



Oak Press Kit

Instructions for use

Four essentials

- 1) **Read these instructions before use!** You are working with expensive professional equipment involving heavy weights, sharp blades, mains electricity and water.
- 2) You must closely supervise the use of the equipment personally, and brief other helpers working with you.
- 3) Tell us straight away, and tell the next user, if there are any defects, breakages or problems. (We have spares and replacement equipment available).
- 4) Our biggest headache - and a lot of expensive repairs – come from damage to the electric mills:
 - Always start the motor before loading in apples.
 - Don't put anything except apples in the hopper.
 - Don't overload it – feed apples in gradually.
 - Don't get water into the motor housing when cleaning down.

Any problems? Please message presshire@orchardlink.org.uk straight away.
Or if urgent, phone 07967 456 380.

Getting set up

This equipment

This large wooden press comes with a Speidel electric mill to pulp the fruit, and an electric pasteuriser which holds 13 wine bottles at a time, suitable for pasteurising your juice.

Dimensions and transport

This equipment is very heavy and needs four strong people to move it!

It comes on its own trailer: you need to provide a vehicle with a tow hitch and a number plate (which attaches to the trailer board with cable ties). The press dimensions are 170cm high x 145cm long x 110cm wide. The electric mill dimensions are 132cm high (with base and hopper connected) x 66cm wide (weight 25kg) and together with the buckets and accessories should fit into a family car.

Electricity supply

You need a 240v power supply for the mill and pasteuriser. This can be from a generator, but note the mill requires 15-20 amps to start it which is more than small “domestic” generators provide. **If you use an extension lead, make sure it is a heavy duty one and is fully unwound.**

Washing and hygiene

You need a clean water supply for apple & equipment washing. A hose works best. (But don't use a jet wash).

The apples you use should be clean and free from mould or bruising – use only fruit you would be happy to eat! Wash mud, leaves, slugs etc off your apples in a tub of clean water, changing the water as it gets dirty. Use the sieving bucket to scoop your apples out of the washing tub, and into the hopper of the electric mill.

After use, clean all the equipment immediately (before the fruit pulp has time to dry)

Instructions for using the apple mill

We have produced an 11-minute safety and operating video for the mill which you must watch. It is on Youtube at <https://youtu.be/ZpafQACwzOo> (There is also a link to it from the Orchard Link website hire page).

Set up

- 1) Make sure that the mill is set up on firm level ground.
- 2) When removing the yellow hopper, beware of the very sharp blades exposed. Always transport the mill with the hopper attached.
- 3) Always secure the hopper in place with the 3 clips before connecting to the electric supply. Ensure that the bolt on the bottom of the hopper rim engages in the hole in the motor housing. (The motor will not operate unless the hopper is correctly clamped in place).
- 4) Connect to the mains supply, incorporating the provided residual current circuit breaker device (RCD) for safety. Once plugged in, this should be tested by following the instructions on the back of the RCD.
- 5) The electric mill is switched on using the green button, and switched off using the red button.

Operation

- 1) **Turn the mill on before feeding any apples into it.**
- 2) **Do not turn the motor off until all the fruit has been discharged, otherwise it may jam and get damaged.**
- 3) **Do not overload: feed the apples in a slow and steady trickle.**
- 4) **Only put apples down the hopper! No hands, no sticks, no stones, and no stone-fruits like plums.**

Continues.....

.....Apple mill (Continued)

- 5) Should jamming occur, stop the mill immediately using the red button, disconnect the power supply, remove the hopper, unblock, then reassemble and start again.
- 6) Collect the pulp in a bucket.

Clean up

- 1) Clean up immediately after use before the fruit pulp has time to dry.**
- 2) First, use a garden hose to run water down the inside of the hopper with the mill still running. This will clean out the bulk of the residual pulp. Do not put hands or any implement down the hopper to clean it. **Never use a pressure washer!**
- 3) Then turn the mill off and disconnect the mains power supply. Unclip and remove the hopper. Beware of the very sharp blades now exposed.
- 4) Before cleaning the blades, you must first cover the small bolt-locating hole (eg with sticky tape or your thumb) so that water doesn't enter the motor housing during cleaning.**
- 5) Wash the blades and top of the motor housing with a very gently running garden hose and the nylon bottle brush provided. Don't spray water onto the motor, electric socket or power switch.**
- 6) Finally, re-assemble the hopper, reconnect the mains power, and **switch the motor on again. Run the motor for a couple of minutes (with the machine empty) to drive off any traces of water left in the bearings or motor housing.**

