



F.A.Q. Home cider making





Contents

1	GENERAL QUESTIONS ABOUT HOME CIDER MAKING	3
2	POME FRUIT GRINDER – ITEM-NO. 22200	4
2.1	General information about the pome fruit grinder	4
2.2	Sales arguments for the pome fruit grinder	4
2.3	F.A.Q. regarding the pome fruit grinder	5
3	HYDRAULIC PRESSES – ITEM-NO. 22620-01, 22600-01, 22690-01, 22690, 22618	6
3.1	General information about the hydraulic presses	6
3.2	Sales arguments for the hydraulic press	6
3.3	F.A.Q. regarding the hydraulic presses	7
4	PE-CIDER CONTAINERS	8
4.1	General information about the PE-Cider containers	8
	Available container sizes and dimensions (LxWxH), oval:	8
4.2	Sales arguments for the PE-Cider containers	9
4.3	F.A.Q. regarding the PE-Cider containers	9
5	JUICE CONTAINER – ITEM-NO. 47050 + 47051 + 47052 & COMPLETE KITS	10
5.1	General information for the juice containers	10
5.2	Sales arguments for the juice container	11
5.3	F.A.Q. regarding the juice containers	11
6	PRESSURE CASK – ITEM-NO. 47014	13
6.1	General information about the pressure cask	13
6.2	Sales arguments for the pressure cask	13
6.3	F.A.Q. regarding the pressure cask	14



1 General questions about home cider making

The most frequently asked questions in general relate to the right choice of products, especially in the area of hydraulic presses and their size.

In order to be able to recommend the best possible size to the customer, it is important to know how many apples produce roughly how much juice and roughly how many kilograms of apples a tree yields.

Depending on the size and age of an apple tree, it bears around 150-250kg of apples per season on average, with an apple weighing between 150 and 250 grams. The average juice yield of our hydro presses is around 67-70% of the pressed weight - i.e. one tree produces around 100 - 175 litres of juice. Of course, this is also influenced by the variety of apples.

Now the customer has to decide, how much fruit he wants to process and how many pressing processes are acceptable for him. The 40 litre hydraulic press is usually sufficient enough for processing up to 500 kg of apples. About 10-15 pressing processes would be necessary here.

In a specific example, this would mean:

The customer has an apple tree in his garden, which is 15 years old. We can expect this tree to bear around 250kg of apples per season.

The customer would like to use it to make juice for his family and would like to know what he needs.

In this case, we can advise the customer to use the following products to process their fruit:

1x Pome fruit grinder

1x Hydraulic press 40 Litre

1x Complete-Set Juice container 170 Litre

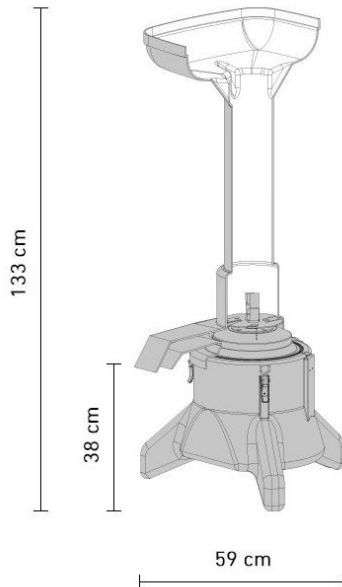
(Possibly also accessories such as the stainless steel tray)

We can therefore offer the customer the necessary products tailored to his needs - true to our motto, "*From tree to glass* "!

Below is an overview of the corresponding products with technical data, scope of delivery, dimensions and the most frequently asked questions about each item.

2 Pome fruit grinder – Item-No. 22200

2.1 General information about the pome fruit grinder



Technical specifications:

Motor: 230 Volt, 50Hz, output 2.2kW

Rotations: 2,800 rpm

Connection: Type 1 Power plug for AU/NZ

Hourly output up to 1,000kg

- Funnel made of food-safe, two-tone PE plastic
- Lower part made of black coloured PE plastic
- Resharpenable turnblade knives made of hardened stainless steel

The grinder complies with all European and local safety standards and bears the CE mark. In addition, the device has a motor protection switch which responds in the event of an overload, a switch-on protection switch, which prevents the pome fruit grinder from being switched on without the funnel being properly seated. A PE apron in front of the blade and motor protects against unauthorised access and splashing water.

