



Pasteuriser

Instructions for use

Pasteurising involves heating the juice in glass bottles to a temperature that kills yeasts and bacteria so that it can then be safely stored for months without the need for refrigeration, freezing or use of preservatives.

Set up

- 1) The hot surfaces and liquids involved in pasteurising present a scald/burn hazard. Keep children and pets well away. Make sure you have a clear uncluttered area to move around. If you have a lot of helpers around during the pressing operation, it is best to do the pasteurising in a separate area. Do not leave the pasteuriser unattended during operation.
- 2) Set up the pasteuriser on a firm level heat-resistant surface.
- 3) Connect to the mains supply, incorporating the provided residual current circuit breaker device (RCD) for safety. **BUT do not switch on the mains supply while the pasteuriser is empty.**

Loading

- 1) Effective pasteurising requires the juice to be heated to at least 70 degrees and held at that temperature for 20 minutes.
- 2) You can sieve, bottle and pasteurise the juice immediately from the pressing, or you can leave it overnight in a large closed container for the sediment to settle out first and then syphon/transfer it to bottles.
- 3) Fill clean glass screw-cap bottles with juice, leaving a gap at the top to allow for expansion of the heating fluid.

[Continues overleaf.....](#)

- 4) Place the filled bottles on top of the grid in the pasteuriser.
- 5) Loosely cap all except the middle bottle. Put the thermometer in the middle bottle to check the juice reaches the correct temperature.
- 6) Fill the pasteuriser with clean water up to within an inch or two of the top of the bottles.

Pasteurising

We have two different models of pasteuriser which have slightly different modes of operation:

Type 1: If you have the pasteuriser with black coloured control knobs:

- 1) Set the thermostat temperature at 75 degrees.
- 2) Set the timer for 25 minutes. Turn on the mains. The red light glows to show that the appliance is heating.
- 3) The water will heat up and only when it reaches the set temperature (75 degrees) will the timer start counting down the 25 minutes. After 25 minutes, it then automatically switches off.

Type 2: If you have the pasteuriser with white coloured control knobs:

- 1) Set the thermostat temperature at 75 degrees and set the central alarm switch to "On".
- 2) Set the timer to the "On Continue" position. Turn on the mains. The red light glows to show that the appliance is heating.
- 3) Once the correct temperature is reached, the alarm will sound to let you know. Silence the alarm by switching it to "0". (Continues.....)

Continues overleaf.....

- 4) Now set the timer to 25 minutes. Once the 25 minutes are up, the heater will automatically switch off and the alarm will sound again.

Emptying

- 1) Wear insulated waterproof gloves to protect your hands.**
- 2) Remove the bottles when the timer has finished and the red heating indicator light has switched off.
- 3) Screw the lids down tight straight away. Lay the bottles down on their sides for a few minutes so that the hot juice sterilises the inside of the lids and necks of the bottles.
- 4) Then start again with a new batch of bottles. You can reuse the same hot water, so subsequent batches get up to temperature more quickly.

Clean up

- 1) Switch off the mains electricity.
- 2) Allow the water to cool then empty the water into a bucket using the outlet tap.
- 3) Wipe the pasteuriser over with a damp cloth and then dry it.