



# Metal Press

## Instructions for making juice with the Metal Press and Mill

### Set Up

1. Make sure that the mill and press are set up on level ground, with access to a 240v power supply (for the mill) and water (for apple & equipment washing).
2. The hopper is secured to the mill with 3 clips. A bolt on the hopper rim engages in a hole in the motor cover activating a safety switch when the hopper is in place. The motor will not operate unless the hopper is correctly clamped in place.
3. The electric mill has a plug in RCD device for safety. Once plugged in, this should be tested by following the instructions on the back of the RCD.
4. The electric mill is switched on using the green button, and switched off using the red button.

### Washing

5. Wash mud, leaves, slugs etc off your apples in a tub of clean water, changing the water as it gets dirty.
6. Use the sieving bucket to scoop your apples out of the washing tub, and straight into the mill hopper.

### Milling

7. Do not attempt to start the motor with fruit in the mill: Wait until the mill is turning at full speed before feeding any apples into it and do not turn off the motor until all the fruit has been discharged, otherwise it may jam and get damaged. Feed the apples in a slow and steady trickle, keeping any eye on how they are milling.
8. Don't overload and DON'T PUT YOUR HANDS DOWN THE HOPPER !
9. Should jamming occur, stop the mill immediately using the red button; disconnect the power supply; remove the hopper; unblock; then reassemble and start again.
10. Collect the pulp in a bucket.

### Pressing

11. The stainless steel juice collecting tray sits on the bottom of the press.
12. Place a wooden rack centrally beneath the screw.
13. Put the stainless steel former over the rack, and place a pressing cloth on top of the rack at 45 degrees to the rack so that its corners fold over the frame.
14. Cover the cloth with pulp up to the top of the former, then fold the cloth corners over to make an 'envelope'.
15. Remove the former and place another wooden rack on top of the first.
16. Repeat steps 13 and 14, building the 'envelopes' on top of each other with racks in between to create a 'cheese'.
17. Place the Pressing Block on top of the upper envelope. (Remember to remove the former first !)
18. Wind the screw down.....and watch the juice flow !
19. Collect the juice in a bucket which fits under the collecting tray.
20. Unwind the screw, remove all frames and clothes, shake the dry apple 'cake' into a sack for disposal... and start again.