

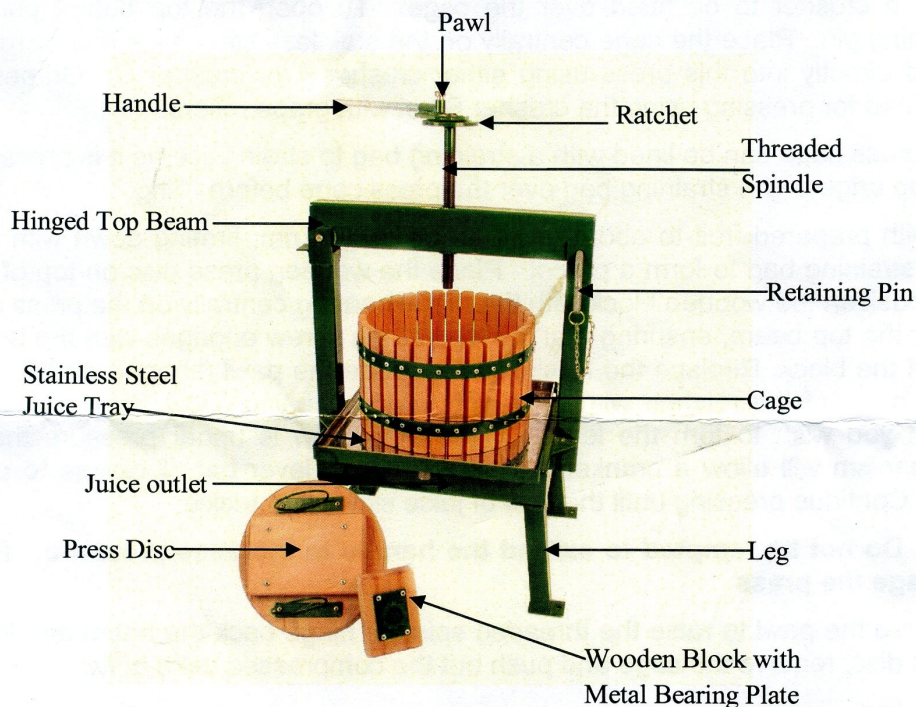


making the most of your fruit

## INSTRUCTIONS FOR USE OF THE 20 LITRE CROSS BEAM PRESS

Stock Code: 91304

**THESE INSTRUCTIONS ARE FOR THE SAFE USE AND MAINTENANCE OF THE 20 LITRE PRESS. DO NOT USE THE MACHINE IF YOU HAVE NOT READ AND UNDERSTOOD EVERY PART OF THIS INSTRUCTION SHEET. KEEP THE MACHINERY WELL AWAY FROM CHILDREN.**



### Assembly

Bolt on the four legs using the bolts provided. Note that the legs are sided and must be fitted facing outwards from the frame.

### Preparation of press

Before first use the press should be washed with warm soapy water. Avoid washing the screw thread. Rinse with fresh water. Lubricate thread and the **metal bearing plate** with Vaseline or food grade grease before each pressing session. Position the press so that there is room under the juice outlet for a suitable clean container to collect the juice. Bear in mind that the press may yield 10 or more litres of juice from one pressing. To achieve a more convenient appropriate working height the press can be secured to a bench or home made stand. There are bolt holes in the feet for this purpose.

P.T.O

## **Fruit preparation**

It is essential that fruit is prepared before pressing. Apples must be crushed, either by halving or quartering and then pounding with a large piece of clean wood, or by using one of the Vigo range of fruit crushers. Thorough crushing will give a good juice yield from the fruit. Slicing the fruit is not sufficient. Food processors are not suitable, as they tend to mill the fruit too finely. Grapes and other soft fruit must be gently crushed to break their skins before pressing.

## **Operation**

The hinged top beam can be raised to give easier access to the press cage and to allow a crusher to be fitted over the cage. To open the top beam, pull out the retaining pin. Place the cage centrally on the stainless steel juice tray. Fruit can be milled directly into this press using either crusher A or crusher B. Grapes can be prepared for pressing using the crusher B set with grape rollers.

The press cage can be lined with a straining bag to strain juice as it is pressed. Fold the top edge of the straining bag over the press cage before filling.

Fill with prepared fruit to about one inch below the rim, firming down with your fist; Fold straining bag to form a parcel. Place the wooden press disc on top of the pulp and position the wooden block with the metal bearing centrally on the press disc, and lower the top beam, ensuring that the end of the screw engages with the bearing on top of the block. Replace the retaining pin. Place the pawl (shaped metal pin) in the slot on top of the ratchet, with the sloping face pointing away from the direction in which you wish to turn the lever. Once the screw is under pressure the ratchet mechanism will allow a cranked action. Turn the lever bar clockwise to press the fruit. Continue pressing until the flow of juice slows to a trickle.

**N.B. Do not be tempted to extend the handle to increase pressure. This may damage the press**

Reverse the pawl to raise the threaded spindle, hinge back the beam and lift out the press disc, remove the cage and push out the compressed cake of fruit.

## **Cleaning**

After use clean the press with water, using a scrubbing brush to remove fruit from between the wooden slats and from the pressure plate. At the end of the pressing season the wooden cage slats can be rubbed with a light vegetable oil e.g. Sunflower oil and the screw thread lubricated with Vaseline.

## **Storage**

Store in a cool, dry place.

**Never store the pressure plate inside the press cage.**

*August 2006*