

Care of your Fruit / Wine Press

Now you have invested in one of our luxury Italian presses it's important that you look after it and use it properly. If you do, you will get many years of happy service. Your press will become a family heirloom and many people will get great service from it.

One of the most important things to do with any press is to prepare the fruit properly prior to use. You should always have the fruit pulped in order for a pressing to be effective. It's common sense really but it's amazing how many people put whole apples in the press and expect it to work. Apple are an exceptionally hard fruit, so this puts an incredible amount of strain on the press. We go into more detail on how to prepare your fruit with our Cider making instructions but it's important to remember the press will get damaged if the fruit isn't prepared.

When you have finished pressing the fruit the press should be immediately cleaned with hot soapy water or can be sprayed with a jet hose to remove all the dried on bits of fruit. If this is not done then the acidity in the fruit will eat into the metal and cause corrosion and paint damage.

The press should be stored in an area that is free of damp. Ideally it will help if the press is lightly coated in a food grade approved jell. The spindle and any moving parts should again be oiled or jelled with a product that is food grade approved.

The wooden struts on the press need to be checked to make sure no damage has occurred as this will cause them to expand and make the situation even worse. Damage can happen if the pressing plate is not central to the basket. Please contact us if this happens as replacement struts can be purchased.

Our Italian manufacturer has been crafting their trade for many years, and as a family run business it's now in its third generation. Many years of experience has gone into finding the best materials and parts to make sure our products are the very best on the market. We have such confidence in our products that we offer the following guarantees:

- All of our traditional presses come complete with a 5 year guarantee (X1, X2, X3, X4, X5, F15, F20, F25, F25 INOX, V20, V20 INOX).
- All of our Ferrari Aluminium and stainless steel presses come with a 12 month guarantee (1.3L, 2.2L, 5.5L).
- All of our crushers have a full 5 year guarantee.

