



## Apple Press Rental Overview:

### Overview:

Hooray! Pressing apples is where the magic happens -- those delicious, round fruits that have been ripening up all season turn into sweet golden juice, kids get downright giddy to run the cranks and a good time is had by all. This press is owned by The Good Food Collective -- a Durango-based non-profit organization working to strengthen food security in La Plata & Montezuma Counties-- and managed by the Animas Valley Grange. We thank you for joining us in celebrating our region's apple abundance and for taking good care of our press. Please note that this press and the below guideline are intended for personal use only. For guidelines on production of juice for sale or sharing, please contact your local public health agency.

Below are some guidelines for use of, care, and clean up of our press:

What we provide:	
Apple Press	1 Wooden Apple Press
	Two Wooden Press Baskets
	Two Press Bags
	Two wooden 'mats' that fit into the floor of the press
	One Lever stick
What we recommend you will need	
Apple Wash Station	2, 18 Gallon Tupperwares filled with water. The first will be treated with bleach and the second will be a rinse
	2 Crates to fill with apples and dunk into cleaning tupperwares
Juice Decanting	Two containers for 'catching' the juice coming out of the press. We recommend stainless steel mixing bowls
	Funnel for getting juice from the bowls into whatever you are pouring them into

	Vessels for your juice!
Press Washing Supplies	Scrub Brush
	Running Water

## How it works:

### Apple Sorting:

- Sort out 'Good' apples (no open wounds) and put into crates; Bad apples-- apples with open wounds -- should be discarded, ideally to your compost or a local rancher. Call the Good Food Collective if you would like a list of ranchers who we deliver 'bad apples' to.

### Apple Washing:

- Create a line of your two tupperwares between your apple stash and the press
- Fill each Tupperwares  $\frac{2}{3}$  full; Add 1 tsp of bleach/gallon to the Tupperware closest to the apples
- Dunk Crates of Apples into the bleach tub and let sit for 60 seconds. Then, dunk into rinse tub
- Transfer apples into the hopper on the apple presses

Apple Pressing (This process takes a minimum of an hour with 30 minutes to clean; please plan accordingly):

- Loading the Press (if heading off site):
  - You will need several people to load the press as it is quite heavy. If you 'lock' the wheels into place, you can roll the press on firm surfaces.
  - To pick up, be sure to lift from metal cast parts of the press or the big beams. Do not lift from the wooden 'tray' at the bottom of the press or the retractable handles as they are not strong enough to withstand lifting.
  - If laying the press on its side, please pad the floor of your vehicle, so as not to scratch the press
    - The hopper connection is weak. Make sure that there is not any weight resting on the hopper
  - Secure press so that it does not move around during transport
- Set up Press (here is a picture of the assembled press: <https://www.happyvalleyranch.com/American-Harvester-Cider-Press-Grinder- p 8.html>)
  - Park the Press in a flat area
  - Retract the wheels to ensure that the wooden legs are on the ground
    - To retract the wheels, you will need to lift up the press and move the wheels up and in on the track
  - Put the slats down flat on the 'floor' of the press
  - Lay down wooden buckets on top of the slats below the hopper and the press

- Place Apple Press Bags into buckets, similar to how you would put a trash bag in a trash can; make sure that you have extra bag folded over the top edge of the bucket
- Wedge 1-2" hotel pans or bowls at a slant between the juice drain and the ground in order to catch draining juice
- Mash Apples:
  - Work with Apple Washers to **slowly add apples** to the hopper; If you add apples too quickly, it will jam up the grinding apparatus
  - Crank the Hopper on the Apple Press
  - Fill the Press Bag until full; fold over the edges to 'close' the press bag
  - Slide the basket with its full press bag forward under the press
  - **DO NOT STICK YOUR HANDS IN THE HOPPER to unjam the press unless you are sure that no one is touching the crank.**
- Press Juice:
 

***Note: If you have enough people, you can mash apples at the same time that someone is pressing apples. Make sure that the apple presser is paying attention when using the leverage stick so they don't accidentally hit the masher.***

  - Put the wooden cap on top of the closed press bag
  - Start screwing down the press making sure that the press is centered on the wooden cross-beam of the wooden cap before applying pressure
  - Crank down on press several turns at a time; wait several minutes between each new turn to allow juice to drain out; when resistance becomes too great, use the stick to add additional leverage
  - **If the wood/press is creaking, please do not add any additional pressure as it could damage the press.**
  - Juice should flow out of the press drain and into the hotel pan
- Decant Juice:
  - When Juice pans are 1/2-3/4 full, switch out the pans and decant juice into the vessel of your choosing.
- Cleaning the Press:
  - Remove baskets and slats -- Rinse and scrub with 100% white, commercial vinegar to remove all apple chunks and juice. Allow to air dry
  - Hose down the press making sure to crank the handle on the masher to fully rotate through the grinding apparatus
  - Utilize the brush and 100% white, commercial vinegar or 1tsp bleach:1 gallon water solution to clean all accessible parts of the press
  - Allow to air dry
  - Soak Apple Press Bags and wash in dishwasher

COVID Protocols:

- Please follow your local

Questions? Call Rachel with The Good Food Collective @ (815) 762-2890  
or John Ott with the Animas Valley Grange @ (970) 749-7795