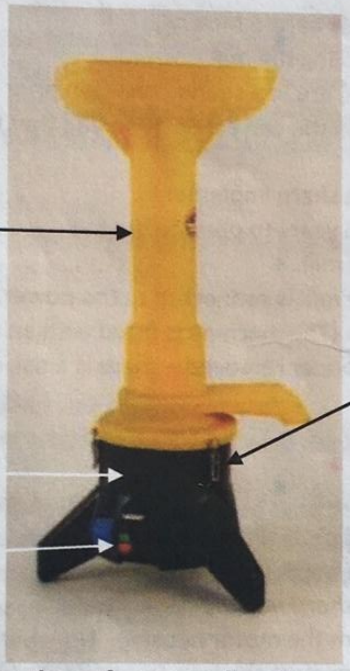
Vigo Presses®

Instructions for use of the Speidel Apple Mill

For use with a Hydropress, Vigo Rack & Cloth Press, or 36 litre Press; Or for use for light commercial operations

Stock Code: 91202



These instructions are for the safe use and maintenance of the Speidel Mill.
Do not use the machine if you have not read and understood every part of this instruction sheet.
This equipment is not suitable for use by children.

The Centrifugal mill is designed to mill apples and pears. It mills up to 1000kg per hour.

Technical details:

Motor:	230 V / 50 Hz / 2.2 kW Radio and television-suppressed Continuous sound level <70 dB (A)
Speed:	2800 rpm
Filler hopper:	Stable, PE construction with safety switch
Cutting machinery:	Pre-cutter, knife blade and reversible cutter of stainless steel
Motor mounting:	Stable, PE construction mounting the motor and wiring
ON / OFF:	Switch with no-voltage circuit-breaker and lock-out feature
Power:	230 V / 50 Hz / 13 Amp shockproof plug
Dimensions:	Ø 660 x 1258 mm
Weight:	approx 25 kg

Vigo Presses Ltd, Dunkeswell, Devon, EX14 4RD tel: 01404 890093 email: sales@vigopresses.co.uk
www.vigopresses.co.uk

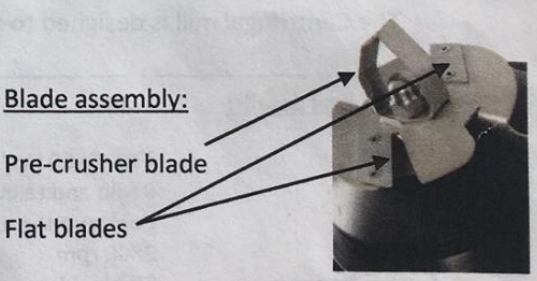
Safety

- **Warning!** Always **disconnect** fully from the electric supply before removing the hopper.
- **Warning!** Removing the hopper exposes sharp blades.
- **Warning!** You must **never** run the mill with the hopper removed.
- **Warning!** Connect to a 13 Amp mains supply using a residual current device (RCD) to protect the operator and the mill.
- **Warning!** Never spray water onto the motor or power switch.
- **Warning!** Do not allow liquid to enter the bolt-location hole in the motor housing.
- **Always** start the mill before feeding in the fruit and only switch off after the processing of the fruit is complete.
- **Always** place the mill on a firm, level surface.
- **Always** disconnect from the power supply before moving.
- **Always** take care when moving and handling the mill.
- **Always** ensure the plug and power cable, are in a sound condition prior to each use.
- **Always** ensure that the hopper is fitted in the correct position and that the retaining catches are secured before connecting to the power supply.
- **Always** keep the power cable away from sharp implements.
- **Never** allow persons under the age of 16 years to operate the mill.
- **Never** introduce foreign objects into the mill.
- **Never** reach inside the hopper when the mill is connected to the power.
- **Never** override or remove safety devices (The machine is fitted with an interlocking safety switch.)
- **Never** attempt to lift the mill with the hopper removed – there is a risk of injury from the exposed blades.
- **Never** mill stoned fruit.

Washing

NB The assembled mill can be moved by slightly tilting it on the leg that is fitted with a wheel.

- Before first use, remove and wash the hopper (the hopper can be removed by undoing the 3 retaining catches - ***WARNING! This will expose the very sharp mill blades***) with warm, soapy water. Rinse the hopper with fresh water. NB Wash the hopper away from the motor housing. **Never allow liquid to enter the motor housing.**
- Before washing the blades, you **must** protect the bolt-locating hole in the motor housing with a strip of duck tape or similar waterproof tape so that water does not enter the motor housing. Using a garden hose with water very gently running, carefully clean the blade assembly and the top of the base with a nylon washing-up brush, taking care not to cut yourself on the sharp blades.



