

Royal Catering RCWP-40LH

Royal Catering RCWP-40LH Hydropress Instruction Manual

Brand: Royal Catering | Model: RCWP-40LH

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PRODUCT OVERVIEW

The Royal Catering RCWP-40LH Hydropress is designed for efficient extraction of juice from large quantities of fruits such as apples, grapes, and berries, utilizing water pressure. This device operates without electricity, requiring only a standard water connection and a garden hose. Its compact design combined with a substantial 40-liter capacity makes it suitable for both professional use and home juice and wine production.





Figure 1: The Royal Catering RCWP-40LH Hydropress, showcasing its overall design with a stainless steel sieve basket and sturdy base.

SETUP INSTRUCTIONS

Before operating the hydropress, ensure all components are present and properly assembled. The setup process is straightforward and requires minimal effort.

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that the hydropress, pressing cloths (5 included), and the instruction manual are present.
2. **Assemble Base:** Place the sturdy iron base on a stable, level surface.
3. **Position Sieve Basket:** Place the stainless steel sieve basket onto the base.
4. **Connect Water Supply:** Locate the water inlet connection (3/4") on the hydropress. Connect a standard garden hose to this inlet. Ensure the connection is secure to prevent leaks.
5. **Prepare Drainage:** Position a suitable collection container (not included) beneath the elevated spout to collect the extracted juice.



Figure 2: Close-up view of the water inlet, outlet, and pressure gauge, indicating connection points for water supply and drainage.

OPERATING INSTRUCTIONS

The hydropress operates on a simple yet effective principle, using water pressure to extract juice.

1. **Prepare Fruit:** Wash and, if necessary, chop the fruits into smaller pieces suitable for pressing. For best results, ensure fruits are ripe.
2. **Load Fruit:** Place the prepared fruit into the sieve basket. It is recommended to use the provided pressing cloths to contain the fruit pulp and ensure cleaner juice extraction.





Figure 3: The hydropress with pressing cloths inserted, ready for fruit loading.

- Initiate Pressing:** Slowly open the water supply valve connected to the hydropress. Water will fill an internal rubber membrane, which expands and exerts uniform pressure on the fruit from the inside out.

