must – refer to "Cleaning instructions".
- Use a sieve to fill the freshly pressed juice into the cask, or let it sit for 3 to 4 hours in another container after pressing. This will separate the turbidity from the juice.

- Subsequently, use the a large flat immersion heater to heat the juice immediately to 85°C - 90°C. This will deactivate any yeast cells that are always contained in juices.
- While heating the juice, keep stirring several times. At the end of the procedure, tap off some juice from the bottom of the cask (the equivalent of approx. 1 bucket) and add it back to the top; this ensures that the juice on the bottom of the cask will also have a temperature of 85°C - 90°C. This is important for the shelf life of the juice.
- You will notice some foam floating on top of the juice; this must be removed. Subsequently, place the floating oil cover on top and seal it with the Vaseline oil (this will make it airtight). The Vaseline oil is food-safe and does not mix with the juice.
- Only after the juice has cooled off, use the slip lid to cover it. Now, you already to tap off your daily dose of vitamins.

The cask that will never run empty:

- Adding fermented juice.
- Place the floating oil lid into the cask and directly onto the juice. The cask does not need to be filled to the rim. This is what makes the juice cask so unique: the oil lid always floats on top of the juice – no matter how much you tap off . The lid automatically drops with the level of the juice.
- Use the Vaseline oil to seal the floating oil lid around its edges. (It was a common practice the ancient Romans used already as air tight seal to preserve and store their wines).
- Place the slip lid on the cask – done!



Additional notes:

Oxidation:

- When stored in humid cellars, a musty smell may permeate from underneath the slip lid. Therefore, a ventilation valve was designed into the lid to prevent undesirable oxidization.

Quantity of Vaseline oil:

- When using a 65-litre cask size, approx. 1/2 litre of Vaseline is required; a 110-litre cask requires approx. 0.7 litre, and a 170-litre cask requires approx. 1 litre of oil. Pour the Vaseline oil into the gap around the floating foil lid and directly onto the juice (see illustration).



Fruit:

- Only use ripe and fresh fruit! Sort out and remove any rotten fruit.

Installation:

- Once the floating oil lid has been put in place, do not move or transport the cask.
- Never place the cask near a fermentation vessel - it will promote the undesirable transfer of bacteria.

Tap:

- Always ensure to keep the tap nice and clean.

These recommendations and instructions have been determined during numerous tests. Those values based on experience; however, we cannot provide any guaranties.

6 Cleaning, maintenance, and storage

Hygiene is number one!

Only if you sterilize the cask inside and outside immediately prior to filling the vessel, can you be awarded with a delicious juice that is long-lasting. Use hot water to thoroughly clean all surfaces, including lid, tap, and threaded connections, and seals. Repeat this procedure immediately after the cask has been emptied. Never let any remains become sticky and adhere to the inside/outside of the vessel. If necessary, only you use chlorine-free cleaning agents that can be purchased at any wine store. Never use a wire brush or other abrasive cleaning equipment.

If necessary, the tap must be disassembled in order to clean all inside components thoroughly. In order to prevent any contamination, it is highly recommended to replace the tap after it has been used several times.

Avoid any contact with ferrous or corroded equipment.

7 Warranties

Conditions:

- All legal warranty conditions apply. The warranty period for the use by non-commercial consumers is reduced to the regulations applicable to commercial customers, if such non-commercial consumer uses the product - even if only in part - for commercial purposes.
- Any warranty claim presented to us or one of our dealerships, must be accompanied by a copy of the purchase order. In order to verify our warranty, please refer to the terms and conditions mentioned below.
- To ensure prompt processing of all warranty claims, discrepancies must be brought to our attention immediately after detection and submitted in writing, including a description of the defect and, if possible, photographs should be attached to the claim.
- Warranties do not apply to defects caused by noncompliance with the operating manual, improper handling, or normal wear and tear of the product. Warranty claims are also excluded for fragile parts or consumables, such as seals, gaskets, etc.



Furthermore, warranty claims are excluded if repairs are performed by personnel other than authorized representatives or dealerships.

Processing:

In the unlikely event that your product requires repair during the warranty period, please contact us, submitting the respective warranty claim. The fastest and easiest option is returning the unit, or presenting a notice of defect to your authorized dealer/representative, or by contacting us directly:

E-mail: verkauf@speidel-behaelter.de

or fax to: **0049 – (0)7473 -9462-99**

Please indicate your **complete address** and **contact information**. Furthermore, we require the **type designation** of the equipment under claim, a short **description of the malfunction** (if possible, please include **photographs**), **the date of purchase (copy of the invoice)** and the name of the **dealership** from where you have purchased the new product.

Once we have verified your notice of effect, we will contact you as soon as possible and explain further procedures. Please do not ship the unit as "carriage forward", "freight collect" or by similar shipping methods.

