



**CHEESEMAKING**  
gourmet cheese simply & easily

# INSTRUCTIONS

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for assembly  
and use of the

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**CHEESEMAKING**  
**PRESS**

## Instructions for assembly and use of the cheesemaking press

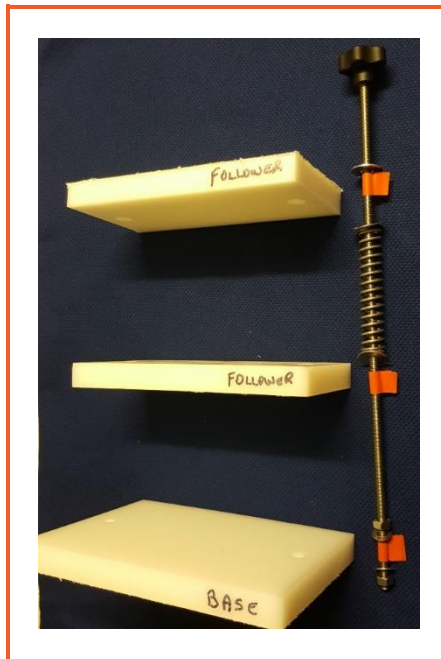
### *Package*

You will have received the following:

- ◆ 1 base plate with 4 legs attached
- ◆ 2 x followers
- ◆ 2 x 304 stainless threaded rods
- ◆ 4 x small split lock washers
- ◆ 6 x large washers
- ◆ 4 x nuts
- ◆ 2 x springs
- ◆ 2 x black lobe knobs
- ◆ 1 x draining tray plastic
- ◆ 2 x elevators for the quick-release knobs (optional upgrade)
- ◆ 2 x quick press and quick release knobs (optional upgrade)

### *Assembly Instructions*

The 'orange tape' on the stainless steel rods (SSR) shows the approximation position where the SSR is to be fixed to the base plate and also the position where the 'moving' followers are to be positioned onto the stainless-steel rods.



Insert the 2 x ss rods onto the base with the nuts and washers. Make sure the rod does not protrude so far that it extends past the level lower than the 4 x rubber stoppers. Loosely tighten the 4 washers with a spanner.

1. Place the first follower over the top of the ss rods and allow it to drop down to the base.
2. Place one large washer onto each ss rod
3. Place one spring onto each ss rod
4. Place one large washer onto each ss rod (so it sits on top of the spring)
5. Place the 2<sup>nd</sup> follower over the top of the ss rods (so it sits on top of the washer)
6. Place one spring onto each ss rod so it sits on top of the follower
7. Place one lobe onto each ss rod and screw down about 10cm
8. Tighten the 2 screws at the base of the press
9. Screw down the lobe knobs until they reach near the maximum pressure on each spring. This is a once-off step. It is to release any pressure memory of the spring at manufacture.

### *Calculating the pressure on the cheese press*

Each stainless steel spring can apply a maximum pressure of 20kg. With 2 x springs, you have available 40kg pressure. You should not require all of that pressure unless you are making a very large cheese.

You have been supplied with a pressure gauge. It is an option to screw the gauge onto the press. However, I prefer to hold the gauge in place when measuring the pressure.

To measure the pressure, hold the press gauge against the top follower so that the **white line** (the line just below the screw hole) is parallel **to the base of the top follower**.

**The measurement is then taken from the top of the lower follower.**

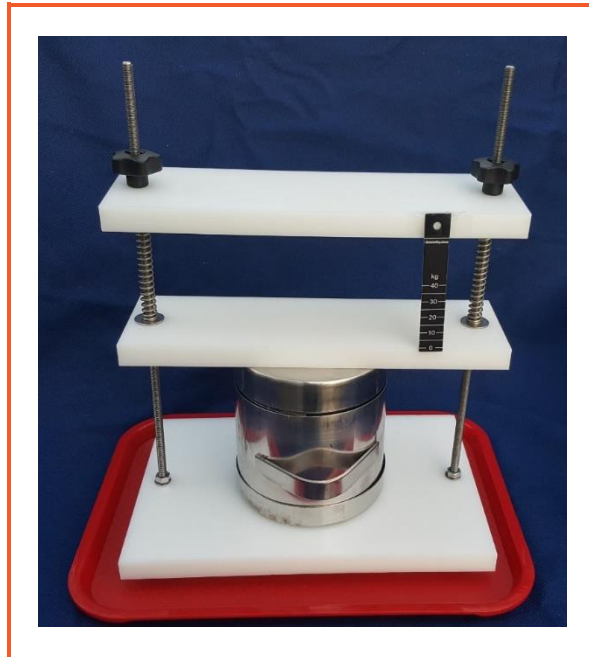
### *When using the press to press the cheese*

If you are pressing one cheese hoop, place that hoop in the centre of the press. Centre means the cheese hoop is the same distance from the front of the press base as it is from the rear of the press base. It also means the cheese hoop is equal distance from the SS rods on both sides.

