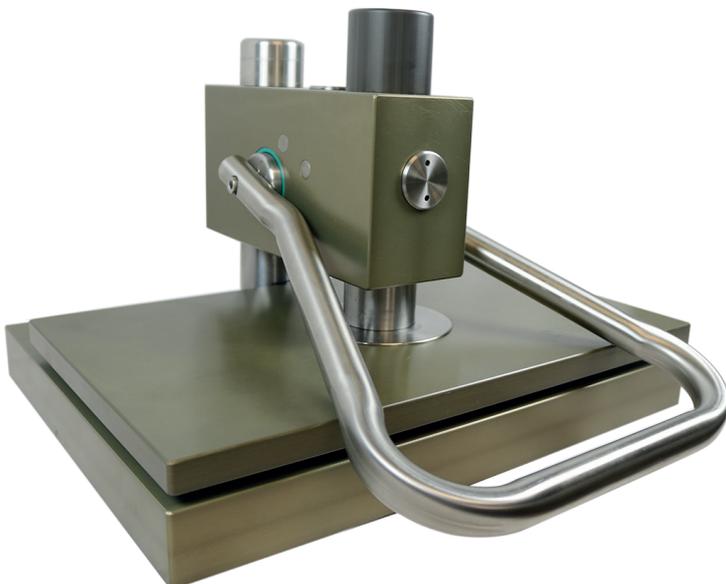
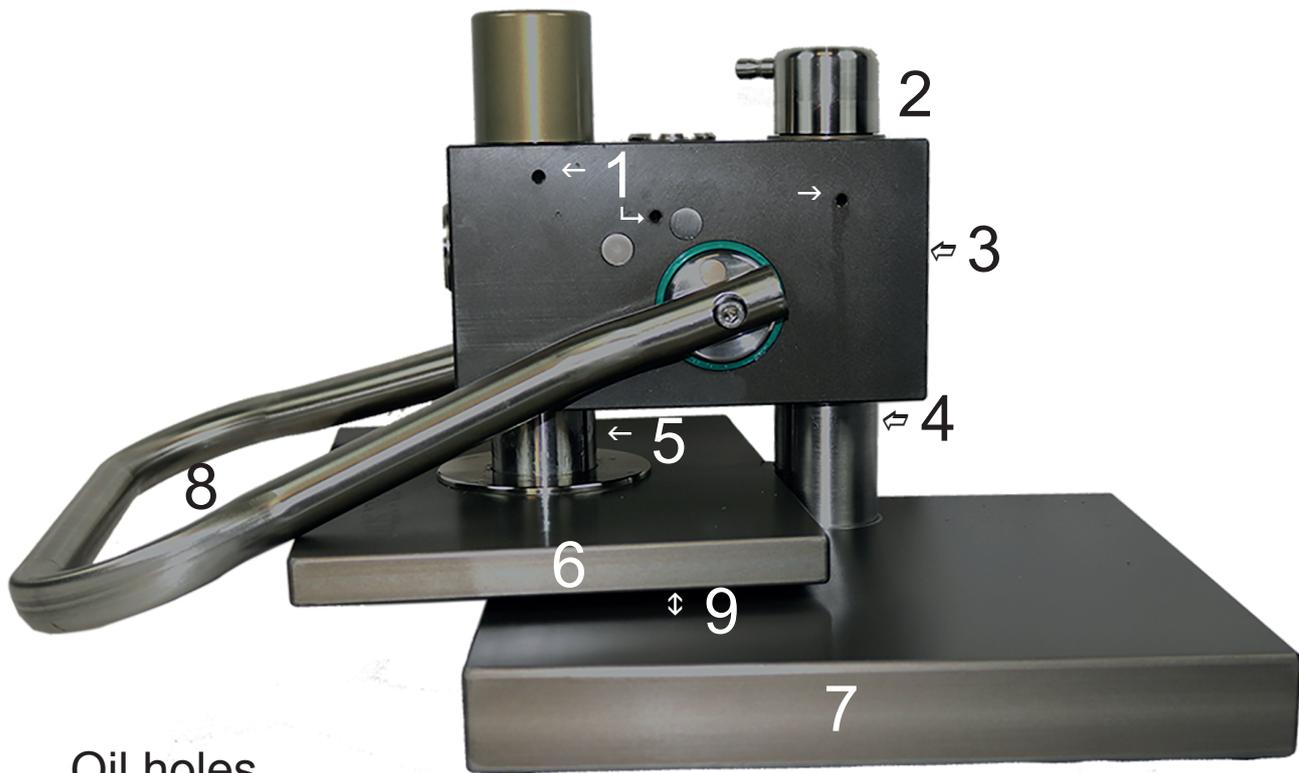




**Operation manual  
Schnitzel press  
Type XXL / L**



# An overview of the schnitzel press



- |   |                   |   |                 |
|---|-------------------|---|-----------------|
| 1 | Oil holes         | 6 | Press plate     |
| 2 | Height adjustment | 7 | Base plate      |
| 3 | Gear block        | 8 | Handle lever    |
| 4 | Rotating column   | 9 | Press thickness |
| 5 | Press column      |   |                 |

