



Empty out the pressed apple - it makes brilliant compost or pig food. If you find pushing the waste apples out too difficult you can take out the retaining metal pins to open the barrel.

Start all over again if you've still got apples!



Wash all the parts with water and a soft brush. Please don't wash the straining bags with strongly smelling detergents. Return the press with all parts clean and undamaged. It's very easy to lose the pins which hold the barrel together! If you have any problems with the press or think something may be broken please let us know.



We also have a pasteuriser which you can borrow so that you can keep your apple juice for longer.

Please use the apple pressing equipment in a responsible manner and take care not to get fingers, hair or loose clothing caught in the moving parts! Please supervise children carefully when using the equipment.

Your donation to Zero Carbon Haddenham will be used for other projects like this - rebuilding local ability to supply local needs. Go to www.zeroch.org to find out more...

To book the press go to www.zeroch.org/applepress

Apple pressing

Assemble all your equipment - Not shown in these pictures is our later addition of a stand



You will need a sturdy container to catch the crushed apples - ideally one which holds around 25 litres and can support the weight of the mill. Warn children to keep their fingers away!!

Make sure that all 4 metal retaining pins/bolts are in place on the barrel of the press.

(These can easily fall out during transport.)



You need a food grade container which fits under the spout of the press - a small bucket, ideally with a pouring lip



Gather your apples - windfalls are perfectly ok, even if they are bruised. This large wheelbarrow, full to the point we could only just wheel it, gave 2 pressings yielding about 2 gallons. It will of course depend on the apples - a mix of varieties is great for cider.

Roughly chop the apples, you don't have to if you find the milling easy enough - try it out



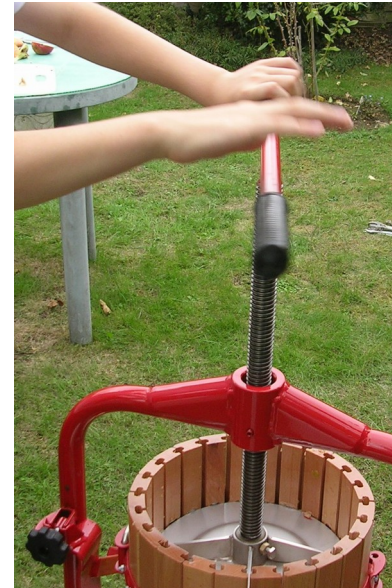
Children love turning the handle - make sure the mill is being held stable by an adult or two. Work quickly at this stage - you don't want the apples to brown too much.



Keep going until you've filled your container. Then tip it into the straining bag inside the press. (We didn't have it for the photo) Have your collecting bucket ready - the juice might start flowing before you press.



Fold the top of the straining bag over. Line up the pressing plate with the barrel & do up the clamps. Make sure you don't touch the thread—it's oily!



Turn the handle - children love this bit too! You don't need much pressure for the juice to start running.

If you're making cider all you need to do is tip the juice into a fermenting barrel and follow your recipe. (We just leave it to naturally ferment.)

