

CIDER PRESS SAFETY HINTS:

- 1. Use a Ground Fault Circuit Interrupter (GFCI) device or circuit.**
- 2. If an extension cord is required 50' maximum length with #14 wire or 100' maximum length with # 12 conductors.**
- 3. If unattended; shut the motor off and unplug the cord from the electrical source.**
- 4. Never put your hands or fingers in the cutter shredder box. If the shredder jams, shut the motor off, unplug the motor and clear the jam with a wooden spoon. You can also turn the motor shaft located between the motor and the shredder housing while it is off.**
- 5. The shredder box hopper has to be empty before the motor is turned on. The motor likes a running start at the apples.**
- 6. The hopper must be in place before the machine is started. No children are to run the machine, they can screw the press and fill jugs if they want to participate.**
- 7. Only authorized persons may use the press.**
- 8. Press only apples and pomes, NO GRAPES .**
- 9. ANY QUESTIONS CALL (707) 537 8723**

For New Bags & Supplies


*THE BEVERAGE PEOPLE
840 PINE RD.
Santa Rosa*

For new owners of HEIRLOOM PRESSES

Your press was carefully hand crafted out of Eastern Ash, available locally. Ash grows in areas abundant with water sources. It is an enduring species used for furniture, tool handles and baseball bats. It makes a beautiful press with distinguishing characteristics.

Kiln drying has artificially reduced the moisture content to around 8%. But before the wood is worked up, and while waiting in storage, it can absorb a little moisture at differing degrees. Depending on the time of year, some will absorb moisture to as much as 12%. It is naturally attempting to replace some of the moisture taken out by artificial means. Though we have been short of rainfall, we are experiencing a wet fall with high humidity, so the wood gained some moisture content. Moisture content optimum is 8%. Right now it's testing at 9%. Since presses are shipped to all parts of the country where extremes in temperature and humidity are likely, we have found the best way to handle your press is to let it acclimate SLOWLY to its new environment and new surroundings at it's own pace. Often a protected porch, a secure outbuilding, or garage will make a good temporary storage area. If you wish to set it up in your house, you may do that in an unheated area, being sure it is not affected by artificially heated or cooled air. People sometimes forget a nearby vent. Artificial heat or air conditioning, or radiant heat from a wood stove, could cause the wood to change moisture content too rapidly in its attempt to acclimate, and there is a remote possibility some checking or cracking could appear. CAUTION: Do not store where the press might be subjected to long term direct sunrays. The solar furnace action of the ultra-violet rays act quickly to draw out moisture, and can rapidly give your finished surfaces a weathered look. Even at the optimum 8% moisture content, the solar rays can still draw out more moisture. Avoid heaters and sun lamps. In hot weather and very low humidity areas, avoid closed outbuildings where triple digit temperatures might be expected. Once the press is acclimated to your area and climate, you may store it anywhere you please, still out of direct sun rays, and still avoiding heat ducts or wood stoves.

In your adjustment storage area, give your press at least two months to acclimate. You may cover it with a drop cloth or tarp to keep it dust free, but do not seal it in plastic, as in high humidity areas mildew could appear. Your press will always need the freedom of air circulation.



When you hose off your press after use, remove all loose parts, and tip the press forward so the handles and the bottoms of the front legs are resting on the ground. This will allow you to see under the shredder assembly, and clean it effectively. When hosing off the press in an upright position, people often neglect the underside. Be sure all parts are completely dry before storing. Using an old towel is most helpful. Even so, if you can, leave the parts separated in a dry area for a few days before putting the press back together for longer term storage. This will avoid trapping any moisture between parts. Your press doesn't mind GETTING wet, but could react badly if it must STAY wet.

