

Please thoroughly read these instructions prior to assembly

Pioneer

Assembly & Instructional Manual



SEE THE BACK COVER FOR CONTACT INFORMATION

PIONEER COMPLETE PNCP

Box marked Pioneer Frame:

Box size (35 x 24 x 7)

- 1 Acme screw (wrapped separately)
- 1 Main frame (assembled)
- 4 Bottom angled legs
- 2 Leg braces

Box marked Tub/Tray/Rack:

Box size (19 x 15 x 16)

- 1 Tub (assembled)
- 1 Pressing disk & Acme Screw Guide (disk)
- 1 Juice rack (assembled)
- 1 Pressing bag
- 1 EZ-DO Polyurethane
- 1 Tray (assembled)
- 1 Top plate (wooden)
- 1 Acme screw handle
- 1 Hardware Bag
 - 8 3/8 x 3 Lag screws (Legs)
 - 8 3/8-16 x 3-1/2 Carriage bolts – Zinc (Leg Brace)
 - 8 3/8 Flat washer - Zinc
 - 8 3/8-16 Hex Nuts - Zinc
 - 2 #12 x 2-1/4 Phil flat head Wood screw (tray)
 - 4 #8 x 1-1/4 Pan Head Wood screws (Top plate)
- 1 Instruction Manual
- All Accessories

Box marked 3Part GR:

Box size (25 x 12 x 12)

- 1 Grinder assembled

Box marked Flywheel

Box size (16 x 16 x 3)

- 1 Flywheel
- 1 Flywheel handle



PIONEER ASSEMBLY INSTRUCTIONS

- PLEASE NOTE:**
- 1) Assembly is best performed with two (2) people.
 - 2) Remember unfinished wood parts can expand with moisture.
 - 3) [x] refers to Pictures following these instructions.
 - 4) Check all boxes for correct parts as shown on listing inside front cover.
 - 5) Bolt Sack is located in the box marked 'Tub/Tray/Rack'

STEP 1 – Frame Assembly (open large flat box)

- Remove the already assembled frame (uprights, upper & lower cross-arm) and turn it on its side. Attach two angled legs to the ends of the lower cross-arm on each side of the frame with the 3” lag screws. [1] Leave bolts about a 1/4” loose.
- Attach the angled leg to leg brace [2] using the 3/8” x 3 1/2” carriage bolts, nuts and washers.
- Tighten the nuts firmly and then finish tightening the lag bolts.
- Turn the unit on the other side and attach the opposite side in the same manner. Stand the unit up.

STEP 2 – Acme Screw Installation (open box marked 'Tub/Tray/Rack')

- The Acme Screw is found in the Frame box in a separate cardboard wrapping.
- From the 'Tub/Tray/Rack' box take out the 'Wooden Top Plate'. (small piece of plywood with a hole in the middle and 4 screw holes in each corner)
- Also from the 'Tub/Tray/Rack' box take out the Acme Screw Handle and insert it into the top of the screw.
- Insert the Acme Screw into the wooden top plate, do not attached yet, and then thread it down through the metal nut plate. (already attached to the bottom of the upper cross-arm) [3]
- Screw it about halfway. [3]

STEP 3 – Tray Installation (in box marked 'Tub/Tray/Rack')

- Remove tub, juice rack, tray, pressure disk, EZ-DO and pressing bag.
- Attach the tray to the two lower cross-arms, with the drain hole on the grinder side. (you may wish to mark the screw hole locations and drill a 1/8” pilot hole) Be sure there is at least a clearance of 1/16” between the tray side and the uprights.

- Attach with the two #12 x 2-1/4" wood screws. (apply small amount of lubricant such as our Petro-Gel lubricant (online or in our catalog))

STEP 4 – Acme Screw alinement

- Stand to one side and align the screw to the Uprights in the frame. (or you can use a carpenter's square)
- Once at the proper angle, screw the 'Top Plate' to the upper cross-arm.

STEP 5 - Grinder Installation (open box marked '3PART GR')

- Remove the grinder assembly. (careful it is heavy)
- Remove the 4 nuts on the face of the upper cross-arm assembly and attach the grinder backboard to the upper cross-arm. Secure with the 4 nuts you removed.