2.2 Benefits for the pome fruit grinder

The pome fruit grinder impresses with its quality, functionality and safety. The pome fruit grinder is made entirely in Germany from food-safe, high quality and almost indestructible PE plastic, which ensures extreme durability.

Even the electric motor that is installed is a quality product made in Germany.

Thanks to the integrated roller, the pome fruit grinder is easy to transport and the large filling funnel makes it easy to fill in the fruits.

The cleaning of the grinder is also very easy and can be done quickly by hand - simply remove the funnel and spray the blade assembly and funnel with water.

The maintenance of the mill is limited to regrinding the knife mechanism, which makes the pome fruit grinder almost maintenance-free.

The most common argument, or the most common point of criticism - namely the higher price compared to the competition can be invalidated with these points - 100% German-made, consistently made at a high-quality and extreme durability.



2.3 F.A.Q. regarding the pome fruit grinder

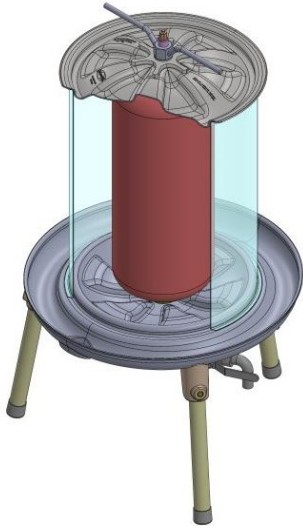
- **How much can be processed with grinder in what time?**
The pome fruit grinder can process around 1,000kg/hour.

- **The grinder suddenly switches off during operation**
 1. Too much fruit has been filled in, the grinder may be overheating and needs to cool down – feed fruit more slowly.
 2. The funnel is not seated correctly – the switch-on safety device is no longer actuated – check the fit of the funnel and the setting of the tension locks.
 3. Overload on the power line – check the fuse.

- **What maintenance work must be carried out?**
The pome fruit grinder is almost maintenance-free. Only the knives should be sharpened from time to time.

3 Hydraulic presses – Item-No. 22620-01, 22600-01, 22690-01, 22690, 22618

3.1 General information about the hydraulic presses



Dimensions (ØxH) and Weight:

- 20 Litre VA – 22620-01 – 44cm x 83cm – 14kg
- 40 Litre VA – 22600-01 – 52cm x 92cm – 20kg
- 90 Litre VA – 22690-01 – 62cm x 104cm – 32.7kg
- 90 Litre cast aluminium – 22690 – 59cm x 107cm – 28kg
- 180 Litre cast aluminium – 22618 – 72cm x 94cm x 132cm – 72kg

Special feature of the 180 litre hydraulic press: The 180 litre press is delivered with a swivel carriage. This makes it easier to transport - the swivel function also makes it easier to empty the pomace from the inlay bag after pressing.

Scope of delivery:

- Hydraulic press
- Press bag
- Splash guard
- Adapter GEKA to 3/4" ET

3.2 Benefits for the hydraulic press

Compared to other presses, the hydro press not only has a higher juice yield (~65-70%), but also works completely without electricity and greater effort.

The press can be operated on any domestic water connection that supplies at least 2.5 bar. The pressing pressure and the pressing time can be conveniently regulated by the water flow.

The presses are also extremely easy to care for and can be cleaned very quickly, which further reduces the workload.

Here, too, we rely completely on German-made, and set very high quality standards, which results in an enormous durability of the presses.

Compared to many of our competitors, we use slotted instead of perforated sheet metal for our press baskets, which further increases the yield and prevents the flow paths from clogging.

The purchase price is amortised by the long service life, the ease of work and the high yield when pressing.



