



**KB05569 – KegLand Water Regulated
40L Hydropress / Bladder Press**



+ KL23313 - Stock Standard 40L Fruit Hydropress



WARNING IMPORTANT INFORMATION!

1. **Do not rely on the pressure relief valve.** We strongly recommend purchasing the KB05569 – KegLand Water Regulated 40L Hydropress or the KB05593 - Inline Water Regulator for 1/2" Hydropress Inlet for other hydropresses models on the market to operate these units safely.

Australian water supply can exceed 100 to 110psi!

For this reason, we strongly suggest to use an inline regulator for your water source to avoid serious injury.

2. It cannot be used with any air pressure, only potable water.
3. If any part of the unit appears to have sustained damage, send us photos within the first 7 days.
4. To prevent an air buffer inside the diaphragm bladder, press down on the breather valve until the air has fully escaped and water exits the valve.
5. The rubber bladder / diaphragm must be protected from sharp objects and exposure to the sun (may cause brittleness).
6. Please provide a secure installation, placing the product on a flat and stable surface.
7. The press shall only be used as stated in the description of its intended purpose, and while technically safe and in flawless condition. Please verify the safe condition of the unit prior to any and all use.
8. To ensure a long service life of the diaphragm bladder, the press should be stored, if possible, in a dark room sheltered from the environment and protected from sunlight. Continuous exposure to sunlight (UV/Ozone) causes synthetic rubber products to age faster and become brittle.
9. Never use a wire brush or anything abrasive to clean the unit. Only potable water along with a sponge or microfibre cloth.
10. If you require further assistance with this product please contact beer@kegland.com.au



Children and Frail users:

- For the safety of your children, please remove or keep all packaging material, cardboard, Styrofoam, etc) out of children's reach.
- The equipment is not intended for 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 such person is well informed or supervised by another person who is familiar with relevant safety regulations.
- If children are present, they must be under constant supervision in order to ensure they remain out of harms way. Remember, the Hydro Press is not a toy!

Pressure relief valve:

The pressure relief valve is set to the max of 3 BAR water pressure. Should the operating pressure exceed this maximum setting the valve will be activated and excess water will drain.

Repeat:

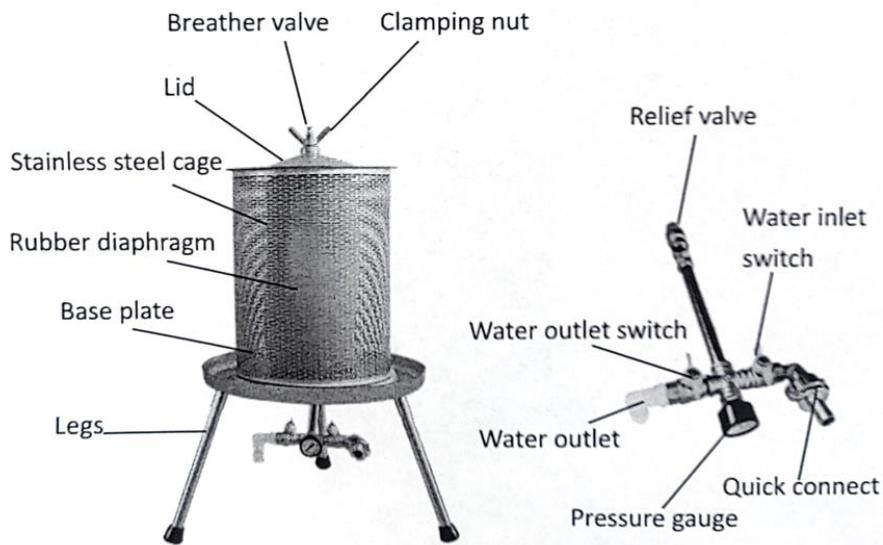
Do not rely on the pressure relief valve. We strongly recommend purchasing the [KB05569 – KegLand Water Regulated 40L Hydropress](#) or the [KB05593 - Inline Water Regulator for 1/2" Hydropress Inlet](#) for other hydropresses models on the market.

Prior to first use

Before using the equipment for the first time, all components should be cleaned and rinsed thoroughly with water. Never use aggressive or abrasive cleaning agents. The press cloth shall also be cleaned thoroughly with water. Do not wash in a washing machine as it may cause damage. Hand wash only.

