



Tavy and Tamar Apple Group **Safety Manual for Equipment Operation**

1. The aim of these procedures is that accidents are prevented & the equipment is safeguarded and that nobody sustains injury whilst working with it.
2. The groups equipment should be used in accordance with these procedures and before using it members will be trained in its safe usage.
3. A group of experienced members will be appointed trainers by the executive committee to carry out the necessary training and to give clearance for suitable members to use the equipment. The Booking Secretary will list these members.
4. Training will consist of attendance at practical sessions where the equipment is in actual use and where the member will be mentored in using the equipment, organising his/her helpers and ensuring that risk is minimised to users and bystanders.
5. The chair will be responsible that risk assessments have been completed and available to all trainers and users.
6. Only an approved engineer will service or repair the equipment.

Guidance for Trailer

The trailer and load weigh approximately 550 kilos. The towing vehicle must be heavier than this weight. Ensure load is correctly distributed with a slight positive nose weight. Maximum speed of 60 mph on the motorways/ dual carriageways, otherwise 50 mph. The breakaway cable and electrics must always be coupled, and the latter tested. After ball has seated correctly, fully windup the jockey wheel. When the equipment is not in use it will be kept in secure locked premises (insurance requirement).

Setting up.

- The trailer must be located on a flat area and wheels chocked.
- Access required to power 230 Volt AC single phase mains, and water.
- Power must be protected by a RCD. Do not touch with wet hands.
- Layout all equipment in a working order.
- Ensure that the cables are marked with fluorescent tape and are located to avoid people tripping on them.

Equipment Operations.

VORAN 100 P1 PRESS.

- Switch off machine when not in use.
- Ensure all equipment is clean.
- We recommend that you wear gloves and rubber apron. Place wooden rack centrally on press tray.
- Place frame on rack and cloth diagonally across it.
- Fill cloth with pomace (chopped apples) and fold cloth corners to the centre.
- Remove frame, place another rack on top and repeat process.
- Ensure stack is level and vertical.



- Complete with nine cloths and slide trolley over press piston.
- Close bypass valve and piston will begin to rise.
- **Do not allow the edge of the tray to rise above maximum mark on the press frame.**
- Once the 'cheese' has been pressed, slowly open bypass valve and the piston will sink.
- Always use the press with a full 'cheese' of nine cloths/stroke racks; at the end of pressing you may have to fill out with previously packed chopped apples or spacer board.
- Switch off motor when piston has sunk. **Never restart with the press under load.**
- Most common cause of malfunction and low pressure is air in the system -with the pump running and bypass valve open, undo the pressure valve nut about three turns and as soon as you hear a knocking sound, tighten the nut once more.
- **Do not adjust red pressure relief valve.**
- After use, washed the machine in accordance with instructions given under Covid Cleaning instructions. The press cloths can be machine washed at 40 degrees Celsius do not spin dry or tumble dry only drip dry the cloths.

Risk Assessment.

1) Weight of Equipment.

- The press, mill and sacks of apples are heavy and there is risk of injury associated with lifting them.
- Equipment falls over and hurts someone.
- Take care when lifting.
- Get help from others if necessary.
- Use a good lifting method, straight back, bend knees using legs. Ensure that the mill and press are set up on solid ground and are stable.

2) Hygiene.

- Equipment may be dirty.
- Apples may be dirty, contain rotten fruit and/ or may have been picked up off ground that is contaminated with animal faeces.
- Juice bottles may be recycled and not clean.
- The press's spindle is oily and cross contamination with fruit pulp can occur.

There is a risk with all of the above that bacteria etc are passed to people.

- I. Wash all equipment Using procedures set out in covid cleaning documents. If necessary, sterilise, rinse and dry.
- II. Wash fruit in clean water, changing it regularly.
- III. Inspect and discard any rotten or contaminated fruit.
- IV. Where clean and sterilise disposable rubber / latex gloves when handling fruit, pulp or juice.



- V. Take care that the person operating the mill does not contaminate the Pope with oily hands.
- VI. Use only new bottles for storing juice or thoroughly wash and sterilise all recycled bottles and tops.

Inform people that the juice is unpasteurised and should be refrigerated and consumed within four days.

Speidel Apple Mill.