3.3 F.A.Q. regarding the hydraulic presses

- **Can the presses be operated with air pressure?**
Clear NO! – These are hydraulic presses that may only be operated with water. When operating with compressed air, there is a risk of explosion and a very high risk of injury if the membrane bursts due to excess pressure or damage.
- **Is a minimum water pressure required?**
In order to ensure the function and the best possible yield, there should be a minimum water pressure of 2-2.5 bar on the press.
- **What if the water supply delivers more than 3 bar?**
In principle, this is not a problem, as if the water pressure inside the press exceeds 3 bar, the pressure relief valve opens and there is no pressure-related damage.
- **How many apples make how much juice?**
On average, 50kg of apples produce around 30-35 litres of juice, depending on the variety and quality of the apples.

4 PE-Cider containers

4.1 General information about the PE-Cider containers



Available container sizes and dimensions (diameter ØxH), round:

- 12 Litre - Item 21047 - Ø 26cm x 35cm
- 20 Litre - Item 21052 - Ø 31cm x 42cm
- 30 Litre - Item 21006 - Ø 34cm x 47cm
- 60 Litre - Item 21007 - Ø 40cm x 61cm
- 120 Litre - Item 21008 - Ø 50cm x 80cm

Available container sizes and dimensions (LxWxH), oval:

- 60 Litre - Item 21001 - 51cm x 35cm x 52cm
- 100 Litre - Item 21002 - 61cm x 40cm x 62cm
- 200 Litre - Item 21004 - 80cm x 49cm x 77cm
- 300 Litre - Item 21005 - 87cm x 57cm x 87cm
- 500 Litre - Item 21042 - 110cm x 66cm x 104cm

Scope of delivery (round and oval):

- The cider container itself
- Lid including the seal
- One lid

Outlet valves have to be bought separately!



4.2 Benefits for the PE-Cider containers

We only use undyed and food-safe PE plastic of the highest quality for our beverage kegs.

The higher price compared to some competitors results from our production with particularly thick walls, which preserves the aroma and the alcohol for a particularly long time. This keeps the stored drink fresh for a long time.

The kegs have certified food safety, stable carrying handles and have been tried and tested for many decades and are extremely durable.

4.3 F.A.Q. regarding the PE-Cider containers

- **Can filled containers be carried by the handles?**
Depending on the weight - barrels up to 30 litres no problem - 60 litres is the limit and should not be carried completely full if avoidable.
30kg are permitted per handle!
- **Is there an upper limit on the alcohol content of the stored liquid?**
In principle, no. However, it should be noted that the higher the alcohol content, the faster the seals and, to a lesser extent, the keg itself will wear out.
- **Up to what temperature can the containers be used?**
For short periods of time the containers can withstand temperatures of up to 80°C. This temperature should not be exceeded.
For longer periods of time the containers can be used at temperatures up to 60°C.

5 Juice container – Item-No. 47050 + 47051 + 47052 & Complete kits

5.1 General information for the juice containers



Available variants with dimensions and weights:

- 47050 – 65 Litre – 77cm high, Ø35cm, 8kg
- 47051 – 110 Litre - 77cm high, Ø44cm, 10kg
- 47052 – 170 Litre - 77cm high, Ø55cm, 15kg

The juice containers are also available as complete kits with the flat immersion heater (Art.-Nr. 47059).

- 65 Litre – 47150
- 110 Litre – 47151
- 170 Litre - 47152

Advantages of the juice container:

- Optimal hygiene due to a welded and not screwed in outlet
- Easy to clean due to polished, mirror-finished surfaces
- Ventilated dust lid

Scope of delivery:

- Juice container with reinforced edge on the top approx. 10mm across
- PE-Tap with 3/4" thread, ND10
- Stainless steel floating lid with spherical knob
- Stainless steel dust lid with spherical knob and ventilation slits
- 1 Litre of vaseline oil

Optionally there is a stainless steel drain valve available (Item 65276)

The juice container is the optimal solution for storing fruit juices for several months without the juices fermenting or becoming bitter.

The juice container uses a floating oil lid as an air seal, which always floats on top of the juice - so the container does not have to be completely filled.



5.2 Benefits for the juice container

The juice containers are made entirely of stainless steel and have a welded, non-screwed threaded connection with a 3/4" internal thread, which ensures optimal hygiene in the area of the outlet.

Thanks to the mirror-smooth surface, the barrels are also extremely easy to clean. Juices stored in the container can be stored and kept fresh for months without the juice starting to ferment.