For replacement bags please see below:

KL23856 -Replacement Mesh Bag for 40L Hydropress



The image above is of the stock standard version showing the water inlet on the quick disconnect (right) and the water outlet via the white elbow tube (left)
 This is not the arrangement for the Inline Regulator Kit in regard to product.
[KB05569 – KegLand Water Regulated 40L Hydropress / Bladder Press.](#)
 Please see detailed instructions below for installation and how to operate.

Check List

- 1 x Base Plate fitted with centre rod with Breather Valve
- 1 x Stainless Washer for Wing Nut
- 1 x Rubber Diaphragm / Bladder Pre-Installed
- 1 x Stainless Steel Basket (Cage)
- 1 x Clamping Nut / Wing Nut
- 3 x Support Legs
- 3 x Locking Bolts for legs
- 1 x Tee Piece Assembly with Relief Valve, Pressure Gauge, Water Inlet/Outlet Quick Disconnect with two ball valves.

- 1 x Mesh Bag (not shown)
- 1 x Stainless Steel hose barb 13mm x 1/2" for auto relief valve.
- 1 x Recommended Inline Regulator Kit Assembly (not shown)
 ([KB05593 - Inline Water Regulator for 1/2" Hydropress Inlet](#))



Assembly

Step 1. After removing the device from its packaging, please use the included bolts to attach the legs to the base frame.

Step 2. Please provide a secure installation for all equipment, placing the product on a stable and weight bearing surface.

Step 3. Most important is the water drainage and, if possible, the water connection should not be located too far from the press. This is where the ½" Male x 13mm stainless hose barb is used. It is the same size as your Standard Garden Hose. *Please determine which size hosing you have as some garden hoses are thicker / thinner walled than others -> [Stepless Clamps](#). Clamps are 100% necessary as you are dealing with mains pressure that can exceed 100psi.*

Operating the device

Step 1. Place the stainless steel press basket onto the base frame, it will sit neatly within its groove.

Step 2. Subsequently, insert the filter cloth / mesh bag into the press basket; at the bottom of the basket, fold the bag outside in.

Step 3. At the top, the bag is folded to the outside; this makes filling of the fruit pulp easier.

Step 4. Place a food grade container underneath the product outlet port.

Step 5. The press can now be filled with fruit pulp. You do not need to fill the container completely; pressing is much easier to complete with less fruit pulp.

Step 6. Fold down the bag over the fruit pulp and place the lid on the top.

Step 7. Place the metal washer over the threaded top piece, then tighten the large wing nut until hand tight.

Step 8. If you did not purchase the recommended model, your inlet and outlet will look like this.



Step 9. Note: We will be Installing the Water Regulator to the stock standard outlet drainage port. The right-hand side inlet port will now become your outlet drainage port. **For more information on how to install this inline regulator please see below.**

Step 10. Ensure your new Inlet ball valve is in the off position, then attach your garden hose to the male garden hose fitting of your Water Regulator Kit and turn on the water source tap.

Step 11. Start with the yellow handle completely off. Then turn the yellow handle clockwise until the regulator reads 45psi. *It is important to do this step each time, as the yellow handle may get knocked or turned in storage.*

Step 12. Fill the bladder with water, with the top bleed valve fully open to breach all air. When water starts flowing freely with no air spluttering out. It is now safe to close the top bleed valve and start collecting all that delicious juice!

Step 13. Water will evacuate when the bladder is at full capacity via the relief valve when you have exceeded 3 BAR or 43 PSI. Due to the degree of variance of the small gauge on the Inline regulator, this could have a disparity of 10%, adjustments can be made if over to reduce the amount of water wastage. A general rule of thumb is to wait atleast 2 minutes or until the juice flow has come to a complete stop.

Australian water supply can exceed 100 to 110psi worth of pressure.
For this reason, we strongly suggest to use an inline regulator for your water source to avoid serious injury.

14. Open the outlet valve on the front. Depending on your system until the majority of water has been emptied. You will now be able to safely remove the wing nut and remove the basket full of pomace for cleaning. Rinse with potable water and repeat if necessary.