INSTRUCTIONS FOR USING YOUR CORRELL CIDER PRESS

1. Make cider in an area that can easily be hosed or cleaned.
2. Wash or rinse the press prior to beginning. You may use liquid dishwashing soap - but do not use scouring pads or cleansers. Take care not to get the motor wet.
3. Place a pan for juice under the end of the tray. Remove the press lid and place basket and pallet under the shredder with filter liner in place before shredding apples commences. Basket liner filter bags should be laundered before use. Hot wash, warm rinse. NO DRYER.
4. Ripe Fall or Winter apples make the best juice. Use three or more varieties for the best results. The earliest summer apples make good sauce but are not as good for cider.
5. Place chute on hopper and turn the motor on. DO NOT RUN MOTOR WITHOUT CHUTE IN PLACE. If you need to clear the shredding chamber of apple chips during shredding, DO NOT REACH IN WITH YOUR HANDS. If desired, with motor running and chute in place, and basket below, pour a quart or two of juice through. This will usually clear the chamber of apple particles. Do this between each pressing to keep the shredder chamber clear. If you must remove large pieces, unplug the cord before reaching in.
6. Pour whole apples through. Begin slowly, as feeding too fast might form a "bridge."
7. When basket is filled, slide from under shredder, fold filter bag over the pulp, put press lid in place, and slide under raised pressing screw. Turn press screw until you cannot turn any more. STOP TURNING WHEN NO MORE JUICE COMES OUT. Avoid excessive pressure as you could damage your press. Bolted joints may creak when receiving pressure.
8. Make a funnel from a large pop bottle. Pour juice through a hand held kitchen strainer and the funnel into your storage container. Cool soon or fermentation might begin.
9. Always clean press soon after using. Remove all loose parts. Tip the press forward so the handles and front legs are resting on the ground. Hose off, making sure all the underside as well as the top side is also clean. After hosing off, wipe dry with an old towel and store in a dry place. Avoid extended periods of sunlight or moisture.

Presses are hand finished with #90-31 Varathane brand liquid plastic, which is declared safe for children's toys and furniture. Do not use exterior grades, as they often contain oils and ultra-violet inhibitors that can leach into food products for many years.

Call 541-935-3825 if any repairs are needed. GUARANTEES, WRITTEN OR IMPLIED WILL BE VOID IF NEGLECT IS EVIDENT.

NOTE: with reasonable caution this press is safe. ALWAYS have chute in place before turning motor on. DO NOT ALLOW UNSUPERVISED CHILDREN TO USE PRESS. CORRELL CIDER PRESSES cannot be responsible for any mishap that could happen since we cannot supervise operation of the press. Users operate at their own risk.

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When processing overripe apples or soft fruits and berries, always use a filter liner inside the basket. Mix pears with apples, but DO NOT ATTEMPT STONED FRUITS such as peaches, plums or cherries. IMPORTANT: OIL SCREW SHAFT AND THRUST BEARING REGULARLY. USE MINERAL OIL ONLY. DO NOT USE ANY TYPE OF SALAD OR COOKING OIL. These will cause you nothing but problems, as they will turn hard and gummy and will attract dust, which will shorten the life of your pressing unit. Motor oil can be used, but could contaminate your juice. The pillow block bearings supporting the shredder core are sealed and need not be oiled.

More info at CorrellCiderPresses.com

CIDER PRESERVATION

Preservation is easy if simple steps are taken. Various containers may be used, such as quart jars, 1/2 gal jars, juice containers, vinegar jugs, heavy plastic jugs or any container with a tight fitting lid. Be sure to fill any container for freezing to **BELOW** the shoulder. Lids used should be plastic or rubber lined, and in good condition. Gallon ziplock bags can be used for freezing, but should be placed in another container, such as a 3# coffee can.

Freezing is the easiest and best way. In all containers, plastic or glass, leave at least 10% head room for expansion during freezing process. When thawing frozen cider, be sure it is completely thawed before using. The syrup (and flavor) thaws first, leaving the water frozen longer. If you drink it before the water is thawed, the juice left will have no flavor.

Pasteurizing is the next best method since many people do not have enough freezer space. The taste is often more of a "cooked" or "apple sauce" flavor. It can be preserved by open kettle or canning. Open kettle requires heating the juice slowly to 170 degrees. Too fast might scorch the juice. Because of the acid reaction, **DO NOT USE ALUMINUM KETTLES**. Leave at 170 degrees for 10 minutes. Check with candy thermometer. Remove kettle from heat and pour into **HOT** containers that will accommodate canning jar rings and lids. Always heat lids as you would if you canned the juice. As soon as the lids are in place, turn the jars on their sides to allow hot liquid to touch the underside of the lid. As cooling commences, lids will be sealed. If you use a hot water bath for canning, you may pour the cold juice into the jars, cap it with canning lids and rings, and can it as you would pears or peaches. Our advice is to avoid using a pressure canner, as the end product often tastes like apple sauce. We highly recommend a steamer type canning method for juice that has a fresher flavor.

If you do use the open kettle method, fill sound jars over the sink. Most containers are used, not new, and there is no guarantee as to the soundness of the glass. Take care when pouring hot liquid, to prevent possible spills or burns.

******PLEASE NOTE****: WE AT CORRELL CIDER PRESSES HAVE SUCESSFULLY USED ALL THE METHODS MENTIONED ABOVE, BUT WE CANNOT BE RESPONSIBLE FOR ANY ACCIDENTS OR BURNS WHICH COULD HAPPEN, SINCE WE CANNOT SUPERVISE THE ACTIVITY.**

If you wish to preserve your cider as hard, fermented, or apple jack, please consult with a reputable wine supply store for proper methods.