

Instructions for use

Juice container



The daily "vitamin injection" from your own cellar: alcohol-free fruit juice or unfermented fruit juice.

Dear customer,

Congratulations on the purchase of this unique fruit juice container. With its help, you can keep your fruit juice for months without preservatives and tap it every day. The container is ideal for making heat-sterilised unfermented fruit juice.

List of contents:

1. **Container**, flat bottomed, open top
2. **Floating lid** with upturned edge (fits in the container) to exclude air
3. **Top lid** with downturned edge (fits on the container) as dust protection
4. **PE tap** $\frac{3}{4}$ " , NW 10
5. One litre medical grade **vaseline oil** (per DAB)

As accessory for the manufacture of heat-sterilised unfermented fruit juice, you need a large submersible heater element (see accessories in the brochure "Home fruit juice making").

With the SPEIDEL submersible heater element, the time required to heat 100 litres of juice to 85° C is approximately three hours.



Your juice container can be put to many uses:

1. The juice container makes it so much easier for all friends of home-made alcohol-free, heat-sterilised unfermented fruit juice: the freshly-pressed juice is heated directly in the stainless steel container, and can then be kept in it without having to be transferred.
2. Or you can use the juice container as an "always full" container for fermented drinks from apples, pears, redcurrants, raspberries, elderberries and grapes.

But always remember: absolute hygiene is the first commandment!

Only when the container is disinfected and sterilised both inside and out immediately before being filled will a tasty, long-lasting juice be your reward. Clean all surfaces including the lid, tap and tap union with seal absolutely thoroughly with hot water. Repeat the procedure immediately the container is emptied; do not let anything dry on! If you have to use a cleaning agent, it should be chlorine-free, such as are available from home-brew beer and wine specialists.

The juice container is so easy to use:

Heat-sterilised unfermented fruit juice (alcohol-free)

1. Fill with freshly-pressed juice through a sieve or allow to stand after pressing in another container for three to four hours to let the cloudy suspension separate from the juice.
2. After this, immediately heat the juice with a large flat submersible heating element uniformly to 85 – 90° C. This will deactivate all the yeast cells which are to be found in all juices.
3. While the juice is heating, stir a number of times. Finally, tap off a bucket from the bottom and add it back into the top to ensure that the temperature throughout the container is 85 – 90° C. This is important for the keeping property of the juice.
4. Foam will form on the surface of the drink, and must be skimmed off. Thereafter, put the floating lid on the drink, and seal it with the vaseline oil; this will keep out the oxygen in the air. The vaseline oil is safe with foodstuffs, and will not mix with the drink.
5. Once the juice has cooled, put the top lid in place. Now you can take your daily "vitamin injection"!

The "always full" storage container:

1. Fill the container with fermented drink.
2. Place the floating lid in the container directly on the drink. The container does not have to be full. That is the great feature of the drinks container: the floating lid always floats on top of the juice, even later, when you tap it every day. It then sinks automatically with the level of the juice.
3. Now seal the edge of the floating lid with the vaseline oil. (Even the Romans used to pour oil on their wine to keep air out of it and to make it keep longer.)
4. Top lid on – ready!

Important notes:

Oxidation: in particularly damp cellars, a musty atmosphere may develop under the top lid. For this reason, there is a vent provided in the lid to prevent unwanted oxidation.

Vaseline oil amounts: for a container size 65L you will need about 0.5L of vaseline oil, for 110L about 0.7L and for 170L about 1L. Pour the vaseline oil directly on the drink in the gap around the floating lid (see diagram).

Take care to use only healthy, fresh fruit!

Rotting fruit must be sorted out and discarded. Once the floating lid is in place in the container, do not move or transport it anywhere.

The container must not be placed in the vicinity of a fermentation container, as otherwise fermentation cells may be transferred. While the container is in use, be sure to keep the tap clean.

Recommendations and instructions are based on the experience gained in numerous experiments. However, they do not represent any form of guarantee.