- After washing, replace the hopper, ensuring that the bolt in the rim of the hopper is engaged in the hole in the motor housing and retaining catches are secured.

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Operation

Never attempt to start the mill with fruit in the hopper as this will put too much strain on the motor.

1. Visually check the mill, electric cable, and the plug to ensure they are in a sound condition before each use.
2. Place the mill on a firm, level surface. **NB** The assembled mill can be moved by slightly tilting it on the leg that is fitted with a wheel.
3. Ensure the hopper is fully secured with all retaining catches in place; **only connect to the power when this is done.**
4. Connect the power cable to a standard 13amp socket (*we strongly recommend your using a residual current device (RCD) to protect the operator and the mill).*
5. Place a suitable food-grade bucket or container under the pulp discharge chute to collect the fruit pulp.
6. Switch on the mill motor by pressing the green **ON** button. **NB** The motor will not operate unless the hopper is correctly clamped in place. Wait until the motor is running at full speed before introducing fruit.
7. Pour fruit into the hopper a little at a time, taking care not to overload the motor. **NB** If juice or pulp escapes around the edge of the base housing the catches must be adjusted, ensuring that the hopper is firmly seated on the motor housing seal
8. Press the red **OFF** button to turn off the motor.
   Always ensure the fruit has been fully discharged before turning off the motor.
9. Disconnect from the power supply when not in use.

Cleaning

WARNING! Never use a pressure washer to clean this equipment
WARNING! Always disconnect from the power supply before removing the hopper

1. Wash the mill immediately after use, before the fruit pulp has had time to dry.
2. With the mill running, use a garden hose to ***gently*** run water down the inside of the hopper. This will discharge the bulk of the residual pulp. **Do not put your hands into the hopper or use an implement to clean.**
3. **Turn off the mill and disconnect from the power supply**.
4. Undo the retaining catches and lift off the hopper.
   WARNING! This will expose the very sharp mill blades.
5. Rinse the hopper away from the motor housing.
6. Before washing the blades, you **must** protect the bolt-locating hole in the motor housing with a strip of duck tape or similar waterproof tape so that water does not enter the motor housing. Using a garden hose with water ***running very gently*** and a nylon washing-up brush, carefully clean the blade assembly and the top of the base - taking care not to cut yourself on the sharp blades
   ***WARNING!* Do not allow liquids to enter the bolt-locating hole in the motor housing.**
7. After cleaning, replace the hopper, ensuring that the bolt in the rim of the hopper is engaged in the hole in the motor housing and retaining catches are secured.

Maintenance

V Seal replacement:

NB Only a competent person should replace the V seal.

After every 3300 hours or 2 years of use, whichever is the soonest, we recommend that the V seal is replaced. Please contact Vigo Presses for instructions. **Never** attempt to replace the seal without instructions.

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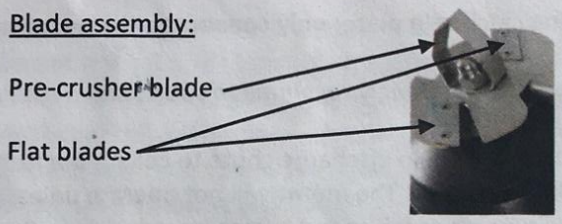
Blade reversal/replacement:

NB Only a competent person should change the blades.

With time the blades will become blunt. The blades can be reversed to present new cutting edges for use as follows.



Never attempt to re-sharpen the blades as this will unbalance the mechanism.

1. Disconnect from the power supply before removing the hopper to expose the blades.
   WARNING! Take care – sharp blades
2. Wearing suitable protective gloves, undo the blade fixing screws using a suitable Phillips (cross) head screwdriver.
3. Reverse the blades.
4. Retighten the fixing screws – ensuring that they are tightly secured.
5. Replace the hopper, ensuring that the bolt in the rim of the hopper is engaged in the hole in the motor housing. Secure retaining catches.

Replacement blades are available from Vigo:

Description	Vigo Code
Flat knives (single)	29007
Pre-crusher Blade	29008
Nut	57167

Storage

Always store the machine with the hopper secured in place.
Store the machine in a dry place.