Rather than keep screwing the black knob down on the top white follower, it is faster and easier to press down on the white follower (which takes the pressure off the knobs) and allows the black knobs to 'free wheel' a lot easier.

When applying pressure to the press, rather than keep screwing the black knob down on the top white follower, it is faster and easier to press down on the white follower a few centimetres at a time (this takes the pressure off the knobs) and allows the black knobs to 'free wheel' a lot easier.

Remember that when you first apply pressure to your cheese, only apply light pressure and redress the cheese after 30 minutes. The cheese should remain in a warm room for pressing overnight, keeping the cheese curd warm during the press.



### *Washing the Cheese Press*

- ◆ The cheese press will require a thorough wash before first use, especially the oily coating on the stainless steel rods.
- ◆ After each use, the cheese press does not need to be disassembled.
- ◆ After use, it requires a thorough wash in hot, soapy water and a rinse with very hot water from the kettle.
- ◆ It can also be placed in the dishwasher.
- ◆ Thoroughly dry and store after use.

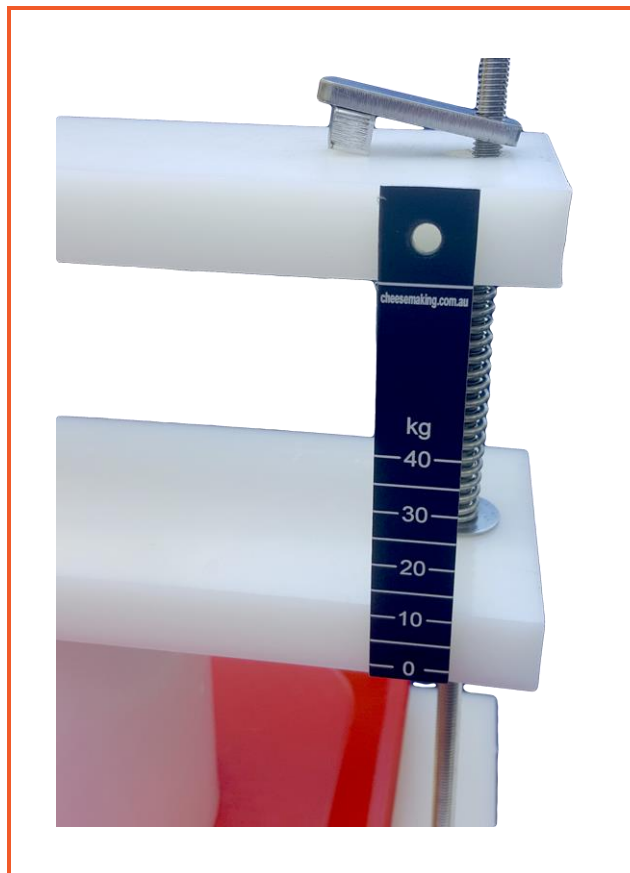
### *Using the quick-release/tightening brace*

These items need to be purchased separately from the cheese press. The diagram below shows how the quick-pressure release and two quick-release/tightening braces work. The quick-release/tightening brace has a figure 8 hole drilled into it. The hole slides easily down the stainless steel rods to the top follower but then locks into place when it is 'angled' and is held in place by the 'elevator knob' and the pressure of the springs.

To apply initial pressure, place a quick release/tightening brace onto each stainless steel rod and press down on the middle of the top follower. You do not need to apply full pressure in one push, but you can if you want. When you have some pressure applied, place the 'elevator knob' under each quick-release/tightening brace. This will increase the pressure on the cheese.

To gradually apply more pressure, lean onto one end of the top follower and step down the pressure until the desired pressure is reached.

To release the pressure, press down on the top follower so the pressure is taken off the quick release/tightening brace. Remove both elevators and gently release the pressure on the springs.



Happy cheese pressing!

Graham