

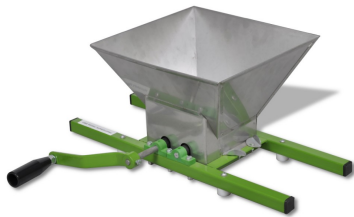
## Apple Press Instructions

Thanks for making use of Transition Northwich's Apple Press and Scratter. Here are some guidelines to help you get the most from the equipment, without damaging it or yourself.

The entire press is **heavy**, at about 4 stones. If you struggle to carry it, seek help rather than damage yourself. Carry it by the green bar, not the crank handle. Ideally transport it in the boot of your car, or if you have to carry it on a seat, protect the seat from its legs, and **strap it in**. When using it, mount on a suitably sturdy worksurface. We've often used wide steps, the lip overhanging the step with the jug underneath

Pressing is done in 3 stages (after washing, needed for windfalls):

1: Cut the apples, discarding mouldy parts, cutting well into clean apple. I'd discard bruises too. Other blemishes, cores etc may optionally be removed. Cut dessert size apples into 4 or more pieces. This is best done with a good knife, cutting board and receptacles for good and bad fractions.



2: Pour cut good apple into the scratter (mill). We usually mount the scratter on a Workmate, catching the pomace in a large clean bowl beneath, (Vigo suggest sitting it on the press, dropping the pomace direct into the press, but there's no way to hold it steady). Some pomace will miss, so if you're indoors it may help to lay newspaper under the workmate. Towards the end of a hopper-full, it does tend to squirt apple juice upwards; another benefit of protecting surfaces. You'll get more juice out if you leave the pomace for a while, say an hour or two.

3: Transfer the pomace to the press. To open the press, wind the crank anticlockwise to lift the 'piston' above the barrel, then unscrew the wing nut and swing the whole top clear of the barrel. Arrange the (optional) straining bag to overlap the barrel sides, pour in the pomace, and fold the top of the bag down to make a parcel – to protect the bag and ensure the 'piston' fits the barrel. Ensure the barrel is located centrally. Swing the top back, fully, and tighten the wing nut. As you wind the 'piston' down, ensure it's entering the barrel squarely, by lining it up with the barrel. You may also need to adjust the barrel position: if you hear squeaking, from the 'piston' rubbing against the barrel as you wind it down, this can be due to the barrel needing nudging to line it up.

Collect the juice in a suitably sized jug: as the juice flow rate changes, its landing point also changes. This can be another source of spills.

If collecting for apple juice, refrigerate as soon as possible, as natural yeasts will start turning it into cider immediately, and they're faster at room temperature (unless cider's your goal). You can also freeze it.

Spent apple can be composted, or if you were careful trimming out cores, etc, can be used in cooking. Livestock may appreciate it.

Please clean all equipment after use, water is all that's needed. Turn the bag inside-out to rinse and remove apple bits. Lift a bowl of water up under the 'piston' to wash it. Use a twig to dislodge apple from the scratter teeth. A hose pipe may also be used.



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