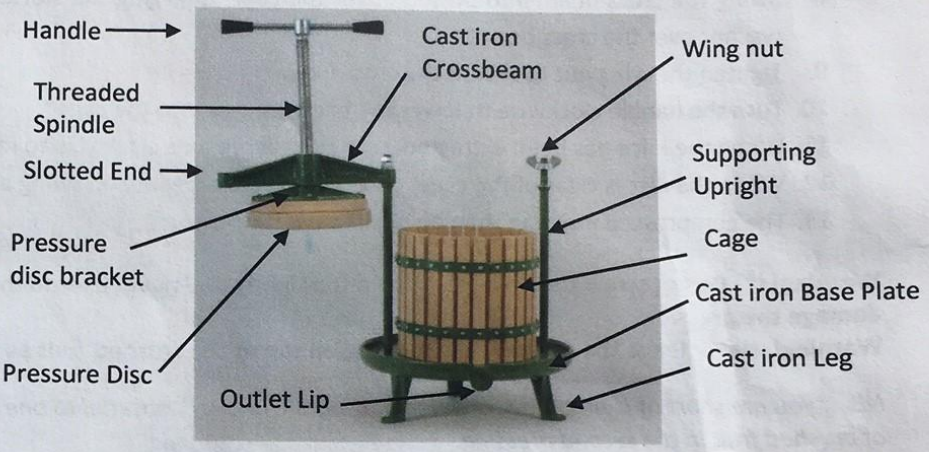
Vigo Presses®

Instructions for use of 12 litre Cross Beam Press

Stock Code: 91303

These instructions are for the safe use and maintenance of the 12 litre Cross Beam Press. Do not use the machine if you have not read and understood every part of this instruction sheet. Children must be supervised at all times by an adult when using this equipment.

Assembled Press



Assembly

Bolt the three legs to the base plate with the spanner and nuts provided. The press can be secured to a bench to give extra stability.

Washing & Lubrication

Before first use, the press should be washed with warm soapy water. Do not wash the threaded spindle. **Never** soak the wooden parts.

Raise the pressure disc by turning the handle anticlockwise. Slacken the wing nut on one end of the cross-beam and swing the beam and disc to one side. The cylindrical cage can then be lifted off the base plate.

After washing, rinse with fresh water. Dry and lubricate the spindle thread with food grade grease or petroleum jelly. Drip a little vegetable oil into the join between the bottom of the threaded spindle and the pressure disc bracket.

Fruit Preparation

It is essential that fruit is prepared before pressing. Apples must be crushed to a fine pulp (not a puree). Food processors are not suitable. Chopping fruit is not sufficient: the fruit should be crushed to the point where it yields juice when squeezed by hand. Vigo Presses crushers are specifically designed for crushing apples, pears and soft fruit.

The Classic Crusher or Economy Crusher can be placed on top of the press cage once the cross-beam and disc of the press are swung to one side, allowing the crushed apples to fall directly in the press cage.

Grapes and other soft fruit must be gently crushed to break the skins.

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Operation

Always use the press on a sound and stable surface.

1. Position the press cage centrally on the base plate.
2. Place a suitable clean container under the outlet lip to collect the juice – each pressing could yield up to 4.5 ltr of juice.
3. Swing the cast iron crossbeam and wooden pressure disc away from the cage.
4. *If using a straining bag*, place the bag inside the press cage with the mouth of the bag folded over the sides.
5. Evenly fill with crushed fruit, firming the fruit by hand as you go.
6. Fill to within about 30mm of the top of the cage.
7. *If using a straining bag*, fold the top of the bag over the fruit to form a parcel.
8. Swing the cross beam into position over the cage, engaging the slotted end in the supporting upright with the washer over the cross beam.
9. Tighten the wing nut to secure the cross beam.
10. Turn the handle clockwise to lower the pressure disc into the cage*.
11. When the juice has been extracted, turn the handle anti-clockwise to raise the pressure disc.
12. When the disc is clear of the cage, unscrew the cross beam and swing away from the cage.
13. The compressed fruit can then be pushed out of the cage.

Warning! (*) Do not screw the press disc down too tightly and never extend the handle to increase pressure as this may damage the press.
Warning! Never leave the pressure disc resting on top of the crushed fruit as this can warp the wood.

NB If you are short of fruit it may be worth putting the pressed material to one side and combining it with the next batch of crushed fruit in the second pressing.

Cleaning

Wash the press again after use, using a scrubbing brush to remove fruit from between the wooden slats. Rinse with fresh water. **Never** soak the wooden parts.

After Cleaning

Allow the press to dry. Lubricate the spindle as above. Oil the join between the bottom of the threaded spindle and the pressure disc bracket as above. Store in a dry place with the pressure disc raised clear of the cage.

