Cider Press Operating & Cleaning Instructions

Operation Instructions:
- The Press should be clean upon arrival for your use. All removable wooden components as well as the grinding chamber should be free of apple debris. While the press is OFF, you can look up into the grinding chamber from below to confirm.
- Never under any circumstances turn the press ON without the provided wooden safety box securely placed over the grinding chamber.
- The press does not have an on/off switch, but instead turns on once plugged in. When repeatedly unplugging and plugging through your pressing session, take care with the plug to avoid damage to the plug.
- Use a grounded extension cord (three prongs) to reach outlets that are further away to avoid stressing the cord from the grinder motor.
- All minors assisting with pressing should be accompanied by an adult at all times when the press is being operated.
- Have fun, be safe, and enjoy your cider!

Cleaning Instructions:
- When finished with your press, you must clean it for use by the next party.
- While cleaning, the press should always be OFF.
- Please take all wooden removable pieces and wash them with dish soap and rinse them thoroughly. Pro Tip: Use a clean bathtub to wash if you have a small sink.
- To clean the grinding chamber, first wrap the electric motor in a plastic bag to keep stray water from contact. Then using a hose, thoroughly spray from above and below to clean out fruit debris. Pro Tip: While the grinding blades are not razor sharp, please put on a garden or work glove if you decide to reach into the chamber from above or below to help remove material.
- Lastly, to clean the fruit press bag that collects the ground fruit, shake off the visible debris and let it soak in a bowl of soapy water. Pro Tip: Repeat this step multiple times by dumping the water, turning it inside out, and repeat the soaking. This can be done a few times until the water is clear and the soap is rinsed off thoroughly.
- THANK YOU for your care of the press so that others can enjoy their experience!

If you enjoyed using the press, please make a donation to City Fruit via our website at cityfruit.org to help support our mission to share fruit and divert fruit from waste, and let others know that this service exists if they want to make cider as well!