



Making the most of your fruit

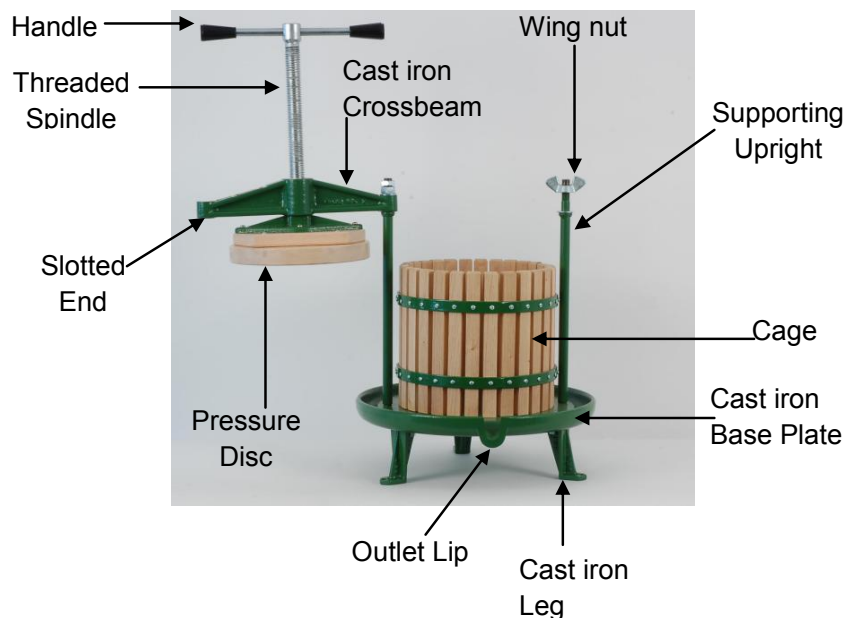
Instructions for use of 12 litre Press

Stock Code: 91303

Read these instructions in full before using the Press
(The press can be secured to a bench or board to give extra stability)



Assembled Press



1. Setting Up The Press

- Attach the three legs to the base of the press using the bolts provided.
- Raise the pressure disc by turning the handle anticlockwise.
- Slacken the wing nut on one end of the cross-beam and swing the beam and disc to one side.
- The cylindrical cage can then be lifted off the base plate.
- Wash the press with warm soapy water and rinse with fresh water, ensuring the spindle thread is kept dry.

2. Fruit preparation

- It is essential that fruit is prepared before pressing.
- Apples must be crushed to a fine pulp (not a puree). Food processors are not suitable.
- Grapes and other soft fruit must be gently crushed to break the skins.

3. **Pressing**

- Always supervise children when using the press.
- Always use the press on a sound and stable surface.
- Lubricate the spindle thread with food grade grease or a little Vaseline.
- Drip a little vegetable oil into the join between the bottom of the threaded spindle and the bracket bolted on the press disc.
- Place a suitable clean container under the outlet lip to collect the juice (*Remember that the press may yield up to 6 or more litres of juice in one pressing*).
- Swing the crossbeam & pressure disc away from the cage.
- *If using a straining bag*, fold the top edge over the press cage before filling.
- Fill with crushed fruit, using your hand to press down firmly.
- Fill to within about 25mm of the rim.
- *If using a straining bag*, fold the edges of the straining bag over the fruit to form a parcel.
- Swing the cross beam into position over the cage, engaging the slotted end in the supporting upright with the washer over the beam;
- Tighten the wing nut to secure the beam
- Turn the handle to push the wooden pressure disc into the cage
- When no more juice can be extracted, release pressure from the disc
- To empty the press, raise the press disc, swing it away from the cage and lift the cage off the base – the compressed fruit can then be pushed out.
- If you are short of fruit it may be worth putting this pressed material to one side and combining it with the next batch of crushed fruit in the second pressing.



Note: If you are milling fruit using our Crusher A, it can be seated over the press cage as shown.

Do not screw the press disc down too tightly and never extend the handle to increase pressure as this may damage the press.

Never leave the pressure disc resting on top of the crushed fruit as this can warp the wood.

4. **Cleaning after each pressing session**

- Clean the press with water, using a scrubbing brush to remove fruit from between the wooden slats and from the pressure disc. Dry with a tea towel.
- Lightly lubricate the spindle with food grade grease or Vaseline.
- **Never leave the pressure disc screwed down in the press cage**
- Store the press in a dry place, with the pressure disc raised above the level of the press cage.