## Technical specifications

### Typ L

**Weight:** 25 kg  
**Package dimensions:** L 35 x B 32 x H 32 cm  
**Pressing force:** 1500 kg  
**Press area:** 30 x 20 cm (1x DIN A4)  
**Floor space:** 30 x 29 cm

### Typ XXL

**Weight:** 45 kg  
**Package dimensions:** L 48 x B 38 x H 50 cm  
**Pressing force:** 2500 kg  
**Press area:** 44 x 27 cm (2 x DIN A4)  
**Floor space:** 44 x 36 cm

## Attention danger notice !!!

In the end position, the pulp press develops considerable pressing forces of up to 1.5 / 2.5 tons, which are quite suitable for mutilating hands.

That is why this machine belongs **not in children's hands !**

If children should have access to your kitchen, please point them out several times insistently on the danger. You can also significantly reduce the risk if The press height adjustment after each use turn far apart so that no damage can be done to a child's hand! Please operate the press alone. Make sure that while pressing nobody is handling the press area.

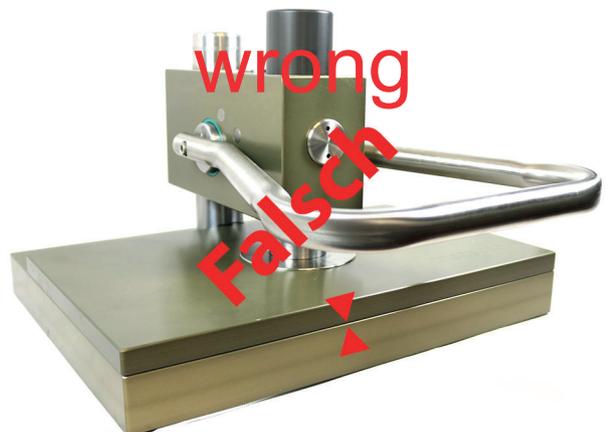
When transporting or setting up the press, keep in mind that the press has a weight of 25 kg for type L and 45 kg for type XXL.

## Handling

Place the shredder press on a stable, non-slip surface. As a right-handed person, it makes sense to place the prepared schnitzel meat and the container for the finished schnitzel on the right side. To place and remove the schnitzel, you need additional space left or right for swiveling. To press, push the handle lever (8) down with both hands as far as it will go.

## Setting the meat thickness

Before pressing your first schnitzel, put the handle lever (8) down (do not press!) And look at the gap (9) between the press plate (6) and the base plate (7). The gap distance (9) corresponds to the desired meat thickness. If the pressed meat is too thin, turn the height adjustment (2) behind the handle lever to the right. You feel a click every 0.2 mm in height when turning. If the pressed meat is too thick, turn the height adjustment to the left until you have reached the desired meat thickness. When the rifle lever is pushed all the way down to the pressure plate, you have reached the greatest pressing force. The press plate and base plate should not touch each other.



## tip

You can increase the lifespan of your Schnitzel press by placing the pieces of meat exactly in the center, as otherwise lateral loads will wear the device more. The even distribution is particularly important when placing several schnitzel. Make sure that you do not press any bones or other hard objects. This can damage the press.

## Cleaning and care

When pressing, almost all of the meat juice remains in the schnitzel - therefore there is little contamination in the area of the press and base plate. Clean them with a light soapy water (e.g. detergent). Turn the housing block to the side to also clean the underside of the press plate. Also clean the underside of the base plate regularly. Remember the weight of 25/45 kg when cleaning the underside of the base plate, then dry the device.

In order to maintain the extremely hard and scratch-resistant surface of the shredder press, the device should be rubbed with food oil (sunflower or rapeseed oil) at least once a week. Use only mild detergents on a damp cloth for cleaning.

