



# HAMBY DAIRY SUPPLY

## Read This Before Using Press

*It is good to learn how the Press operates and simply start with a simulated cheese before attempting a real batch. Styrofoam Peanuts , Crumpled up newspaper , Styrofoam coffee cup or anything several inches high will serve the purpose. Study the photo and parts therein to keep an understanding how the Press is assembled .*

***This Press comes assembled and is ready to use with parts in proper order***

*Back off the three lobed knobs to release pressure on the Hoop . The Piston and follower are inside of the Hoop for shipping purposes . Remove same after sliding out the Hoop from the bottom platform. Back off the three lobed knobs to the extreme top of the threaded rods to allow the Oak Cross pieces to be raised up . (When using real Curd ,you must line the Hoop with Cheese Cloth .)*

*Now you can fill the Hoop with the packing material you decided on, keeping the Hoop on the press platform. In reality you can not usually just dump a 2 gallon batch of curd in the Hoop as to the amount of Whey and Air in the curd and needs drainage in the Hoop before the whole amount can be inserted.*

*Place the follower on top of whatever does fit, (In this case Styrofoam peanuts) and gently press it down with your fingers until more space is made for more curd and repeat the process.*

*After the follower is on top of the Curd then insert the Piston . Now slide your assembled Hoop under the Bottom Oak Cross Piece and center same . Make sure the Hoop and Piston are centered under the Cross Piece and that the piston has equal spacing on the inside circumference as it sits in the Hoop. Start turning the three lobed knobs down to the upper Cross Piece until contact is made. Check again for centering .*

*As pressure is increased , the springs compress and push down the piston into the follower and presses the cheese . When you feel or see that the Springs are fully compressed , Give one more full turn you will have reached up to 50 lbs. . **DO NOT GO BEYOND THIS POINT.***

*It must be understood the Water (Whey) does not compress (Physics 101) . Therefore , any attempt to press the Curd quickly will trap the Whey inside and prevent it from working it's way out. Pressure must be increased slowly over several hours and full pressure should not be applied for at least 8 hours. If you would like a more real approach and practice run , you can use store bought cheese!*



# HAMBY DAIRY SUPPLY

## Pressure Regulated Cheese Press

### User Instructions:

*This Cheese Press is a double Screw , Double Cross Piece , Pressure Regulated Press that allows anyone to make Cheese at home , as good or better than could be bought commercially.*

*This Press is very simple to use as long as a few basic rules are followed. Rule number 1 is to make sure the press is assembled correctly before attempting to use it . Rule nr. 2 is to keep it clean. Foreign mold or bacteria hiding within a unclean press can ruin your cheese.*

*Do not steam clean this press as the max operating temp of the mold is 140 F . The Press should be cleaned in warm soapy water and a mild bleach solution is additional sanitizing is desired.*

*Cheese Cloth should be cut to the proper depth and width of the Hoop and inserted in same and the curd thereafter. Cheese 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 where the cheese cloth is cut and trimmed to the size of the initial size of the wheel of cheese , replaced in the press under final pressure for the appropriate length of time. There are many fine books on different hard cheese recipes to obtain the press times for the different Cheeses.*





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## Pressure Chart And Guide

*Turn the Lobed knobs to allow the double cross pieces to rest on the piston , this will give you an initial 3.5 lbs of pressure and use the following amount of turns on the knobs for the following pounds of pressure:*

*TURNS WEIGHT IN LBS:*

*2 5  
8 10  
14 15  
20 20  
25 25  
31 30*

*For the 50 lbs for hard cheddar , completely compress the springs with one additional 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 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.*

*The cheese wrap should be prepared as follows: It should be long enough to wrap around the cheese with about 2 inches of overlap. This is about 14 inches for our 4 inch diameter mold (Hoop) . The width should be about the height of the finished cheese plus the diameter. This is about 7 inches 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 every 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 .*

**Time consuming but not hard.**

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