STEP 6 – Flywheel Installation (separate box marked 'FW')

- Install the flywheel with the hub towards the grinder. [4]
- Match the Set Screw to the dimple in the grinder shaft
- Tighten the set screw with the allen wrench provided.
- Attach handle into flywheel; position washers on either side of the wooden handle, slide on to bolt, insert bolt into the flywheel and tighten lock nut. (so that wooden handle turns freely)

STEP 7 - Place the juice rack [5] inside the tray.

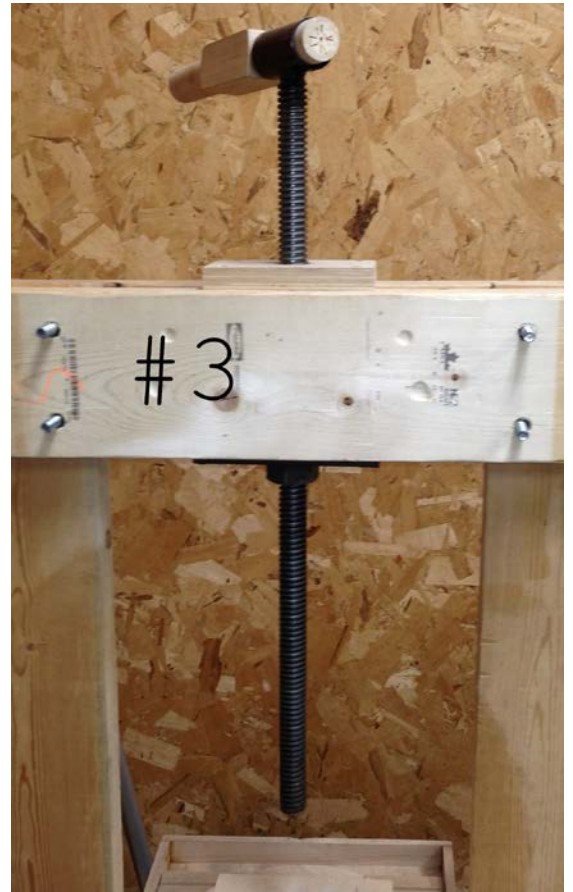
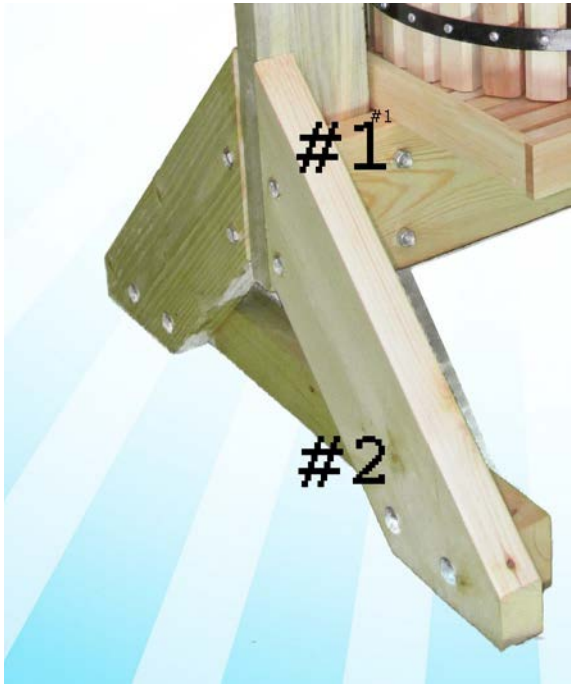
STEP 8 - Set the tub [6] on the rack.

STEP 9 - Pressing Disk [7] goes inside the tub (position directly under the acme screw, once tub is full).

STEP 10 – Make some Cider and Enjoy (see 'Operating Your Press')

ADDING A PROTECTIVE FINISH IS VERY IMPORTANT

Apply one or two coats of our EZ-DO Polyurethane included in with your press. This is superior protection for your press than varnish or lacquer or mineral oil. Just brush or wipe it on all wooden parts of your press and let dry. Don't forget to do the bottom of the legs. If you prefer a more substantial finish try our Poxy Coat II, see catalog.