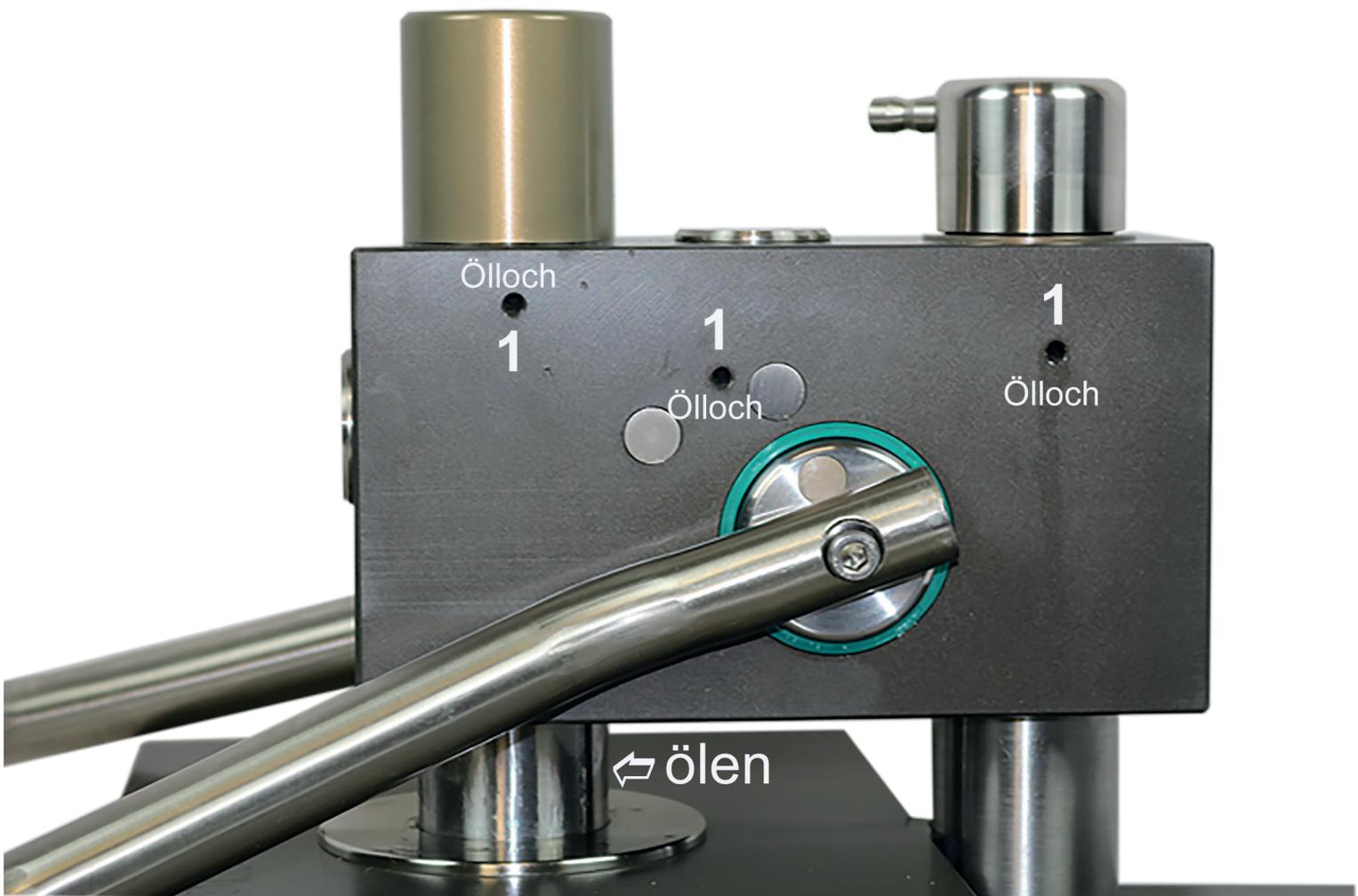
Please never use harsh chlorine or acidic cleaners and steel sponges, as these can destroy the aluminum oxide coating. Also do not use abrasive or stainless steel cleaners.



Commercial chlorine-free disinfectants and alcohol-based cleaning agents can be used for cleaning. Sharp and pointed objects, however, can damage the oxide layer.

# oil

Clean as usual after use. Please spray the included food-grade spray oil at least once a week before use (hand lever down) for 1 second into the 3 lubrication openings (1) provided and onto the extended press column. Then move the hand lever several times so that the oil can be distributed on the columns.



We recommend the food-safe lubricating oil „Lebensmittel HHS“ from WÜRTH. You can of course also purchase this oil from us in a pack of 2.

# Service

In order to ensure that the woodchip press functions properly in the long term, we recommend that you use the woodchip press regularly for a service and maintenance inspection, depending on the stress. At least every 2 years.

**Keep the shipping box for the service case!**

# CE MANUFACTURER'S DECLARATION

in the sense of the EC Machinery Directive 2006/42 /  
EC

We hereby declare that the machine described below due to their design and construction as well as in the Execution placed the relevant basic Safety and health requirements of the EC directive corresponds.

**Name of the machine:**

**SCHNITZELPRESSE**

**Relevant EC guidelines:**

EC Machinery Directive 2006/42 / EC

Ludwigshafen, April 2014

Place and date of issue



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Reiner Jakob  
(Geschäftsführer)

# MANUFACTURER'S WARRANTY

## SCHNITZELPRESSE Typ

**SERIAL NUMBER:**

**Guarantee until the end:**

For damage caused by improper use or disassembly of the device, we reserve the right to refuse the guarantee or to charge partial costs. The buyer also assumes the costs for freight and packaging in the event of service.



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Reiner Jakob  
(Geschäftsführer)

Ludwigshafen,

Place and date of issue

**endescon** GmbH

Wilhelm-Tell Straße 7  
DE-67071 Ludwigshafen  
0621 672027

[www.endescon.de](http://www.endescon.de)

[office@endescon.de](mailto:office@endescon.de)