

Tips for using the Speidel 90 liter bladder press:

This is an awesome press and will improve each member's ability to make wine!

1. We may not need a pressure regulator for the press. There is a pressure valve that leaks water out when you approach 3 bars (~43 psi). If you want to press at significantly less pressure (i.e. 1.5-2.0 bars), a pressure regulator is suggested. Then you can adjust the regulator to the correct pressure, and go have a glass of wine while your press is squeezing your next vintage!!
2. Filling the press can be done in 2 steps: First, load the press to the top with the inner mesh membrane folded on the outside of the SS outer shell (Figure 1). Second, when the press is full to the top with grapes/juice, and you are ready to press, take the folded section and fold it back on top of the grapes – so no mesh is visible from the outside when the top cover is replaced. Then place the rigid top orange cover on and tighten the nut and washer down very tight.



Figure 1.

3. Press the grapes using a garden hose until the grape juice stops flowing significantly into your buckets. The pressure at which you press is entirely up to the winemaker, but I used 3 bars (~43 psi) and this takes a while. (I pressed Chardonnay) Make sure that you release the nozzle on top to release the air when you first fill the bladder with water.
4. Close off the inlet water handle and open up the discharge water handle until the water has completely drained. Leave this discharge handle open while you re-pack the press again.
5. I, then, removed the cover and packed more grapes/juice at the center of the press. This allows you to press more grapes before you have to empty the cake (pressings). It takes longer for the juice to flow out this way because it has to filter through more pressings, but the juice was crystal clear! (I had some to drink for my morning juice!)
6. After the second squeeze, the press was full, and heavy, so I needed to empty the pressings. I found that if you have a large Brute container (44 gal), that this works great! I removed the top press cover and slid the SS cylinder cover upward and off. I then folded the inner mesh liner back over the outside of the grape pressings. I then placed the Brute container upside down over the press. A friend and I then lifted and inverted the press and the Brute container together. We then pulled the press upward leaving

the pressings and the liner in the Brute container together with no mess! Then we gently pulled up on the mesh liner as it slid off leaving only grape pressings in the Brute container. (I should have taken pictures!)

7. Then you are ready to repeat the procedure for the second loading of the press if needed.

Suggestions:

Be careful if you load the press and lay it on its side, as the SS cylindrical screen is very thin and susceptible to bending and collapsing. It is not NEAR as rugged as the SS screen on our manual press, so be careful if you do this.

I cleaned up the mesh inner liner with a hose wash down outside first. This removed most of the solids. I then soaked it in potassium carbonate (a fragrant-free oxy-clean) and hot water for about 2 hours to make it white clean again.

Remember: This press squeezes the grapes from the center axis outward (laterally) rather than from the top down, allowing for better juice extraction with less pressure.

Wishing you success with your wine!

