

The Fruit Mill

SAFETY PRECAUTIONS

- The machine is deemed not suitable for use by children under 16 years of age. Small children must be kept away from the machine when the blades are exposed for cleaning.
- Note: The machine is fitted with an interlocking safety switch so the motor will not operate unless the hopper is correctly clamped in place.
- Do not spray water into the motor housing.
- Never attempt to start the motor with fruit in the mill.
- Never reach into the filler opening. Never introduce foreign objects into the appliance
- The mill is designed for use with apples and pears. It is not suitable for use with fruit containing stones.

Operation

- Place the mill on a clean, level surface. Connect the power cable to a standard 13 amp socket.
- Check the three hopper retaining catches are engaged and securely holding the yellow part in place.
- Place a green bucket under the pulp discharge chute.
- Switch on the mill motor by pressing the green ON button. Wait until the motor is running at full speed before introducing any fruit
- Pour fruit into the hopper a little at a time, taking care not to overload the motor.
- If juice or pulp escapes around the edge of the housing the catches must be tightened to give a tighter fit.
IMPORTANT: Start the mill before filling it, and only switch off after complete processing of the load, otherwise difficulties may be experienced when restarting

Cleaning

- Wash the mill immediately after use, before the pulp has dried.
- With the mill running, use a normal garden hose to run water down the inside of the hopper. This will flush the bulk of the residual pulp.
- Turn off the mill and disconnect from the power supply. Undo the three hopper retaining catches and lift off the hopper. WARNING! This will expose the very sharp mill blades.
- Using a normal garden hose with water running at a trickle and a nylon kitchen dish brush, carefully clean the blade assembly and the inside of the milling chamber.
- Do not let water run into the small hole in the motor housing that gives access to the cut-off safety switch. Protect this locating hole with a strip of duck tape or similar waterproof tape.
- Do not spray water onto the switch and power socket.

The Hydropress

SAFETY PRECAUTIONS.

- Important: For safety reasons, press the air release plunger until water runs out (see below).
- The rubber membrane should be protected both from sharp objects.

Operation

- Place a green bucket under the juice outlet. Keep a spare bucket to hand to replace the full one.
*N.B. Juice will flow freely **before** pressing so be ready.*
- Insert the pressing bag into the cylinder spreading the bottom out and folding the top over the rim of the press cylinder.
- Pour fruit pulp into the basket, firming it down with your hand until the cylinder is full to the level of the top of the rubber membrane. Fold the cloth over the top of the pulp.
- Fit the lid onto the cylinder. Replace the washer and securely tighten the nut.
- Turn on the water supply and depress the air release button in the centre of the lid until water escapes from around the button — then release the button.
- The rate of pressing can be controlled by regulating the water pressure in the membrane — simply open or close the water supply.
N.B. A slower, more gradual pressing will yield more juice.
- Once the fruit pulp yields no more juice shut off the water supply.
N.B. You may notice the pressure release valve starting to spray at this point
- Open the drain valve to empty out the rubber membrane until water ceases to flow out of the drain.
- Remove the lid, lift off the cylinder with the liner sack and pulp inside, push the liner with pulp into a bin or wheel barrow and a brisk shake of the sack should release the pulp.

Cleaning

- Wash the press immediately after use before the pulp has dried.
- Disassemble the press and use a low pressure hose and a nylon brush to clean thoroughly. Rinse with fresh water

The Pasteuriser

SAFETY PRECAUTIONS

- This gets hot!
- Never move the equipment once full with hot water, so take care to situate it in the right place

Preparation

- Bottles should be filled to the next approx one inch below the brim
- Use only clean bottles – the equipment will kill yeast to stop the juice fermenting but will not be effective against dirt!
- Bottles should have the lids loosely fitted to allow air to escape when heated.

Operation

IMPORTANT: Never turn the equipment on without some water inside.

- Place the pasteuriser on a level surface.
- Fill approximately one third full (if you heat the water in a kettle first this will save a lot of time)
- Now connect the power cable to a standard plug socket.
- Place the bottles into the urn. You should be able to fit 13 or 14 at a time. If the water in the pasteuriser does not reach the level of the fluid inside the bottles add some more – if it is too full then pour some out using the tap.
- Fit the lid
- Turn the temperature dial to 75°C. Turn the timer dial to 20 minutes. Once the urn is up to temperature the timer will start to wind down.
- Once the timer has finished remove the bottles using the gloves provided and fully tighten the lids.
- Invert the bottle to sterilise the lid with the hot liquid.
- It is advised to allow the bottles to cool laying on their sides.

Cleaning

- Empty the water using the tap.
- Once the equipment has cooled down rinse with warm water