The container can be filled as desired and does not have to be completely full as the floating lid always floats up and thus adapts to the content. The sealing ring made of medically pure and food-safe vaseline oil keeps the oxygen in the air away from the juice and thus forms an air seal.

These juice containers are also completely Made in Germany and have the best processing quality.

5.3 F.A.Q. regarding the juice containers

- **How long does it take to heat the juice in the juice container with the flat immersion heater (Item 47059)?**

Depending on the size of the container and the initial temperature of the juice we can provide the following approximate values:

- 65 Litre – approx. 2 – 2 ½ hours
- 110 Litre – approx. 3 ½ - 4 hours
- 170 Litre – approx. 6 hours

- **Is there a minimum amount of juice that needs to be in the juice container to heat it up?**

To ensure safe use of the immersion heater, the barrel should be a good third full, or in any case up to the minimum mark on the flat immersion heater.

- **How can mould form above the floating lid and what needs to be done?**

Since juice residues can remain on the wall of the container when the level in the container drops, mould can form. As long as the juice has retained its normal flavour, it's not a big deal. The juice can still be used and the mould does not necessarily have to be removed - however, thorough cleaning must be carried out after use!

The mould can also be carefully removed with a dry cloth (e.g. kitchen roll) - it is essential to ensure that no mould particles fall into the oil film - this could lead to contamination of the juice and spoil it.



- The juice only keeps good for a short time and tastes different/goes bad. What can be the reason?
 - The juice was not heated evenly to the required temperature of around 85°C – 90°C.

Solution: Heat juice more carefully. Occasionally move the immersion heater vertically in the juice container to prevent the formation of layers of different temperatures in the juice.

- The juice container was not cleaned thoroughly before use.

Solution: Clean the juice container more thoroughly before use and make sure no impurities remain inside.

- Impurities have entered the juice through the tap.

Solution: After drawing off the juice from the juice container, wipe the tap (inside) with a dry, clean cloth to prevent dirt from building up in the tap which, when the tap is opened, could penetrate the juice and spoil it.

6 Pressure cask – Item-No. 47014

6.1 General information about the pressure cask



Technical specifications:

- Ø 40cm x 54cm (without fitting), 83cm (with fitting)
- Weight 12kg (without fitting), 13.5kg (with fitting)
- Maximum operating pressure of 10 bar

Scope of delivery:

- Stainless steel pressure cask
- Tapping unit (stainless steel tubing with seal and ball valve), manometer (0-15 bar), type-approved safety valve, blind plug for connecting the gas set

Important instructions:

- Only use the cask in ventilated rooms, otherwise there is a risk of suffocation if the CO₂ is released (e.g. by triggering the overpressure valve)
- When using a pressure reducer (when using the gas set) make sure that it can be set to a maximum working pressure of 10 bar
- Only tighten the fitting hand-tight – do not use any tools!
- When using a CO₂ bottle, the customer is responsible for carrying out an inspection every 10 years
- Never fill the cask all the way to the top!
- Do not introduce oxygen into the pressure cask
- Only transport the pressure cask without pressure and secure it accordingly
- Only place the cask on a stable and, horizontal surface.

ATTENTION: When full, the cask weights up to 60kg

6.2 Benefits for the pressure cask

The pressure cask is the ideal container for storing juice (low-alcohol sweet juice) without having to heat it or add other chemical preservatives.

In addition, the degree of fermentation and alcohol content can be determined individually, since further fermentation can be stopped when the desired degree is reached by applying CO₂.

Soda water can also be produced with the pressure cask using CO₂.

The pressure cask itself meets the highest safety standards and is “TÜV” tested. Quality Made in Germany also applies here.

6.3 F.A.Q. regarding the pressure cask

- The CO₂ bottle only lasts one filling of the pressure cask, is that normal?

Yes, that certainly can be the case, since the less content remains in the pressure cask, the more CO₂ you have to give in.

- The pressure in the cask drops at the beginning, although nothing is drained, is the cask leaking?

