

# HOMEMADE FRUIT PRESS

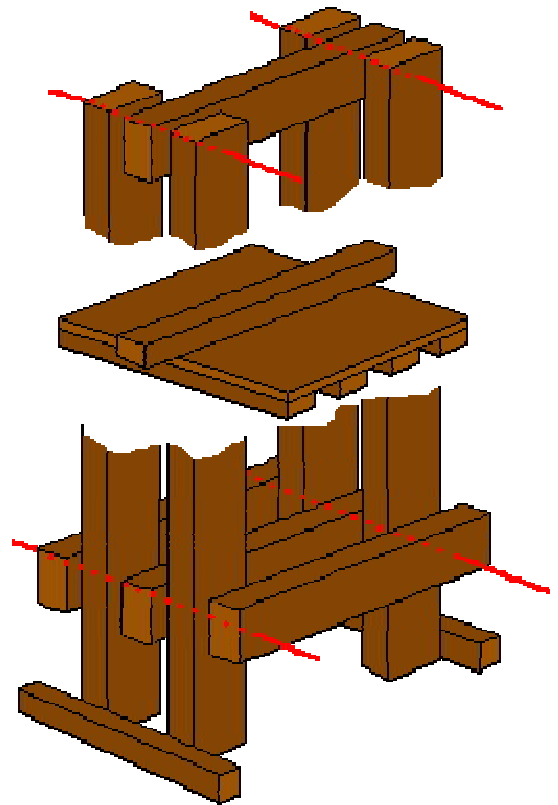
## Press Frame

You will need;

8 Lengths of 120x50 timber  
4 at 1½m for the uprights  
4 at 750mm for the cross members.

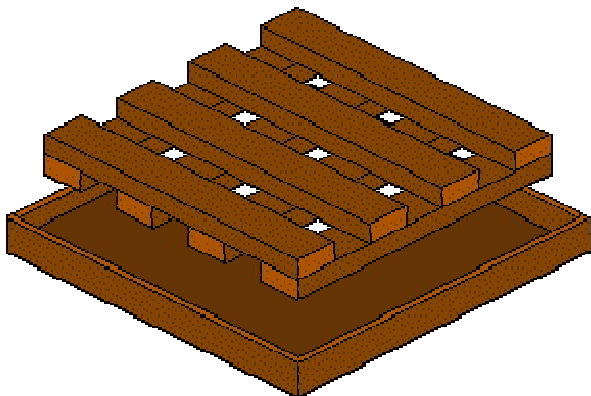
3 750mm lengths of 45x45mm for the legs and  
the top member of the pressing plates.

Bolt the larger timbers together as shown by  
the red lines with strong coach bolts. You will  
need 2 each of 8 and 12 inch bolts. Or use  
threaded rod. Allow a space of 400mm  
beneath the lower cross pieces for the  
collecting vessel. Screw the legs on the  
bottom to provide support.



## PRESSING PLATES

The third length of 45x45 is screwed to a  
25mm board measuring 450x450mm with  
19x25mm batons attached to the underside  
as can be seen above. This forms the upper  
of the pressing plates. It can be located  
between the two sets of legs by inserting at  
an angle.



The bottom plate is a tray formed by  
screwing 25x75mm timbers around another  
25mm board measuring 500x500mm. This  
will rest on the lower beams of the carcass.  
A hole is drilled through the bottom to let  
juice run through into the collecting vessel.  
Line the hole up to one side of the carcass  
beams. Between these two plates are 3  
plates constructed from a lattice of  
19x25mm timbers as can be seen to the  
left.

## USING THE PRESS

There is one more component needed to use the press. This is a telescopic car jack. This is placed between the top cross member of the carcass and the cross piece of the upper plate to provide the pressure. This cross piece runs between the two sets of uprights as a guide.

These instructions recommend making 3 middle plates but the number will depend on the size of the jack used. There is no problem with leaving one out if you don't have the space.

Apples should be pulverized and grapes should be crushed before being split into equal parts to go between the plates.

This is call 'making cheeses' Each part is a generous measure of fruit pulp wrapped in strong hessian cloth. Apply pressure evenly and catch the juice in a bucket or fermentation jar as it flows out the hole you have drilled below.

The press can easily be disassembled for storage or cleaning.

