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| |  |  |  | | --- | --- | --- | | **Instructions for wine press**  bar3008  Ratchet Head presses use a stationary threaded shaft with a ratcheting head ( back & forward motion ) to  do the pressing with a greater amount of speed, torque and capacity. Select a press that will meet your  pressing requirements. Generally, 20kg /44lb of grapes will yield 10 lt / 3 US gallons of wine. The #30 press  will readily accommodate 40kg / 88 lb of grapes – this will vary between white & red grapes & the removal  of grape stalks on crushing the fruit. Remember that when buying the press it is not advisable to buy a press for the exact volume of fruit to be processed – the cage can be emptied & re-filled many times.   |  | | --- | |  |   **Wine Press includes:**   * A pressed steel base with threaded shaft and drain pan. * Split wood basket with metal bands, hinges and cage locking pins ( number of pins supplied depends on the size of the press – smaller presses have two metal bands & 4 locking pins. Larger sizes have 3 metal bands & 6 locking pins ) * 2 x Half circle wood pressing plate and a series of wood blocks * Ratcheting head with metal pins or keys. * Metal lever handle   C:\Documents and Settings\Administrator\My Documents\Instructions Brewcraft\BC_Crest_RGB.bmp  **SETUP and OPERATION**   1. Before assembling the press be sure to thoroughly wash the press with Brewcraft “Cold water”(ECD) Equipment Cleaner/Deodorizer then apply a sterilizer ( available from home brew stores ) to all parts of the press that will in contact with the juice. 2. Lubricate all moving parts and hinges with petroleum jelly or a food grade lubricant. 3. Assemble the basket onto the metal base and secure with hinge pins. 4. Place a clean sanitized container under the spout to catch the juice.   **Woodblocking**   1. You may choose to line the basket with a nylon bag to contain large particles or pulp as a result of the pressing. This is only required when processing fruit where a pectic enzyme is used to assist in the break down of the fruit pulp which can cause the macerated fruit to squeeze through the wooden slats. 2. Fill the basket with grapes to within 20mm/ one inch of the top. 3. Place the two wooden half circle pressing plate on the top of the grapes, followed by wood blocks placed at right angles to the wooden half circle plates.. 4. Thread the ratcheting head onto the threaded shaft, set the ratchet keys to allow clockwise operation as shown, and lower onto the wood blocks.   C:\Documents and Settings\Administrator\My Documents\My Pictures\grape press stacking.jpgC:\Documents and Settings\Administrator\My Documents\My Pictures\grape press ready%20to%20press.jpg  C:\Documents and Settings\Administrator\My Documents\Instructions Brewcraft\BC_Crest_RGB.bmp   |  | | --- | | **Ratchet Head Workings**.   1. The ratchet won't ratchet unless you have it under a load. You can do this with it full of grapes but you can also use one hand to provide resistance when first setting up. 2. The ratchet head has two pins/shieves which are removable. Don't lose them. They are small, only 40 to 60mm/2 or 3 inches long, so put them in a safe place. You MUST have these pins/ shieves for the ratchet to work. There are two slots in the top of the ratchet head one shieve goes in each. Put the shieves in with the pointed end down. The Shieves must point in opposite directions--in other words, if the right Shieve has its point toward the north, the left shieve must have its point toward the south. 3. There are two ways to correctly insert the shieves. One way for ratcheting down, the other for ratcheting up. As you are looking down on the press, when the shieves are pointed in clockwise direction, the ratchet goes down.   C:\Documents and Settings\Administrator\My Documents\My Pictures\grape press heads.jpg   1. The ratchet may be stuck because it has been sitting around with no lubrication. Spray some WD40 or silicone lubricant on all the moving parts before you use it. You might need to take a rubber mallet and **GENTLY TAP** the ratchet head it a little to loosen it up. You might have to do this every year after taking it out of storage. 2. To test the ratchet, insert the handle. Hold the base of the ratchet with your left hand to provide resistance. Then simply ratchet back and forth. Now turn the Shieves the other direction, and repeat. 3. **NOTE**: Larger model ratchet presses have 2 'gears'. They have inner and outer slots for the pins/shieves. The inner shieve operates a little faster this is used when the press is not under load to facilitate a quicker pressing operation. When the tension increases the shieves will have to be places on the external slot for maximum torque.   C:\Documents and Settings\Administrator\My Documents\Instructions Brewcraft\BC_Crest_RGB.bmp | |   **Ratchet Head (clockwise)**   1. Apply pressure on the head and begin pressing by turning 2-3 turns in a clockwise direction. 2. Pause until the juice no longer runs, then continue pressing in 2-3 turn intervals. 3. Stop when the head reaches the top of the basket.   **Ratchet Head (counterclockwise)**   1. Reverse the ratcheting head as shown and raise to add more wood blocks at right angles to the previous ones. 2. Lower the head to the blocks and repeat the pressing operation until all of the grapes have been reduced to 1/3 of the original volume or the ratchet turns with excessive resistance. To prevent damage to the press do NOT use levering devices longer than supplied with the unit. 3. Raise the ratcheting head and remove the wood blocks and pressing plate from the basket. 4. Remove the hinge pins, open the cage and remove the pomace. 5. If you wish to do a second pressing – you will able to gauge this on inspection of the marc. Place the marc in a sanitized large container and break up with a ladle or large spoon and place back into the cage. Repeat the pressing cycle until all juice has been satisfactorily removed. The second pressing should be avoided if you are making wine for quality over quantity. The second pressing is of lesser quality, since some oxidization occurs and excessive tannins and harshness from the skins and pulp will be pressed into the wine.   **Care & storage**   To keep the press in proper operating condition and provide long reliable service, perform the following procedure after completing pressing for the season:   * Clean all components with Brewcraft “Cold water”(ECD) Equipment Cleaner/Deodorizewater . * MOST IMPORTANT to allow the wooden parts to dry thoroughly before storge * Re-lubricate all moving components of the ratchet head and basket hinges. * Tighten any loose bolts. Service and replace any damaged or worn parts. * Cover and store the press in a dry environment. | | |  |  |  |  |  | | --- | --- | --- | |  |  |  | | |  |
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