Instructions for using the oak press

How to use

- 1) The press should be lifted off the trailer and carried into position using the two long beams, inserted through the metal brackets on either side. At least 4 people are needed as it is very heavy.
- 2) Make sure that the press is set up on firm level ground. Setting it on top of a couple of pallets or wooden beams provides a more convenient working height and provides more space for a large tub to fit under the outlet spout to collect the juice.
- 3) The wooden juice collecting tray sits on the bottom of the press.
- 4) Place the square wooden former centrally on the tray with the 2 slats inserted through the slots in the sides. Place one of the racks on top of the slats.
- 5) Place a pressing cloth on top of the rack at 45 degrees to the rack so that its corners fold over the frame.
- 6) Fill the cloth with pulp up to the top of the former frame, then fold the cloth corners over to make an 'envelope'.
- 7) Remove the slats, then the frame.
- 8) Repeat the steps above, building the 'envelopes' on top of each other with racks in between.
- 9) Place the heavy square pressing block on top of the upper envelope.
- 10) Wind the two screws simultaneously using the two long beams inserted between the screw handles (two people are needed for this).....and watch the juice flow !

Continues.....

.....Oak press (Continued)

- 11) Collect the juice in a bucket which fits under the collecting tray.
- 12) Unwind the screws, remove the cloths, shake the dry apple 'cake' ... and start again.

Clean up

1) Clean up immediately after use (before the fruit pulp has time to dry)

- 2) After use, wash all parts of the press with fresh water. (Using a hose and stiff nylon brush works best).
- 3) The wooden parts should be scrubbed clean and allowed to dry before storage.
- 4) Rinse out the pressing cloths thoroughly and if you have time, machine wash them on a short cycle at 40 degrees without detergent. Drip dry, do not spin.

Instructions for using the pasteuriser

Pasteurising involves heating the juice in glass bottles to a temperature that kills yeasts and bacteria so that it can then be safely stored for months without the need for refrigeration, freezing or use of preservatives.

Set up

- 1) The hot surfaces and liquids involved in pasteurising present a scald/burn hazard. Keep children and pets well away. Make sure you have a clear uncluttered area to move around. If you have a lot of helpers around during the pressing operation, it is best to do the pasteurising in a separate area. Do not leave the pasteuriser unattended during operation.
- 2) Set up the pasteuriser on a firm level heat-resistant surface.
- 3) Connect to the mains supply, incorporating the provided residual current circuit breaker device (RCD) for safety. **BUT do not switch on the mains supply while the pasteuriser is empty.**

Loading

- 1) Effective pasteurising requires the juice to be heated to at least 70 degrees and held at that temperature for 20 minutes.
- 2) You can sieve, bottle and pasteurise the juice immediately from the pressing, or you can leave it overnight in a large closed container for the sediment to settle out first and then syphon/transfer it to bottles.
- 3) Fill clean glass screw-cap bottles with juice, leaving a gap at the top to allow for expansion of the heating fluid
- 4) Place the filled bottles on top of the grid in the pasteuriser.
- 5) Loosely cap all except the middle bottle. Put the thermometer in the middle bottle to check the juice reaches the correct temperature.

- 6) Fill the pasteuriser with clean water up to within an inch or two of the top of the bottles.

Pasteurising

We have two different models of pasteuriser which have slightly different modes of operation:

Type 1: If you have the pasteuriser with black coloured control knobs:

- 1) Set the thermostat temperature at 75 degrees.
- 2) Set the timer for 25 minutes. Turn on the mains. The red light glows to show that the appliance is heating.
- 3) The water will heat up and only when it reaches the set temperature (75 degrees) will the timer start counting down the 25 minutes. After 25 minutes, it then automatically switches off.

Type 2: If you have the pasteuriser with white coloured control knobs:

- 1) Set the thermostat temperature at 75 degrees and set the central alarm switch to "On".
- 2) Set the timer to the "On Continue" position. Turn on the mains. The red light glows to show that the appliance is heating.
- 3) Once the correct temperature is reached, the alarm will sound to let you know. Silence the alarm by switching it to "0".
- 4) Now set the timer to 25 minutes. Once the 25 minutes are up, the heater will automatically switch off and the alarm will sound again.

Emptying

- 1) Wear insulated waterproof gloves to protect your hands.**
- 2) Remove the bottles when the timer has finished and the red heating indicator light has switched off.
- 3) Screw the lids down tight straight away. Lay the bottles down on their sides for a few minutes so that the hot juice sterilises the inside of the lids and necks of the bottles.
- 4) Then start again with a new batch of bottles. You can reuse the same hot water, so subsequent batches get up to temperature more quickly.

Clean up

- 1) Switch off the mains electricity.
- 2) Allow the water to cool then empty the water into a bucket using the outlet tap.
- 3) Wipe the pasteuriser over with a damp cloth and then dry it.