6



5



7



Helpful hints when using your Cider Press

Tips and Tricks from our customers

1. Install some drawer pulls or screen door handles onto the pressing block to make it easier to lift.
2. Put an extra bag or cheese cloth over the bucket you drain into as you press your cider to get an extra straining and clearer cider.
3. If you wish to install a motor see www.happyvalleyranch.com for a kit.
4. Put a large trash bag over your press when storing it until next year to keep it cleaner.
5. An old metal wash tub with ½ inch holes drilled in the sides makes an ideal way to wash your apples.
6. More pressure can be obtained with more juice extracted with the addition of plastic disks drilled with ¼ inch holes and inserted into the tub every 4 to 6 inches within the ground apples.
7. A short plastic tube inserted into the hole in the bottom of the tray (on the American Harvester) will direct a better stream of cider. Supplied with your press.
8. When freezing your cider fill container about 3/4 full leaving room for expansion and do not put the top on until it is solid.
9. If soft apples are sticking inside grinder, alternate soft & hard apples for better results. If need be use small stick or paint stir to push apple pulp through.

MAKING APPLE CIDER IS EASY AND FUN

HOW TO SELECT APPLES

The quality of cider you produce will depend on several things, some are variable and unpredictable, some are controllable elements, and an important one, is cleanliness. All materials and equipment must be clean and sanitary. You should clean your press thoroughly after each use. A good rinse before using will help keep the juice clean and free of germs. Make sure the area, should it be indoors, is clean and sanitary. If you are pressing outdoors it would be ideal if the weather was not blowing dust or raining. The easiest way to ruin cider is to allow it to become contaminated with dirt, undesirable bacteria or insects.

There are numerous theories about which kinds of apples make the best cider. Lots of folks have their own particular favorites, but again that is dictated by how they like their cider to taste and is often controlled by the varieties of apple trees that grow in their locality. Cider can have many subtle and delicious differences in flavor from quite sweet to rather tart and everyone has an opinion what real “old fashioned” cider should be.

Cider makers agree that a combination of at least two but preferable three or more varieties of apples gives the best result. When you use several varieties tighter you have more opportunity to balance the sweet and tart, smooth and astringent, and you can change the blend to suit your own taste requirements. Each variety contributes some necessary ingredient of taste and aroma to the finished product. You can certainly make cider using only one kind of apple but it will probably be a less interestingly flavored.

Varieties differ from one area to another, but the following groupings listed by the U.S. Department of Agriculture will give you a general idea of characteristics of some varieties you may want to blend:

SWEET – Baldwin, Hubbardston, Rome Beauty, Red Delicious, Russet Grimes, Cortland

MILDLY ACIDIC TO TART – Winesap, Jonathan, Stayman, Northern Spy, York Imperial, Wealthy, Newton Pippin, Greening

AROMATIC – Winter Banana, Ribston, Ben Davis, McIntosh, Golden Delicious

ASTRINGENT – Florence Hibernial, Red Siberian, Transcendent, Martha

A small quantity of crabapples added to the mix will provide tannin and give you cider a desirable tang. You should not use crabapples exclusively because they are too astringent.

If you happen to have only one or two varieties growing in your orchard, you might consider swapping some apples with a neighbor whom has a couple of different ones. That way you'll both end up with a better cider. Generally speaking, the apples used for cider are those which are too small to be good eating apples or those which lack color or have superficial blemishes, rendering them unacceptable for market or storing. Dropped apples in good condition also make fine cider material. But you should not use drops that have been lying in the orchard for any length of time because they will give the cider a disagreeable earthy taste.

Do avoid unripe apples, as they will impart a starchy flavor. Many people in their enthusiasm to get on with the first pressing are tempted to use apples that are not quite mature. Although this may allow you to have early cider, it will also guarantee you inferior cider. It's a good idea to gather the apples a couple of days before you are going to press them. Leave them to rest undisturbed and they will develop more juice and become slightly more flavorful. Discard wormy or decaying apples.

Never try to hurry when you are pressing cider, it is one of those processes best accomplished with patience and never improved with haste. With any home press you must strain the juice before bottling it in order to remove particles of apple and insure a clear and sparkling drink. The easiest way to strain is to use one of our nylon pressing bags. It will strain the juices as you are pressing keeping the dry pomace inside the bag. Just put one inside the tub and drape it over the sides. We also suggest you place on bag over the bucket or container you are using to give an even clearer and more sparkling cider. When your tubs is about three-quarters full fold the bag over the top of the pomace and insert the pressing block. Gradually tighten the Acme Screw. Allow the juice to flow and the pressure to release before further tightening of the screw. Remember to rinse the bag in clear water after using or it will become clogged with pomace. The pomace makes very good compost or good food for chickens, goats, cattle or other livestock.

