



# Oak Press

Equipment Check List: **Please check you have collected everything**

## **Mill:**

1. Black Milling machine base unit
2. Yellow Hopper
3. Electrical cable
4. RCD

## **Press:**

1. Trailer
2. Oak Press
3. Wooden juice collecting tray
4. Wood former (square frame) + 2 supporting slats
5. Five wooden racks
6. Five 'cheese' cloths
7. Wooden pressing block
8. Wood spacer block
9. Two carrying & turning beams

## **Pasteuriser:**

1. Pasteuriser
2. Thermometer

## **Accessories:**

1. Four large flexible buckets
2. One sieving bucket
3. One measuring jug (for use as scoop)
4. One laminated Instructions/Equipment List card

## **Cleaning after use:**

### **Mill:**

- (1) Use a low pressure hose to run water down the inside of the hopper with the mill still running. This will discharge the bulk of the residual pulp.
- (2) Turn mill off and disconnect from the mains power supply
- (3) Remove hopper and wash all parts of the mill (excluding motor) with low pressure fresh water and nylon brush. NB Sharp blades.

**Avoid letting water run into the small hole in the motor housing that gives access to the cut-off safety switch and do not spray water onto the switch and power socket.**

**Press:** After use, wash all parts of the press with fresh water before the sticky apple juice and pulp dries. The cloths are machine washable at 40C but drip dry, do not spin. The wooden racks should be scrubbed clean and allowed to dry before storage. Damp boards go mouldy.

**Pasteuriser:** Wash with fresh water inside, keep clear of electrics

**Buckets etc:** Wash all out with fresh water.