Do not leave the pressure disc screwed down in the press cage.

IMPORTANT:

The cast iron beam and the steel supporting uprights are painted at the time of manufacture. In the course of use the paint will wear off where the beam engages with the supports. This is normal. Wipe off any paint that wears away then apply some oil or grease. With time these part will become worn smooth and no more paint will come off. If these parts are lubricated there will be no problem with rust.

Over extended use it is possible that the paint on the surface of the press may be damaged. Any damaged paintwork on parts that come into contact with the juice should be re-painted with a suitable food-grade, non-toxic paint. All modern paints are lead-free. Paints sold for modelling use are usually appropriate.

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Sustainable Blewbury

www.sustainable-blewbury.org.uk

Instructions for using the apple press

Please read these instructions in full before using the press.

Setting up the press

The press should be on a level surface such as a low table, near the edge so that a container to catch the juice can be placed underneath its spout. The legs are set up to tilt it slightly, so the juice runs more quickly to the spout. Use the G-clamps to anchor the press in place.

Operation of the press

Remove the bucket from the shredder and take it to the press. You *must* have a suitable container for catching the juice in place under the spout before proceeding, usually one of our flexible green ones. Open the press so it's ready to receive the net bag.

Remove the net bag of shredded apples from the bucket and very quickly place it in the press. This can be quite messy as juice will start coming out of the net bag, so the closer the bucket is to the shredder and the faster the bag can be placed over the top of the press the better. (It helps to have two people doing this.)

After the bag is in the press, fold the top of the net bag across the bag so that any juice must go through the mesh. Pour any juice remaining in the bucket over the bag.

Close the press by swinging the round disc over the cylinder and tightening the wing nut at the end of the arm. Turn the main screw handle so the disc goes down and presses out the juice. Juice will run out of the press via the spout and into the container.

After the press is screwed down as far as possible, wait for a short time as remaining juice trickles out. When it stops, raise the disc by turning the main screw handle and remove the net bag.

The dry remains of the apples ('pomace') can be composted, but as it's fairly acid it should be mixed with a lot of other compostable material. Don't just pile it all in on its own.

Cleaning

This must be done before the fruit pulp has had time to dry in the shredder and press.

The press can simply be rinsed with water and the apple remains removed with a cloth or brush.

Sustainable Blewbury

www.sustainable-blewbury.org.uk

Instructions for using the pasteurisers

Please read these instructions in full before using the pasteurisers. Note that we have two pasteurisers – the older one has a red indicator lamp and the newer one has a small display screen.

Preparation for pasteurisation

Stand the pasteuriser on a level surface with the outlet tap facing towards you. Unwind the power lead fully and connect to a standard 13A socket.

The tank must contain water before power is switched on.

Half-fill the tank, using hot water if possible to save time. NB: It takes more than half an hour to heat up fully, and when you add the bottles it will take about half an hour to get back up to temperature.

Set the temperature for apple juice pasteurisation to 75°C and the timer to 25 minutes. Switch on the pasteuriser to pre-heat the water. The older pasteuriser's red lamp will show that the water is being heated. The newer pasteuriser will start when you press the left-hand knob/button; the display should show flashing bars to indicate that it's heating – *no flashing bars means nothing is happening*.

Apple juice preparation

Fill clean glass screw-cap wine-size bottles with juice, leaving a gap at the top to allow for expansion of the juice when heated. Put on the caps *loosely* so the juice can expand when heated.

Place up to 13 bottles of juice on top of the plastic grid at the bottom of the tank – be sure that the caps are not on tightly. Raise the water level in the tank to within a few cm of the tops of the bottles. *Taller wine bottles are a problem* – a few can be placed under the raised centre part of the plastic tank lid of the older pasteuriser.

Pasteurising

Check that the temperature for apple juice pasteurisation is set to 75°C and the timer to 25 minutes. Start the pasteuriser if it's not already on. (On the newer one, press the left-hand button/knob and make sure you see flashing bars on the display.)

The older pasteuriser's red lamp will show that the appliance is in operation, heating up both the water and the juice. It will beep when it reaches 75°C and starts the timer. The newer pasteuriser's display will show when 75°C is reached; it beeps and the timer starts – again indicated by flashing bars.

Once the set time has elapsed the older pasteuriser's light will go out and the newer one's display will stop flashing bars.

