

# Belhaven Community Garden

## Instructions for Use of Hydropress 90L

### Read all instructions before use!



To view a training video go to:

<https://www.youtube.com/watch?v=xJKxyQ4Q8w4>

The Hydropress is designed to press pitted, milled or pulped fruit, e.g. apples, pears or grapes. Only use water pressure (*never* air pressure!)

#### FRUIT PREPARATION

Apples and pears must be milled – crushed to a fine pulp. A coarse pulp will produce very little juice.

Soft fruits such as grapes, berries and currants must be crushed to break the skins before pressing. Remove stones from stoned fruit.

#### SETTING UP

1. Stand the Hydropress on a flat and stable surface approx. 1 metre from a mains tap and with good drainage nearby.
2. Place a clean bucket under the juice outlet and a spare one ready to swap in. (Note that the juice will flow before pressing.)
3. Remove the lid and place the filter cloth inside the press – fold the top over the outside of the press. The bottom creates a cradle to catch all the residue pulp, so make sure it's lying part way back up the rubber bladder.

#### OPERATION

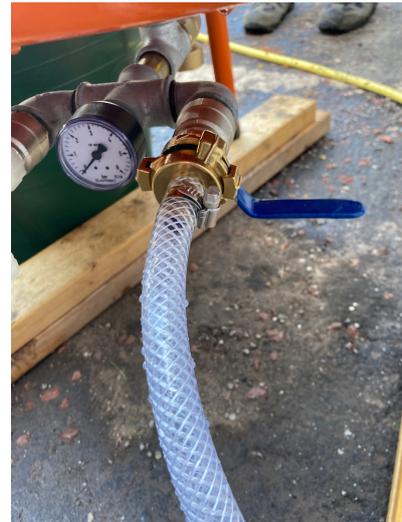
1. Pour the fruit pulp into the cylinder, firming it down with your hand until the cylinder is full to the level of the top of the rubber membrane. Fold the cloth inside over the top of the pulp. (It's not necessary to fill the cylinder completely). There is a grey spray protection hood that covers the cylinder for pressing fruits like blackcurrants, but is not necessary with apples.
2. Fit the lid onto the cylinder. Close it up with the washer and secure tightly with the nut.
3. Attach the hose to the tap (the tap will need a standard hose fitting).
4. Turn on water supply and **keep the air release button in the centre of the lid pressed down until water escapes from around the button – then release the button.** This way, the air escapes from the rubber bladder as it gradually fills with water.



#### *Please turn over*

5. The water fills the rubber bladder and presses the pulp to the outside of the cylinder to a maximum pressure of 3 bar. The juice flows through the cylinder into the bucket. Once the

water pressure has reached 3 bar, the relief valve opens automatically and water is let out below. Check the pressure on the pressure gauge. Use the water inlet tap (blue lever – see photo right) to regulate the pressure. Close the tap to reduce pressure, open it to increase the pressure. ***Aim to press the fruit steadily at 3 bar as this gives you more juice.***



6. Shut the inlet and the mains taps once the juice has stopped flowing. Allow the juice to stop flowing completely. Remove the spray protection hood (if used). **DO NOT** open the press yet.
7. **Important:** empty the rubber bladder by opening the water drain **whilst pressing the air breather valve again in order to fill the bladder with air.** You can collect the water in a container and recycle it for more fruit cleaning or watering the garden.
8. Now the Hydro Press is depressurised and can be opened. Remove the washer and the lid.
9. Hold the filter cloth firmly while another person lifts the cylinder off the stand. The fruit pulp (pomace) will be very dry.
10. Lift the filter cloth & pomace out of the press into a wheelbarrow for composting – 2 people are better for this. Shake off the pomace off the filter bag as this will be reused.
11. Don't forget to prepare the juice bottles in advance. A jug and funnel are handy.

## CLEANING

1. Rinse the cylinder, the rubber bladder, lid and the stand immediately after use to clear it of all debris. Simply use water and a brush or sponge or cloth. Fruit pulp dries onto surfaces very quickly so this is best done straight after use. Do **not** use a wire brush or abrasive cleaning solutions.
2. Rinse the filter cloth in warm water or 30° in the washing machine.
3. Reassemble the press when dry. Air dry the filter cloth.

## SAFETY PRECAUTIONS

1. This equipment runs under high water pressure and must **ONLY** be operated by a trained adult who understands how it works.
2. Whilst in operation, keep children and pets away.
3. After pressing the fruit, you **must** empty the rubber bladder of water **BEFORE** opening the press. Follow step 7 carefully.
4. **ONLY** use water to operate the press (under **no** circumstances use compressed air!)
5. The rubber bladder must be protected from sharp objects and direct sunlight.
6. The stand and lid are made of cast iron and are heavy. Take good care when moving them.

**PLEASE RETURN THE HYDROPRESS & KIT CLEAN AND READY FOR THE NEXT GROUP TO USE.**

**THANK YOU**