Tips:

Even more juice can be yielded if the flow of water is slower. This will cause the flow path inside the slurry to remain open and not get blocked. This can be regulated by increasing the length of 5mm x 8mm Hose you have with your Water Regulator Kit, or by turning the garden hose tap down.

Grind your fruit using a purpose built fruit crusher, as they have been designed to not blitz into a smoothie. Crushed into a semi course slurry that will filter well through the hydropress. Too fine of a slurry will be very difficult to lauter, on the flip side a too coarse of a crush will not prevent an optimum juice yield.

If you are pressing grapes, you will need to remove all stems and well crushed to achieve satisfactory results.

Cleaning, Maintenance and Storage

Please clean the press as soon as possible after each use in order to prevent the sweet juices or fruit residue to dry inside the press.

Simple use potable water from a garden hose for example to wash away any large debris, and a soft cloth or sponge to wipe any bits that were left behind. Never use a wire brush or anything abrasive!

The press cloth can also be cleaned thoroughly with water. The cloth may be machine washable in a delicates bag using laundry detergent and low water temperature (max 30°C)

As this unit is stainless steel, rust in spots can appear with free iron rising to the surface. This is completely normal and is not a sign of a defective unit or poor quality. Water used to clean may be higher in minerals that have lifted molecules of the stainless steel to the surface. Or perhaps the oxide layer was breached from a scratch or chemical attack. Not to worry, simply remove the bladder from the hydropress first as none of these chemicals will do it any good if there were spills, fill a bucket with hot water. E.g. 10L of hot water with 5 scoops of [StellarSoda](#) (Causic). Then using Brewing Gloves and Protective Eyewear, gently massage the [StellarSoda](#) over the Hydropress with a microfibre cloth / tea towel. [StellarSoda](#) is quite a dangerous chemical if used improperly. Do not get on your clothes. Once you have massaged it in over the affected area of everywhere if you are going for a deep clean. Wash away with some hot water. Then passivate the metal with either Nitric Acid, Citric Acid or [Phosphoric Acid](#) to help build up the oxide layer quicker.

We generally use our own [Phosphoric Acid 85%](#) undiluted (as it is abundant in a homebrew store) and rubbed on with a microfibre towel, let it remain on the metal for about 10 to 15 minutes, then wash away with water completely.

In order to ensure a long service life of the diaphragm bladder, the press should be stored, if possible in a dark room or sheltered from the environment and protected from sunlight. Continuous exposure to sunlight (UV/ozone) causes synthetic rubber products to age faster and become brittle.

Installing the in-line 0-60 8mm duotight regulator.

Step 1:

Attach Part 1 to the base of the thread of Part 2. Then screw into the left port of the Hydropress that will now be your inlet water side.



Step 2:

Cleanly cut two lengths of 5mm x 8mm EVABarrier tubing that was included in the kit, to the length of your choice. For demonstration purposes we cut both lengths of hose to 200mm.

These are now your Part 3 and Part 5 pieces.

Step 3:

Attach Part 3 to the push in end of Part 2. This should be snug and pushed as far as the hosing can go.

Step 4:

Attach the opposing end of Part 3 to Part 4. Ensure that the direction of flow is going the direction into the Hydropress. There is an imprinted arrow on the Inline regulator to show direction of flow.

Step 5:

Attach Part 5 to Part 4, with the opposing end of Part 5 to Part 6.

Step 6:

Attach Part 6 to Part 7. Please ensure that the black washer inside Part 7 has not come out of the packaging.



Your Inline Regulator Kit should now look like this when assembled to the Hydropress

The dial of the Inline Regulator can be repositioned via the two screws and gently removing and rotating until it fits your best angle. We found it useful to position the gauge vertically with the line of flow.



Support

Please join the [KegLand Home Brew Community Group](#) for support and to share your wine, cider or juice making journey!

Warranty (Australia)

The 40L Hydropress and all parts come with a 1 Year Warranty when sold in Australia. To lodge a warranty claim in Australia please forward as many visual pieces as possible of supporting information and a detailed description of your issue to

beer@kegland.com.au

If you purchased your unit from an international distributor, you will be required to go through their warranty claims process.

For a full terms and conditions, please visit our website here -> [Terms & Conditions](#)