Removing the bottles

We recommend that lined rubber gloves are worn when removing the bottles from the pasteuriser. This operation requires some care due to the very hot water and how easy it is for the bottles to fall over. Remove the bottles, *screw the caps down tightly,* and then lay the bottles on their sides to cool for about 15 minutes. A wine rack is useful here. Doing this reduces the risk of spoilage from any mould spores that might be inside the caps. Once cooled, the bottles can be stored upright. Stored in a cool, dark place the juice should remain in good condition for at least 12 months.

The next batch of bottles can be placed directly into the hot water and the timer should be reset.

After use

Turn the thermostat to zero, disconnect from the power supply and empty the water via the tap. (The hot water will be useful for cleaning the other equipment!) Wash the inside of the tank with clean water. Do not use abrasive cleaners. Clean all equipment thoroughly and dry off.

If limescale builds up inside the tank it can be removed with a soft cloth and vinegar.

Important notes

Never immerse a pasteuriser in water. Keep the base, the cable and plug dry at all times.

Do not turn a pasteuriser on without water in the tank. Take care not to boil dry.

Updated by EE, 30/9/17

Vigo Presses

Stock Code: 96400

Instructions for Pasteurising

The thermostat on the Rommelsbacher pasteuriser is a guide to temperature rather than a precise temperature control. We have therefore supplied a thermometer (free of charge) to enable you to check the settings of your particular machine. For precision, we recommend that you record the control setting on your machine at which the recommended temperature of pasteurisation is achieved for any particular product and keep it for your future reference.

APPLE JUICE PREPARATION

- The apples used to produce juice should be clean and free from bruising or mould. The rule is .juice only apples you would be happy to eat. Crush and press the apples to produce fresh juice and, if desired, filter out any large particles of fruit from the juice.

- Leaving the juice to settle overnight in a closed container will give a clearer juice. The 30 litre Superior Speidel fermenter/juice settling tank, with a bottom tap, can be used for this purpose. Otherwise, just strain the juice and pasteurise immediately.

- Fill clean glass screw-cap bottles with juice, leaving a gap at the top to allow for expansion of the juice when heated. Modern glass bottles have a fill level expressed in mm embossed around the base; fill to this level. With experience you will find the appropriate fill level; the juice should rise to the mouth of the bottle when heated but not overflow

- Place the bottles of juice on top of the grid in the pasteuriser tank and loosely cap all but the middle bottle. Put the thermometer supplied into the middle bottle, this enables you to, .belt & braces., check temperature of each batch. Raise the water level to within an inch or two (25-50mm) of the top of the bottle.

- Effective pasteurisation requires that the juice is heated to at least 70ºC and held at that temperature for 20 minutes. To be safe, set temperature at 75ºC. Set the thermostat according to your calibrated record (as mentioned above). Set the timer to 25 minutes. Switch on the pasteuriser at the plug; the pilot indicator lamp will show that the appliance is in operation.

- **N.B. Pear juice** Pasteurisation is only effective if the juice is sufficiently acid. (English eating and cooking apples are almost certain to contain sufficient acid (about 4g or more per litre of juice)). Pears do not contain sufficient acid and great care has to be taken when pasteurising pear juice: a minimum of 4g per litre of acid must be added, we recommend a 50/50 mixture of malic and citric acids (both available from Vigo). Dissolve the acid in a little warm water or juice before mixing into the bulk juice prior to bottling.

OTHER USES

- The pasteuriser is ideal for the preparation of large quantities of mulled cider or wine - set the thermostat at around 70 °C.

- It can be used as a tea urn - to boil water set the thermostat to maximum.

- **Steam Juice Extraction:** With the addition of a Steam Juice Extraction Top (see the Vigo Presses catalogue & www.vigopresses.co.uk website) the pasteuriser can be used to extract juice from all sorts of currants & berries; stoned fruits like damsons, plums, sloes etc.. and hard fruits like quinces and crab apples. The timer should be set to Continuous Setting (this overrides the timer setting). Turn the timer switch fully counter clockwise i.e. to the left. The temperature should be set to <u>Constant</u> to maintain a steady source of steam for this process.

Fruits and vegetables can be preserved using purpose-made preserving jars - instructions for the preservation of a wide range of produce are included in the manufacturer's instructions. Vigo Presses have supplied a thermometer (free of Charge) to enable you to check the settings of your particular machine. For precision, we recommend that you record the control setting on your machine at which the recommended temperature of pasteurisation is achieved for any particular product and keep it for your future reference.

If using Kilner Jars or similar jars we recommend that you visit the manufacturer's website for precise details on each aspect of their use.