

# Brightwell Village

## Apple Pressing

### 1 Introduction

The equipment described here will enable you to make juice from your, or any other, apples – to be kept as juice or turned into cider. Apples are plentiful in the village and many villagers will be only too happy to let you pick their apples rather than have them mess up a lawn and go to waste.

We invested in the equipment because we wanted it to be available for the village generally. Although we hope to recover at least some of our investment, the purpose of acquiring the equipment was to provide a facility the whole village could enjoy.

This booklet describes the equipment and what you can expect from it.

### 1.2 Overview

Apples need to be milled first, to produce a pulp called “pomace”. The Speidel apple mill (Figure 1) can pulp a box of apples like the ones shown in Figure 2 in under two minutes.



*Figure 1. Speidel apple mill.*



*Figure 2..Different varieties of apples ready for processing*

The mill has very sharp blades driven by a powerful electric motor. Although it has a number of safety features, it should be treated with respect. In particular, children should be kept away from this part of the process.

The pomace is then transferred to the press (Figure 3). This is a 40 litre Speidel press that you connect to a mains water supply. Normal household water pressure, usually less than three bars, is sufficient to expand a rubber membrane inside the press and squeeze out the juice. The press is easy to use provided you follow the instructions carefully. Because the pressures involved are fairly low, it is relatively safe.

Finally, unless you are going to drink the juice within two or three days, having refrigerated it, you need to bottle and pasteurize it. There are two pasteurizers, each capable of taking 13 bottles of juice. The first pasteurizer is used to warm the juice to around 50°C, the second then raises the temperature to around 70°C for 20 minutes to complete the process.

We have all the plastic tubs and ancillary equipment you will need to make a successful batch of juice from your first pressing.

After you've made your juice, please clean the equipment thoroughly with cold water, ready for the next user.



### 1.3 What Should I Expect?

The mill and press are designed to handle relatively large quantities of apples, so you should plan a pressing day accordingly. There is no point in trying to process, say, 20 pounds of apples, because this will not fill the press: it is designed to juice a tub full of apples at a time, such as that in the foreground of Figure 2. All the apples shown produced just under 100 bottles of juice.

You can press single varieties of dessert apples if you like a very sweet juice to drink. Our experience, however is that it is best to juice a mixture of varieties, including some cooking apples such as a Bramley, which will provide additional body and tartness. The quantity of Bramley or similar cooking apple is a matter of taste. However, between one third and one half cooking apples seems to work well.

*Figure 3. Press with the lid removed showing the brown rubber membrane and porous fabric liner.*

When you use the equipment for the first time, someone will supervise the first pressing to make sure you know how to use the equipment safely. Then you can be left to your own devices. All of the equipment can be operated safely by a single person, so you do not need a team of people, although it makes a good family day out!

Depending on quantity of apples you start with, you can press, bottle and pasteurize in a single day. Pressing is quite demanding physically, however, so you might want to complete the process over two days. The juice can be stored overnight in two 30 litre fermenters. This is helpful because it enables the residue to sink to the bottom. When you rack it off into bottles the juice is clearer and ready for pasteurization.

### 1.4 What Will It Cost?

The equipment cost around £1,700 so a small hire charge (£25 per day) is levied to recoup some of the initial investment and meet maintenance costs. Ultimately, we hope that the proceeds from pressing and bottling can be used for the benefit of the village generally.

Sometimes, it will make more sense to take the equipment to the apples, rather than bring the apples for pressing. If you want to borrow the equipment to press over a number of days, the charges are £25 for the first day and £15 for subsequent days.

You will need to supply your own bottles or other containers for your juice. Vigo is the best supplier of small quantities, i.e. less than a pallet of 500 (see [vigopresses.co.uk](http://vigopresses.co.uk)). Subject to sufficient advance warning we can supply bottles with tamper proof caps at cost – it works out at around 80p per bottle.

The result is that if you hire the equipment for a day and press 100 bottles of juice, each bottle will cost just over £1. There is nothing better than apple juice you have made yourself from your own or a neighbour's garden.

Happy Apple Pressing!

*Robert and Doug*

### Contact:

If you would like to use the equipment, please e-mail [brightwellorchardpresshire@gmail.com](mailto:brightwellorchardpresshire@gmail.com).