As soon as the liquid begins to run from the press, you can start tasting and sampling. The cider will be at its best in a couple of days when it settles but is called that to distinguish it from hard or fermented cider, not as a description of its taste. The flavor should be crisp and tangy, with enough sweetness to give the cider a good body. The aroma should be distinctive and delightful, and is an important part of the finished product. In fact, the aroma is one of the best aspects of cider making right from the time you gather the apples to the moment you take the first sip.

METHODS OF STORING AND PRESERVING – Most glass or plastic containers will do and you can use sizes practical for you in terms of use and storage. If you bottle and refrigerate cider expect it to hold its flavor for about one to two weeks. But there are other ways to store and preserve cider for longer periods. Freezing is easily accomplished and is a reliable method if you have the space. When freezing it is recommended you leave the seal off until cider is frozen. The expansion of the cider causes the lids to blow off. Another way is to pasteurize the juice and keep it just about indefinitely. The traditional method is to store the cider in oak barrels. It is a more complicated procedure but the time and effort are worthwhile because the result – delicious and natural cider – is so satisfying.

If you family prefers sweet cider and you do not have the capacity to freeze a large quantity, you can store a supply of apples in a cold place, above 30 degrees and below 40 degrees, if possible. Apples freeze at 20 degrees. When you want to press a new batch of cider you will have fresh apples. It is not a foolproof alternative, as the apples lose some flavor and deteriorate to some extent depending on the temperature change. It's worth trying if you want to drink your won sweet cider most of the year.

Making Grape Juice

Method

- **Pick the grapes**
 - Gather the grapes. Keep in mind that a pound of grapes will yield a little less than a cup of juice.
- **Wash the grapes**
 - Rinse the grapes, collecting the grapes in a large bowl and discarding the green unripe and old shriveled ones.
- **Press the grapes**
 - Put a pressing bag in to your Yakima Table Press and fill the tub 3/4 full. Now press the grapes so the juice begins to flow. When pressing is done remove the bag with the pulp in it and discard the pulp and rinse out the bag for another use.
- **Cook the juice**
 - Put the juice into a large stockpot. Slowly heat the juice to a simmer on medium heat and then simmer for 10 minutes. Stirring occasionally.
- **Prepare sieve or cheesecloth**
 - Get another large pot, place a large fine mesh sieve over it. Alternatively you can cover it with two layers of cheesecloth, secured with a rubber band. Make sure pot is sitting on a plate to catch any juice that may run over.
- **Strain the juice**
 - Pour the juice over sieve or cheesecloth to strain. Depending on the amount of pulp in the juice you may need to let it sit for several hours or overnight in the refrigerator to stain completely.
- **Finishing, Remove sieve or cheesecloth**
 - Note that sediment will have formed on the bottom of the container. Rinse out the sieve or cheesecloth and strain the juice again to filter out some of the sediment. Pour or ladle juice into containers.

Enjoy your juice!

* Note that the grape pulp can be composted.

APPLE CIDER RECIPES

Nowadays apple cider is mainly used as a beverage, but in former times it was an important ingredient in cooking and baking. These are a few recipes you will probably enjoy and when you make your own cider you'll find many more ways to try cider in various dishes.

CIDER JELLY 1

Soak 2 tablespoons unflavored gelatin in $\frac{1}{2}$ cup cold water, dissolve in 1 cup boiling water and add 2 cups cider and sugar to taste. Pour into a mold and chill.

BOILED CIDER JELLY

(The old fashioned way)

In stainless steel, copper or enameled pot, slowly boil down a quantity of absolutely fresh apple cider. Do not use cider that has stood overnight. A Baume hydrometer (available from drugstores or Leader Evaporator C., St. Albans, Vt. 05478) will indicate when the cider has evaporated to the jell stage. You may have to experiment with different densities depending on the altitude of your location. If you are near sea level try a reading of 30, for 1000 feet try 32.

Absolutely nothing is added to the fresh cider. The taste and tartness of the jelly will depend entirely on the character of the cider used.

