



General Instructions for wine presses

Item #5512, #5513, #5514 & #5515



Unlike tabletop & fruit presses that use a moving screw & plate, these presses use a stationary threaded shaft with a ratcheting head to do the pressing with a greater amount of torque & capacity. Select a press that will meet your pressing requirements. Generally, 2 cases of grapes will yield 6 gallons of wine. Each case of grapes weighs approximately 36 pounds. The #30 press will readily accommodate two cases of grapes at one pressing.

Ratchet wine presses may include:

- A pressed steel base with threaded shaft & drain pan.
- Split wood basket with metal bands, hinges & pins.
- Wood pressing plate & wood blocking.
- Ratcheting head with metal knives or keys.

SETUP & OPERATION

1. Before use, disassemble the basket by removing the pins; clean & sanitize along with any other components which will come into contact with the grapes or juice, including wood press plates & wood blocks.
2. Lubricate all moving parts & hinges with petroleum jelly or a food grade lubricant.
3. Assemble the basket onto the metal base & secure with hinge pins.
4. Place a clean sanitized container under the spout to catch the juice.

Wood blocking

1. You may choose to line the basket with a nylon bag to contain large particles or pulp as a result of the pressing.
2. Fill the basket with grapes to within one inch of the top.
3. Place the pressing plate on the top of the grapes, followed by wood blocks placed at right angles to the plate halves.

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4. Thread the ratcheting head onto the threaded shaft, set the ratchet keys to allow clockwise operation as shown, & lower onto the wood blocks.

Ratchet key (clockwise)

1. Apply pressure on the head & 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. Stop when the head reaches the top of the basket.

Ratchet key (counterclockwise)

1. Reverse the ratcheting head as shown & raise to add more wood blocks at right angles to the previous ones.
2. Lower the head to the blocks & 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 & remove the wood blocks & pressing plate from the basket.
4. Remove the hinge pins, open the cage & remove the pomace.
5. If you wish to do a second pressing, place the pomace in a sanitized large container & break up with a ladle or large spoon & place back into the cage. Repeat the pressing cycle until all juice has been satisfactorily removed. This step is sometimes called the second run or pressing. 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 & excessive tannins & harshness from the skins & pulp will be pressed into the wine.

Large ratchet head

The larger presses #40 & #45 are supplied with a two slot ratcheting head which will operate fast (key in inner slot) or slow (key in outer slot). More pressing torque is available at the slow setting.

To keep the press in proper operating condition & provide long reliable service, perform the following procedure after completing pressing for the season:

- Clean all components with water & allow to dry thoroughly.
- Re-lubricate all moving components of the ratchet head & basket hinges.
- Tighten any loose bolts. Service & replace any damaged or worn parts.
- Cover & store the press in a dry environment.
- Retain these instructions for future reference.

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