



- Wash or rinse press prior to starting.
  - Fully assemble.
  - Place pan or bucket under tray end; ensure liquid drains from the tray.
  - Place filter liner in basket on pallet under the shredder.
  - Line up the pallet supports, on the bottom, with the direction of flow in the tray.
  - *Do Not Run* shredder motor without the chute aka hopper on top.
  - Slowly place fruit or fruit chunks into the chute.
  - Slide full basket out from under the shredder.
  - Fold filter bag over the pulp.
  - Put press lid on top & slide under press screw.
  - Turn press screw until no more juice comes out, or you cannot turn it any more — but don't over-do it.
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- **Always clean this press soon after use . . .**
  - **Remove all loose parts.**
  - **Tip the press forward so the ends of the handles & the front legs are resting on the ground.**
  - **Spray with clear water; be sure the underside is clean too.**
  - **Wipe dry after hosing off.**

## 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 part 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. Delicate setting; cold water; **DO NOT PUT IN DRYER.** \* PAN or BUCKET
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, 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. Place apples into shredder chute. Begin slowly, as feeding too fast might form a “bridge”. 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.** The frame will creak some when receiving pressure.
7. Pour juice through a hand held kitchen strainer and a funnel into your storage container. Cool soon. Refrigerated juice will begin its natural process of fermentation in less than 10 days.
8. 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 the entire 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. **DO NOT STORE IN AN OUTBUILDING WHERE TEMPS MIGHT REACH INTO TRIPLE DIGITS.** This will cause the wood to try to adjust and some shrinkage or checking might occur.

Presses are hand finished with Min Wax Polyurethane Clear Satin. When refinishing, do not use exterior grades, as they contain oils and ultra-violet inhibitors that can leach into food products for many years. Call 541-935-3500 if any repairs 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.

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 WITH FOOD GRADE MINERAL OIL ONLY. USE BEARING GREASE FOR THE LOW BEARING. 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 support the shredder core have a zircon fitting and grease should be applied every year. A reputable wine supply store can advise on various methods of preservation or fermentation.