Test the boiled cider in a cup or jar deep enough to float the hydrometer. When done, pour off immediately into jars and allow cool.

Cider jelly may be made in quantity in a maple sap evaporator provided the pans are copper or stainless steel. Cooper must be scoured before use to remove the copper oxide. The cider from about sixty bushels of apples will yield about 225 pounds of jelly.

This jelly properly made requires no air seal on the jars and will keep indefinitely at normal room temperatures. It has a very stiff consistency, is dark in color. It softens and melts slightly on hot breads or when used as a hot meat garnish.

RAISIN SAUCE FOR HAM

Melt 3 tablespoons butter in a saucepan, add 3 tablespoons flour and combine well. Gradually pour in $1\frac{1}{2}$ cups ham liquor while stirring. Bring to the boiling point and add $\frac{1}{4}$ cup cider

VINEGAR

The easiest way to make cider vinegar is to leave fresh apple cider in an open container in a warm place. Cover with a cloth to keep out dirt and insects. You will determine by the smell and the taste when vinegar is ready to use. It should take at least a few weeks to develop a strong enough flavor. To make the vinegar sour faster, add some unpasteurized ready-made vinegar to the batch. You will have to skim off the scum that collects on the top before you use the vinegar underneath.

MULLED CIDER II

Add twenty cloves to one quart of cider and boil it three minutes. Add $\frac{1}{4}$ cup sugar. Beat six eggs until light. Pour the boiling cider over the eggs and beat briskly. Pour the mixture back and forth from one pitcher to another until it is frothy and well mixed. Serve immediately in tall glasses. Grate a sprinkling of nutmeg on top. (Serves 6)

APPLE BUTTER

Cook 4 lbs. Quartered apples in 2 cups cider. Push cooked fruit through strainer and add for each cup of pulp $\frac{1}{2}$ cup of sugar. Add cinnamon, cloves and allspice to your taste. If apples are rather sweet, add lemon juice. Cook over low heat, stirring constantly till sugar dissolves. Butter is done when a small amount placed on a saucer does not separate.

APPLE CIDER PIE

In a saucepan heat $\frac{1}{2}$ cup boiled cider (cider reduced to about $\frac{1}{2}$ its original volume by boiling), $\frac{1}{4}$ cup water, 1 cup maple sugar, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt. Stir and simmer gently for 5 minutes. Allow this mixture to cool, then add 2 beaten egg yolks. Fold in two egg whites beaten to soft peaks. Pour into an unbaked pie shell, sprinkle with nutmeg and bake at 350 until the custard is well set.

Quick Cider Sauerbraten

3-4 lbs	Chuck roast of beef
1 tblsp	Brown sugar
½ tsp	Salt
¼ tsp	Ginger
¼ tsp	Allspice
2 whole	Clovers
½ cup	Flour
3 tblsp	Oil
8 each	Gingersnaps
2 tsp	Flour
1 ½ cup	Cider

Mix cider and spices and pour over pot roast in deep covered dish. Refrigerate for 24 hrs turning meat several times. Remove from marinade, wipe meat and dredge with flour. Brown well in hot oil in Dutch oven or heavy pan. Turn heat to low, pour on marinade and simmer covered 3 ½ hrs. Thicken gravy with 2 tsp. flour mixed with gingersnaps crushed finely.

Cidered Eggs

¾ cup	Cider
¼ cup	White vinegar
3 slices	Onion
¾ tsp	Salt
½ tsp	Whole pickling spice
½ clove	garlic
6 each	Hard boiled eggs

Combine all ingredients except eggs and bring to a boil. Simmer five minutes. Pour over eggs in a sealed container. Cover and refrigerate overnight. Drain and cut in half.

Cider Jelly

4 cups	Cider
7 ½ cups	Sugar
1 tsp	Cinnamon
½ tsp	Cloves

Combine all ingredients and bring to t boil in a large, heavy-bottomed saucepan. Boil on minute. Add 1 bottle Cero, skimming off foam as it appears. Boil on minute more. Remove from heat, skim again, cool and pour into sterilized glasses. Cool on a rack and seal with paraffin.