This is the normal saturation process of the medium with CO₂. The pressure can certainly drop from 9 to 4 bar. During this time, increase the pressure to 9 bar again until it no longer drops (keep the cask as cool as possible to speed up the process). Usually lasts 1-3 days.

- When tapping the must comes out of the tap as foam. Is there a solution for this?

Due to the relatively high pressure in the cask, the medium comes out of the tap very foamy, this is normal. You can counteract this to a limited extent by tapping off slowly and storing the pressure cask as cool as possible.

- Customer says the pressure cask is damaged on the bottom.



A predetermined breaking point is attached to the underside of the pressure casks. In the event that the pressure relief valve fails and does not trip, the cask will rupture at that point. This predetermined breaking point is for safety and is mandatory - so there is no defect!



- **What is the best way to clean the pressure cask?**
 1. Before using for the first time, the cask should be rinsed out several times with hot water
 2. In order to prevent drink residues from drying on later on, the keg should be thoroughly cleaned immediately after emptying. Thorough cleaning is made easier with the separately available cleaning brush (item 47009).
 3. We also recommend using baking soda as a cleaning agent. Fill keg with water and add 2-3 Tbsp of baking soda, closing keg with the riser pipe. Let stand for 1-2 days and then rinse thoroughly.
 4. Citric acid can also be used for more stubborn dirt.
 5. In extreme cases, the barrel can also be cleaned from the inside with a high-pressure cleaner (possibly easiest with an angle lance).

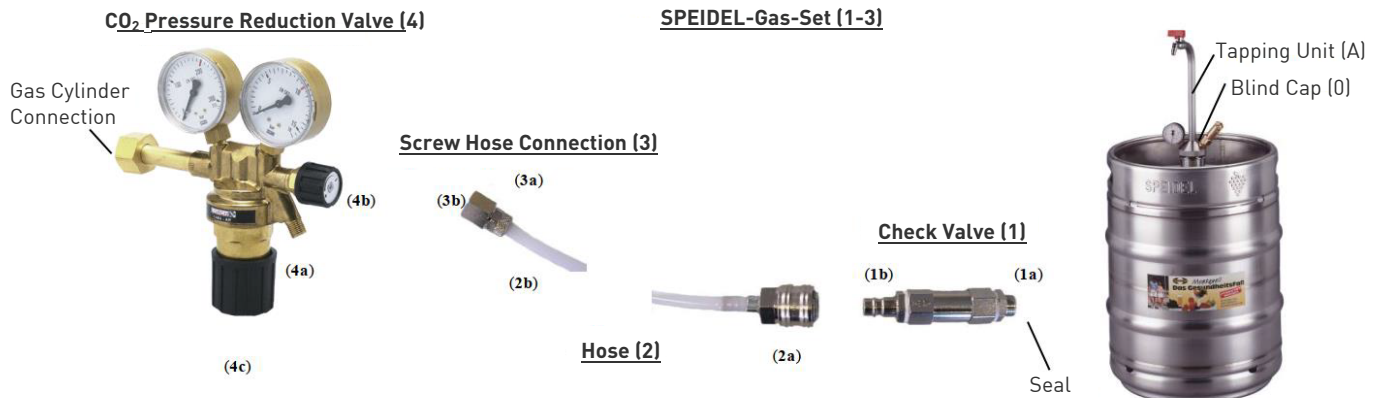
ATTENTION: Never use cleaning agents containing chlorine to clean the keg or the tapping unit! The stainless steel will be damaged by the chlorine!

- **Rust has formed on the outside of the cask, why is this and can it be removed?**
 1. This can happen when cleaning with acidic cleaners
 2. By cleaning with a wire brush

Removal: There are special stainless steel cleaners that can be used to remove the rust film

Avoidance: Store the keg in a dry place after use and avoid contact with other metals and rust particles. **Do not use acidic cleaning agents!**

- How is the gas-set correctly connected?



1. Make sure the pressure cask is pressureless!
2. Screw out blind cap (0) from the fitting (A) with an Allen key
3. The check valve (1) has to be screwed in with the seal (1a) into the fitting (0)
4. Screw in hose connector (3b) to the pressure reducer outlet (4a)
5. Connect quick coupling (2a) with connector (1b)