

## Dutch style cheese press assembly and use instructions.

Important Notice: rub a little soap onto the four screws to make them easier to screw in using a hand driven Phillips head screwdriver. DO NOT OVER-TIGHTEN

Plunger Adjustment

Plunger

Lever

Attach Tightly

Base

Tighten Screws

To assemble your press use a Phillips-Head screwdriver to tighten the four screws into their pre-drilled holes. Attached the two levers with the two bolts & wingnuts. The third bolt/washer/wingnut is to attach the plunger to the lever. Prior to pressing your cheese in the press, place your hoop/mould in the black draining tray (*over the sink or somewhere to drain into*). When using a hoop/mould without a bottom, place the insert into the black tray. Allow the whey to expel for an hour or so prior to pressing. If you use the press too early in the draining process, whey can be held inside the cheese, something not desirable. When you're ready to press, set plunger height to the necessary height so the lever arm is slightly above level. Place a gallon **\*\*jug** of water or anything with weight onto the lever notch depending on how much weight you wish to apply onto the curds. We recommend a light 20 pounds(9kg) of weight for the first hour, then increase to 30-40 lbs.(13.6-18kg) of weight. The numbers on the lever arm multiplied by the weight attached to the lever arm notch is the actual weight you are applying to the curds. Do not place press into a dishwasher. This will warp the wood. You may want to wipe mineral oil on your press to make the natural color of the wood stand out.

—Enjoy. Steve Shapson

**\*\*one gallon of water(3.78liters) weighs 8.36 lbs.(3.79kg)**

*Our press is made from older growth ash and/or maple wood. This type of wood is much denser and stronger than new growth wood.*