Cidered Chicken

6 each	Chicken quarter
3 tblsp	Oil
2 each	Large sliced onions
1 cup	Diced celery
2 cup	Diced green pepper
1 tblsp	Flour
1/8 tsp	Black pepper
1 tsp	Paprika
2 tblsp	Tomato Paste
1 ½ cup	Cider

Brown Chicken in hot oil. Remove and place in shallow baking dish. Sauté` vegetables in same oil until tender. Sprinkle in flour mixed with spices. Add tomato past and cider, pour over chicken and bake uncovered for 1 hr at 325 degrees, basting frequently.

Stuffed Pheasant in Cider

2-4 lb	Pheasant plucked and clean
4 tblsp	Butter
1 cup	Pepperidge Farms stuffed cubes
1 each	Small onion, chopped
1 each	Small apple, chopped
1 each	Egg, slightly beaten
3 strips	Uncooked bacon
1 cup	Cider
Salt and pepper to taste	

Salt cavity of bird well, sauté onion and apple in butter in medium frying pan. Add stuffing cubes and egg and stir lightly until blended. Stuff bird, place bacon strips over breast and fasten with toothpicks. Bake at 350 degrees for 1 hr, basting with cider and pan juices.

Ham Sliced in Cider

1 each	Large ham sliced, 1" thick
2 cup	Cider
1 tsp	Mustard
1 tblsp	Molasses

Boil cider until reduced to on cup. Spread ham with mustard and molasses. Place in electric skillet or fry pan. Pour over cider and simmer for fifteen minutes or until ham is heated through.

Applesauce Cider Cake

1 cup	Applesauce
½ cup	Cider
3 tblsp	Melted shortening
2 ½ cup	Flour
2 tsp	Baking power
1 tsp	Cinnamon
½ tsp	Allspice
½ tsp	Cloves
1 cup	Raisins dredged in ¼ cup flour
1 cup	Sugar

Cream sugar and shortening. Mix dry ingredients, sift and add alternately with cider. Add applesauce and beat until smooth. Fold in raisins and stir well. Bake in 13" x 9" buttered pan for 35 minutes at 350 degrees.

Barbecue Sauce

1 cup	Cider
1 tsp	Vinegar
1 tblsp	Molasses
½ tsp	Prepared mustard
1 tsp	Worcester sauce
1 tsp	Soy sauce
½ tsp	Salt
½ cup	Finely chopped onion
½ cup	Finely chopped celery
¼ tsp	Pepper

Mix well and store in glass jar in refrigerator. Use to baste pork chops, chicken or spar ribs.

Hot Mulled Cider

½ gal	Cider
Juice from	2 lemons
4 tblsp	Honey
12 each	Whole Cloves
6 oz	Dark rum
6 slices	Lemon
6 sticks	Cinnamon

Heat cider to boiling point. Add other ingredients and allow to simmer ½ hr. Pour into warmed mugs, using cinnamon sticks for stirrers.

Glazed Pork Roast

4-5 lb	Pork loin
1 cup	Sliced onion
1 cup	Sliced carrots
1 tsp	Salt
½ tsp	Black pepper
1 tsp	Dry mustard
1 tsp	Ginger
1 tsp	Poultry seasoning
2 each	Cloves garlic, mashed
1 cup	Cider

Wipe meat with damp cloth and place fat side up in roasting pan on bed of sliced onions and carrots. Rub thoroughly with mixed garlic and spices and set oven at 325 degrees. Pour cider over meat and roast for 3 hrs, basting frequently with pan juices.

Apples Poached in Cider

2 cup	Cider
½ cup	Sugar
4 each	Peeled apples, cored and sliced thickly
2 tsp	Grated orange rind
1 tblsp	Cointreau (optional)

Simmer cider and sugar for the apple slices and cook until barely fork-tender. Do not over-cook. Remove apples carefully with slotted spoon and place in serving dish. Poach remaining slices in the same fashion. Cool syrup, add liqueur and pour over apples. Chill before serving.

ACCESSORIES TO ENHANCE YOUR CIDER EXPERIENCE

Retractable wheels



Wooden Hopper



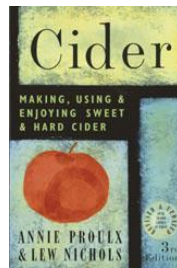
Pressing Bags



Petro-Gel Lubricant



Sweet & Hard Cider Book (recipes)



Wood Protections:

EZ – DO Polyurethane



Poxy Coat II



Bottling Kit