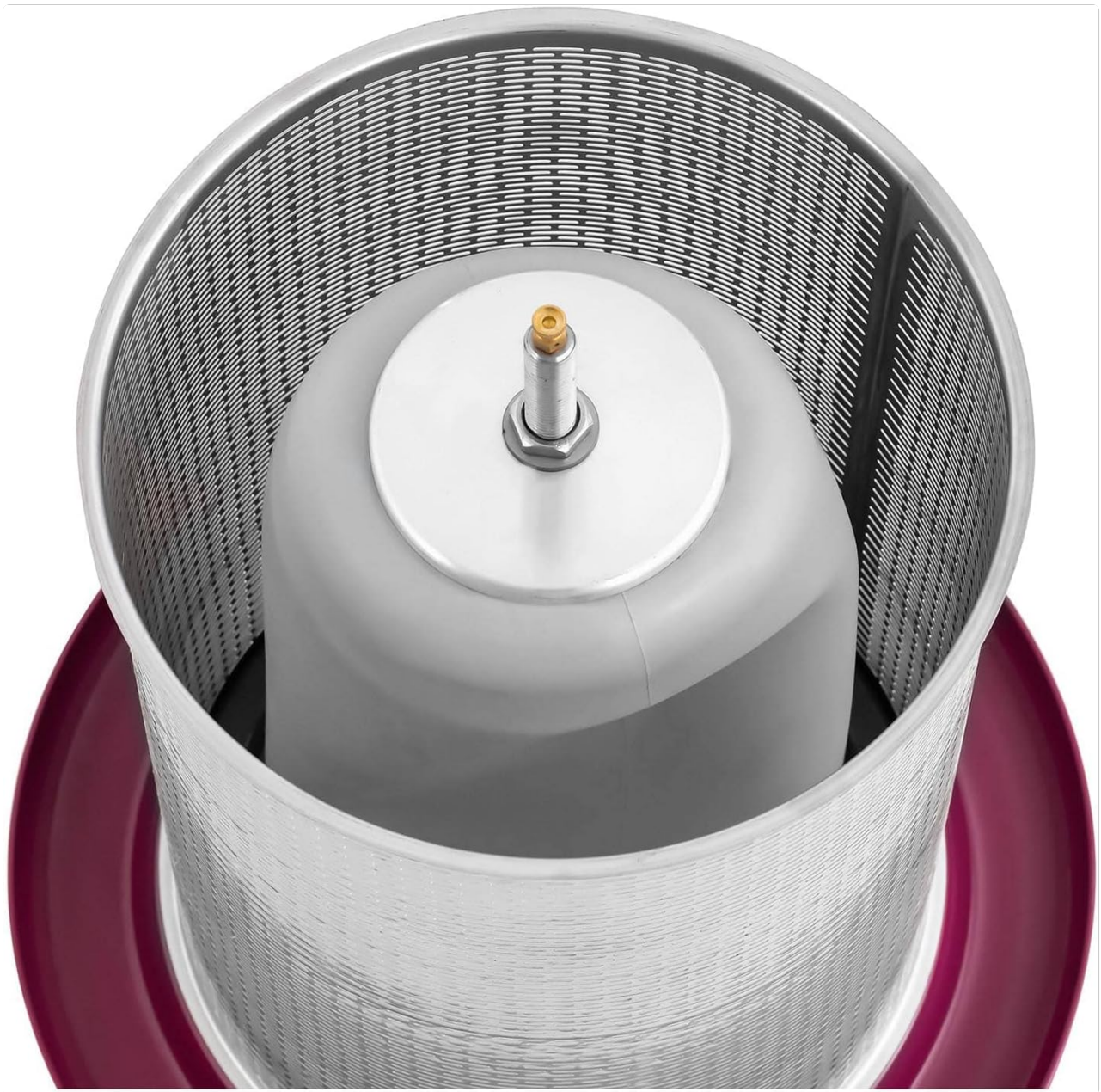


Figure 4: View inside the hydropress, showing the central rubber membrane that expands with water pressure to press the fruit.

4. **Monitor Pressure:** Observe the integrated pressure gauge. The maximum operating pressure is 3 bar. Do not exceed this pressure to prevent damage to the unit.
5. **Collect Juice:** As pressure is applied, the juice will be extracted and flow through the sieve basket into the collection trough, then out through the elevated spout into your container.
6. **Complete Pressing:** Once the juice flow significantly diminishes, close the water supply valve. Open the drain valve on the hydropress to release the water from the membrane.
7. **Remove Pulp:** Once the water is drained, remove the pressed pulp from the sieve basket.

MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and hygienic operation of your Royal Catering Hydropress.

- **Immediate Cleaning:** After each use, thoroughly clean all parts that came into contact with fruit or juice. Since there are no rotating parts, cleaning is simplified.
- **Disassemble for Cleaning:** Disassemble the sieve basket and any removable components.

- **Wash Components:** Wash the stainless steel sieve, rubber membrane, and other parts with warm water and a mild detergent. Rinse thoroughly to remove all detergent residue.
- **Dry Thoroughly:** Ensure all components are completely dry before reassembling or storing to prevent mold or corrosion.
- **Storage:** Store the hydropress in a clean, dry place away from direct sunlight and extreme temperatures.

TROUBLESHOOTING

The Royal Catering RCWP-40LH Hydropress is designed for reliable operation. Should you encounter any issues, consider the following common points:

- **Low Juice Yield:**
 - Ensure the fruit is properly prepared (e.g., chopped for harder fruits).
 - Verify that the water pressure is sufficient (up to 3 bar).
 - Check if the membrane is fully expanding and applying even pressure.
- **Water Leaks:**
 - Check all water connections (inlet hose, drain valve) for tightness.
 - Inspect the rubber membrane for any visible damage or punctures.
- **Pressure Gauge Not Reading:**
 - Ensure water is flowing into the membrane.
 - Check for blockages in the water inlet.
 - If the gauge remains unresponsive, it may require professional inspection.

For issues not covered here, please contact Royal Catering customer support or your retailer.

TECHNICAL SPECIFICATIONS

Feature	Detail
Model	RCWP-40LH
Brand	Royal Catering
Capacity	40 Liters
Maximum Pressure	3 bar
Water Inlet Size	3/4"
Tank Height	470 mm
Tank Diameter	345 mm
Materials	Stainless Steel, Rubber, Iron

WARRANTY AND SUPPORT

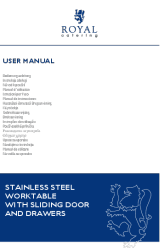
For information regarding the warranty period and terms for your Royal Catering RCWP-40LH Hydropress, please refer to the documentation provided at the time of purchase or contact your retailer. Spare parts availability information is not directly provided in this manual; please inquire with Royal Catering or your supplier for details on obtaining replacement parts.

For technical support or further assistance, please visit the official Royal Catering website or contact their customer service department.

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This manual is for informational purposes only. Specifications are subject to change without notice.

Related Documents

	<p>Stainless Steel Work Table with Sliding Door and Drawers - User Manual</p> <p>This user manual from ROYAL Catering details the safe and effective use of the Stainless Steel Work Table with Sliding Door and Drawers. Designed for both commercial and residential kitchens, this durable and hygienic work surface is ideal for a variety of tasks, from food preparation to storage. The manual covers essential safety instructions, operational guidelines, maintenance procedures, and disposal information for models RCSSCB-200X70-S, RCSSCB-200X60-S, RCSSCB-180X70-S, and RCSSCB-180X60-S.</p>
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