- Do not use rotten fruit and wash any that is dirty. Use clean juice bottles.
- The machine is not suitable for use by young children.
- Do not lift machine with hopper removed, risk of injury from exposed blades.
- To move, 'walk' the machine or put one hand around the hopper and outer hand under the motor housing.
- **Do not spray water into the motor housing.**
- Milk is for use with apples and pears, not suitable for fruit with stones.
- Machine to be placed upon clean, level surface.
- Connect power and place food grade bucket/bin under discharge chute.
- Switch on green button.
- Wait until the motor is running at full speed before introducing any fruit and do not turn off the motor until all fruit has been discharged.
- **Do not attempt to start motor with fruit in the mill.**
- Pour fruit into the hopper, a little at a time, taking care not to overload.
- Wash the mill immediately after use before fruit pulp has dried. Use low pressure hose to run water down the inside of the hopper with the mill running. This will discharge the bulk of the residual pulp. Turn off mill and disconnect from power supply. Undo the three hopper retaining catches and lift off the hopper.
- **Warning** this will expose very sharp mill blades. With hose running at a trickle and nylon kitchen dish brush cleaned the blade assembly and inside the mill chamber.
- **Avoid** water running into the small hole in the motor housing that gives access to the cut-off switch. After cleaning replace hopper etc.

Risk Assessment.

Mill. 240V electricity.

- (a) Electric shock.
 - (b) Trip hazard from cable.
- I. Do not touch electrical fittings with wet hands.
 - II. Use an RCD device.
 - III. Do not get electrical components, (motor, switchbox, cable, plug, etc) wet when washing the equipment.
 - IV. Arrange equipment to avoid people tripping over the electrical cable.

Mill. Rotating blades.

- (a) Physical injury /cuts /amputation.
- (b) Ensure that the hopper is bolted onto the mill before connecting to the electricity supply.



- (c) Ensure that the electricity supply is disconnected before removing hopper for the clearing of a jam or cleaning.
- (d) Do not overload the hopper with apples. Do not put your hands down the hopper. Use the plastic pole to push apples down.
- (e) Ensure that the mill is supervised during the operation.

Pasteuriser 96400.

- The thermostat on the pasteuriser is a guide to the temperature only, therefore use the supply thermometer to cheque the settings on the machine.
- Stand the pasteuriser on level surface.
- Unwind the power lead and connect fire the RCD to supply.
- Part fill with water **before** switching on.
- Use juice from the clean apples and leave overnight to settle in an airtight container.
- Fill glass screw cap bottles, leaving an air gap for expansion when heated.
- Place bottles on top of the grid in the tank and loosely cap all but the middle bottles (use this for the thermometer to check the temperatures).
- Raise water level to within an inch or two of the top of the bottle. **Temperature should be 75 degrees centigrade for 25 minutes.**
- When pre-set temperature has been reached, the timer will start and once the set time has elapsed the light will go out.
- Use lined rubber gloves when removing bottles from the pasteuriser, cap bottles tightly and then invert to bring the hot juice into contact with the inside of the cap and place on the side to cool.
- Once cooled, bottles can be stored upright in a cool dark place the juice will remain in good condition for 18 months or more.
- The next batch of bottles can be placed directly into hot water and the timer reset.
- After use, turn thermostat to zero and wash inside of the tank with clean water. Do not use abrasive cleaners.
- Do not immerse appliance in water. Keep the base of the appliance, the cable and plug dry at all times.
- This appliance is **not suitable for use by children.**

Gravity Bottle Filler 3 Head.

- There should be a head of two to three feet above the top of the filler.
- Adjust the back-support bar to fit the size of the bottle.
- Adjust the bottle rest up or down to achieve the position, airhole exposed.



- Test the filler with water, checked level of bottle fill and adjust as necessary.
- Immediately after use, always rinse the filler with plenty of water and wash in sterilising solution and final clean water rinse.

Twin Nozzle Rinser Sink.

- Used machine in well-lit area and place on level, flat surface.
- Eye protection should be worn whilst operating machinery and wear rubber apron.
- Use clean water off main supply with three to four bar pressure.
- Position sink over suitable drain to collect waste water.
- Invert 2 bottles over nozzles, press down momentarily.
- Check equipment before and after use.