



## How to Use Your Bladder Press

The Speidel Bladder Press makes pressing the juice from your fruit fast and easy. Follow our easy, step by step instructions and get some juice into your fermenter!

### Set Up

1. Attach your garden hose to the water inlet.
2. Sanitize all of the components of the press that will be in contact with your fruit, including the basket, bladder, collection tray, inner mesh bag, outer plastic bag and collection bucket with Star San (not included in rental)
3. Place the mesh bag inside of the stainless steel basket and fold it over the top so it stays in place. This will not only help with the press, but make cleaning out pressed fruit fast and easy.

### Filling the Press

1. Fill up the stainless steel basket with your must and crushed fruit to the very top. Give the fruit a couple minutes to settle, and top up back to the top if it does.
2. Place the lid of the press, ensuring that it fits snugly and is lined up on all sides. Screw the large, threaded wing nut to keep it in place.
3. Put <splatter protector> over the outside of the press so that the entire perforated area is covered. This will help keep your juice from spraying while you press.

### Actually Pressing the Juice

1. At the top of the press there is a small screw valve. Unscrew it counter-clockwise before you fill the bladder. Opening this valve allows air to escape while the bladder fills with water.
2. Open the valve on the INPUT side of the manifold, the side that is attached to the garden hose. Water will start to fill the bladder, and you will hear the air hissing out from the small screw valve at the top of the press. Once the bladder is full, water will squirt out of that

valve, letting you know that it's time to close it by tightening it clockwise.

3. If Pressing Grapes: Press until the flavor profile that you want from your wine is what you want. Taste throughout the press, and stop when the character is what you are looking for. This can vary from variety to variety, wine to wine, so stay vigilant and taste often! You'll know it's time to stop when the juice gets too tannic. Commercial wineries will press from 14 to 28 psi (1.5 to 2 bar) for most of their products, so plan on being in that range.  
If Pressing Apples: Press until there is no more Juice from the pomace. This usually happens about 28 psi, or 2 bar.
4. This press features an automatic blow off that won't let the pressure in the bladder go above 2.5 to 3 bar. This is very important for your safety and for the safety of the bladder.

### To Empty the Press

1. When you've pressed the juice all the way, turn off the water and disconnect your hose. The bladder will be completely expanded inside the press, so you'll need to let the water out and let it deflate to its original size. Do this by opening both the output and input valves to let the water drain out as quickly as possible. If you are going to continue to press more fruit, then leave the screw valve at the top of the press closed so that you don't let air back into the bladder. Allow the bladder to contract as much as possible so that you can fit more fruit in each load. The water inside the bladder can easily be used for cleaning or garden water after each use.
2. Once the bladder has shrunken back down and the water has stopped draining out, turn both valves to the OFF position.
3. Now that the bladder is empty, unscrew the wing nut counter-clockwise on top of the lid and take the lid off. Remove and rinse the inner mesh bag by turning it inside out and spraying it with a high pressure hose nozzle. Pull the basket and spray it clean as well. If you have more fruit to press, sanitize the bag and basket again, add your fruit, and repeat the entire process as many times as needed until you get all of your juice.

### The Final Clean

1. Rinse down and wipe all of the components of the press. Make sure that no sticky residue is present on any part, including the mesh bag. If available, use PBW to ensure that every surface is clean and ready for the next use.