

Cider Press Manual



By borrowing the cider press, borrowers agree to the following:

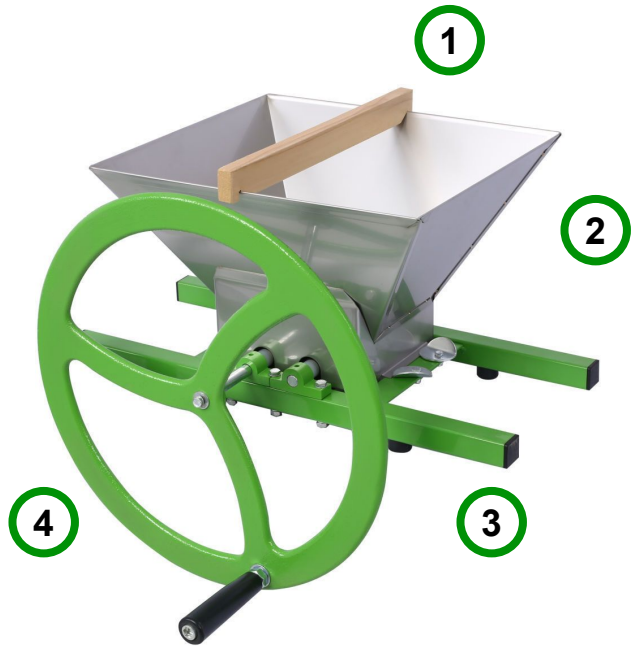
- Use with adult supervision only!
- Check out for the cider press is one-week and must be returned during open library hours. See website for details.
- Borrowers agree to return all items in clean and sanitized condition without undue wear and tear and to notify staff if any pieces are missing.
- Borrowers who lose, damage, or render items unreturnable or unusable will be responsible for the cost of replacing the item.

By borrowing an item(s) from *The Library of Things*, borrowers release the Lawrence Memorial Library from any and all liability from the use of borrowed materials for any reason.

Parts & Pieces

Apple Grinder/Crusher:

1. Wooden Handle (1)
2. Hopper (1)
3. Rotating Grinder (1)
4. Crank (1)



Cider Press:

1. Metal Crank (1)
2. Plastic Washer (1)
3. Crank Handle (1)
4. Rectangular Pressing Plate (1)
5. Wooden Blocks (8)
6. Semi-Circle Pressing Plates (2)
7. Mesh Filter Bag (1)
8. Wooden Basket (1)
9. Base/Juice Catching Tray (1)
10. Extra Pressing Blocks (8)



Parts & Pieces

1



2



Additional Supplies:

1. Funnel (1)
2. Bucket (1)

Extra supplies that are NOT PROVIDED, but may be helpful:

- Extra buckets
- Jars and/or containers to collect and store your juice
- Knife and cutting board
- Dish towel(s)
- Source of water to rinse and clean everything

Instructions

1. Set up your grinding station by securing the **hopper** onto the **rotating grinder**. Place the assembled apple grinder/crusher over a bucket to collect the apple pulp.
2. Set up your cider press by lining the **outer wooden basket** with **mesh filter bag**. Place a bucket under **base/juice catching tray** to collect your cider.
3. Collect and rinse your apples of any debris.
4. Cut apples into halves and quarters, depending on size. Avoid apples that have spoiled as they will cause your juice to ferment too rapidly.
5. Add your cut apples to the **hopper** and use the **crank** to grind them into a pulp. This may take two people - one to hold the grinder/crusher steady, in place, and the other to do that actual grinding. **CAUTION: DO NOT PUT HANDS INSIDE THE GRINDER/CRUSHER WHEN IN USE!**
6. Once your bucket is filled with pulp, transfer the pulp to the prepared cider press – you're ready to start making cider! :)
7. Once all your pulp is in the cider press, place the **semi-circle pressing plates** directly on top of the pulp. You'll then begin stacking the **wooden blocks** — log cabin style — on top of the semi-circle pressing plates (**extra pressing blocks** have been provided in case the wooden blocks aren't quite tall enough to fully press your apple pulp).
8. Place the **rectangular pressing plate** on the very top of your wooden block tower, followed by the **plastic washer**. Begin to screw the red **metal crank** onto the press by hand. When you're no longer able to screw the metal crank by hand, insert the **crank handle**. ([For helpful visual, see this youtube video](#)): This PDF is available at : <https://www.lawrencelibraryvt.org/extras>
9. Continue cranking to create cider! You'll know when you've gotten all the cider out of your apple pulp when the press gets too difficult to crank. This may take two people – one to stand on and stabilize the press stand, and the other to do the actual cranking and pressing.
10. Once you've fully pressed your apple pulp and made delicious cider, remove the metal crank, plastic washer, rectangular pressing plate, wooden blocks, and semi-circle pressing plates from the press. Pull mesh bag out, and dump crushed pulp into a compost bin.
11. Repeat **STEP 3 - STEP 10** until you've made your desired amount of cider and remember to **HAVE FUN!**
12. When finished, please thoroughly clean all materials so they are ready to go for the next cider making patron. Thank you! :)