

## General Instructions for Ratchet Style Wine Presses

*Excerpted from LD Carlson Co*

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Unlike tabletop and fruit presses that use a moving screw and plate, these presses use a stationary threaded shaft with a ratcheting head to do the pressing with a greater amount of torque and capacity. Select a press that will meet your pressing requirements. Generally, 2 cases of grapes will yield 6 gallons of wine. Each case of grapes weighs approximately 36 pounds. The #30 press will readily accommodate two cases of grapes at one pressing.



### **Wine Press Includes:**

- A pressed steel base with threaded shaft and drain pan.
- Split wood basket with metal bands, hinges and pins.
- Wood pressing plate and wood blocking.
- Ratcheting head with metal knives or keys.

## **SETUP and OPERATION**

### **Woodblocking**

1. You may choose to line the basket with a nylon bag to contain large particles or pulp as a result of the pressing.
2. Fill the basket with grapes to within one inch of the top.
3. Place the pressing plate on the top of the grapes, followed by wood blocks placed at right angles to the plate halves.
4. Thread the ratcheting head onto the threaded shaft, set the ratchet keys to allow clockwise operation as shown, and lower onto the wood blocks.

### **Ratchet key (clockwise)**

1. Apply pressure on the head and begin pressing by turning 2-3 turns in a clockwise direction.
2. Pause until the juice no longer runs, then continue pressing in 2-3 turn intervals.
3. Stop when the head reaches the top of the basket.

### **Ratchet key (counterclockwise)**

1. Reverse the ratcheting head as shown and raise to add more wood blocks at right angles to the previous ones.
2. Lower the head to the blocks and repeat the pressing operation until all of the grapes have been reduced to 1/3 of the original volume or the ratchet turns with excessive resistance.

To prevent damage to the press do not use levering devices longer than supplied with the unit.

3. Raise the ratcheting head and remove the wood blocks and pressing plate from the basket.
4. Remove the hinge pins, open the cage and remove the pomace.
5. If you wish to do a second pressing, place the pomace in a sanitized large container and break up with a ladle or large spoon and place back into the cage. Repeat the pressing cycle until all juice has been satisfactorily removed. This step is sometimes called the second run or pressing. The second pressing should be avoided if you are making wine for quality over quantity. The second pressing is of lesser quality, since some oxidization occurs and excessive tannins and harshness from the skins and pulp will be pressed into the wine.