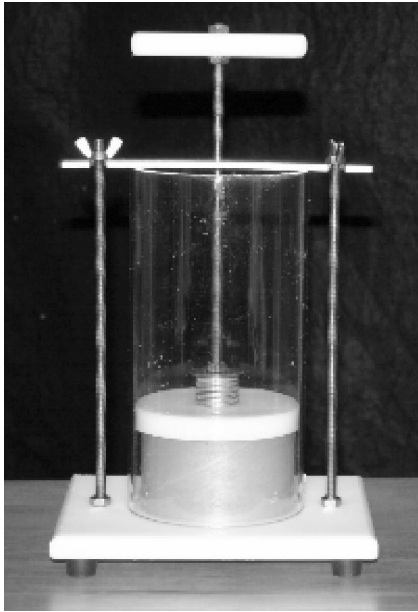


CHEESYPRESS

USER INSTRUCTIONS

Updated 04/04/07



The **CHEESYPRESS** is a screw type press that allows anyone to make hard cheese at home, as good or better than can be bought commercially

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The **CHEESYPRESS** is very simple to use as long as a few basic rules are followed. Rule number one is to make sure the press is assembled correctly before attempting to use it.

Rule number two is keep it clean. The wrong mold or bacteria hiding in a scratch or on the surface can ruin your cheese.

N.B. *The maximum operating temperature of the mold is 140 F so they must not be steam sanitized. The press should be cleaned in warm soapy water and a mild bleach solution if additional sanitizing is desired.*

Cheeses should always be pressed by increasing pressure in stages. This prevents trapping whey inside the cheese. Typically, an initial pressure of about 10 lbs is maintained for 15 minutes. It is then flipped and pressed at 15 lbs for another 15 minutes. Some cheeses, such as Swiss, would be then pressed for 12 hrs at this pressure, flipping several times during this period. A hard cheese would be next pressed at about 25 lbs for an hour. It is then removed from the press and dressed with a cheese cloth *bandage*, replaced in the press under final pressure for the appropriate length of time.

To use the press, place the mold on the base, between the two uprights and place this in a sink or baking pan. Ladle the curds into the mold and place the follower on top of them, with the **spring well up**. If they do not all fit gently press on the follower and add some more until they are all in. Place the spring in the well. Slide the screw arm into position over the threaded rods, adjusting the screw so it is near but not applying pressure to the spring. Center the mold under the screw and tighten the thumbscrews to hold down the mold.

If the press has been dis-assembled for any reason, make certain that it is re-assembled in accordance with the above photo.

The press in the above photo is under full, 50 lbs pressure. Please note that the spring is fully compressed and cross arm is still flat. If the crossarm shows signs of bending, it is not assembled correctly. Consult the photo again or call us before destroying the press.

Turn the screw until it just begins to compress the spring. You can now begin pressing and approximate the pressure by counting turns of the screw. **Four turns (complete revolutions)** will provide about 8 lbs pressure and is a good place to start.

CHEESYPRESS INSTRUCTIONS, P.2

The following chart is based on bench testing directly against a scale. Adjustments will have to be made to compensate for clumped up cheese cloth which must take up some turns to compress as will loose curds. Nothing is terribly critical in pressing and these are just for guidance and apply only against a hard or well packed curd. When in doubt, **underpress**.

Revolutions	Weight in lbs
4	8
8	20
12	30
15	40
17	50

To obtain the 50 lbs required by hard cheeses such as cheddar, turn the screw until the spring bottoms and back off one turn.

Pressing is most conveniently done with the press in a stainless cake pan or plastic tray to collect the whey. It also helps to tilt the press slightly during pressing to allow the whey to drain more freely. This can be an occasional task or a block can be put under one edge of the base to drain.

Periodic flipping of the cheese is necessary to produce proper knitting. Remove the screw assembly and turn the mold over and rap it gently to drop out the follower. Re-assemble with the follower on the other end and press for another hour. After several hours of this at around half the final pressure, you should be able to slide the cheese out without it caving in.

While pressing, prepare a cheesecloth **bandage** that is to be wrapped around the cheese after initial pressing. It should be long enough to wrap around the cheese with about 2 inches of overlap. This is about 14" for our 4" diameter mold. The width should be about the height of the finished cheese plus the diameter. This is about 7" for most two gallon batches. The objective is to end up with only enough excess on top and bottom to meet in the middle without excessive clumping as the clumps will be impressed into the final cheese.

After removing the cheese, wrap it in the bandage and put it back in the press for overnight pressing at full pressure. It should be flipped ever 4 hours but you need not set an alarm. Just be sure to flip it a few times before calling it done in the morning.

That is about all that's to it. If you have any problems or questions let us know.

Visit our web site for procedures and recipes.

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