

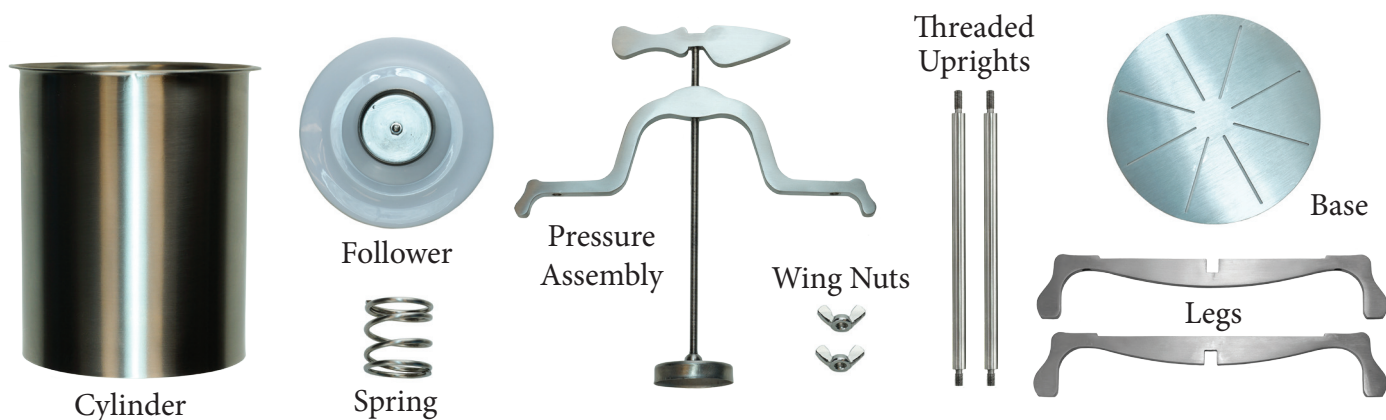
# Whey Station™

## STAINLESS STEEL SMALL BATCH CHEESE PRESS

Small batch cheesemakers, meet Whey Station™—the press of your dreams. Innovative whey drainage. Corrosion resistant stainless steel. Perfectly press any cheese from gouda to parmesan.

### INVENTORY

The Whey Station™ arrives fully assembled, but it can be completely disassembled for cleaning. Check your inventory and ensure you've received everything listed.



### GETTING STARTED

The Whey Station™ is very simple to use as long as a few basic rules are followed:

#### Rule #1

Keep it clean. The wrong mold or bacteria hiding in a scratch or on the surface can ruin your cheese. The Whey Station™ can be fully disassembled for deep, thorough cleaning. The press should be cleaned in warm soapy water and a mild bleach solution if additional sanitizing is desired. Rinse thoroughly as chlorine will adversely affect your cheese.

#### Rule #2

Make sure the press is assembled correctly before attempting to use it.

### PRESSING TIPS

#### KNITTING IS KEY

A common misunderstanding of pressing cheese is that precision force is required for proper texture.

In truth, a cheese press serves the far more important purpose of knitting the curds together to form an airtight matrix. By applying pressure, you are effectively turning a mass of many curds into a singular wheel of cheese.

This matrix keeps unwanted mold and bacteria out of the body of your cheese and ensures proper flavor development during aging.

#### FLIP OUT

Periodically flipping your cheese is necessary to ensure proper knitting and preventing the cloth from knitting into the curd mass.

Remove the top bar from the Whey Station™. Flip the cylinder upside down and tap it gently until the follower falls out. Put your hand in the cylinder and gently pop the cheese out of the cylinder.

Unwrap the cheesecloth, turn the cheese over, re-wrap it and return it to the cylinder. Return to pressing, flipping the cheese as the recipe calls for it.

#### FINAL PRESS

Use a smaller section of cheesecloth for the final press. An ideal bandage will be long enough to wrap the cheese with a few inches of overlap—about 14" for our cylinder. The width of the bandage should be about 7" for most 2-gallon batches.

Before the final (overnight) press, remove the original cheesecloth and wrap your cheese in the bandage. 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.

#### TAKE GOOD NOTES

Your first batch of cheese with the Whey Station™ will give you a baseline for comparing to future cheeses.

It is normal to see variance in texture (dryness- creaminess) of the finished cheese. Take notes of your curd/whey temperature, amount of time stirring the curds and the size of the finished curds. This will help you increase consistency for better cheese with each batch. You'll gradually achieve the perfect texture, be it creamy, crumbly or somewhere in between.

# OPERATING INSTRUCTIONS



1. Place the cylinder on the base with the curved edge at the top. Set in a sink or baking pan to catch whey drainage.
2. Gently lower your curd-filled cheesecloth to the cylinder. Fold extra cloth flat over the curds.
3. Insert the follower on top of the curds, with the spring-well facing up.
4. Put the spring into the spring well of the follower.
5. Slide the top bar into position over the threaded uprights. Adjust the pressure rod of the top bar so it is touching the spring but not applying pressure.
6. Adjust the cylinder so it is centered under the pressure rod. Tighten the wing nuts onto the uprights to hold the cylinder in place.
7. Twist the handle until it just begins to compress the spring.
8. You can now begin pressing. Approximate the pressure by counting the number of full turns of the handle. Seven complete revolutions will provide about 10 lbs. of pressure and is a good place to start.

## PRESSING GUIDE

Adjustments during pressing will have to be made to compensate for clumped-up cheesecloth and loose curds which may take more turns to compress.

Nothing is terribly critical in pressing—these are guidelines, and apply only when pressing a hard cheese or well-packed curd.

**WHEN IN DOUBT, UNDER PRESS.**

To obtain the 50 lbs. of pressing weight required by hard cheeses such as cheddar, turn the screw until the spring bottoms out and back off one turn. **DO NOT OVERTIGHTEN**—this will damage your press!

When pressing cheese, always increase pressure in gradual stages. This prevents whey from getting trapped inside the cheese.

REVOLUTIONS	PRESSURE (LBS.)
7	10
14	20
21	30
28	40
35	50

## TROUBLE SHOOTING TEXTURE

The dryness (moisture level) or hardness of the cheese is determined in the earlier stages of your cheese, by manipulating the temperature of the curds/whey, the size of the curds while stirring, and the milling (size) of the final curd prior to pressing. Even the starter plays a role in the final moisture of your cheese—using a Mesophilic or Thermophilic Lactic Starter affects moisture levels. If you're having trouble achieving the desired texture of your cheese, here are a few troubleshooting tips to be used in the early stages of your next batch.

### HEATING

After the curd mass is cut and stirred, the curds and whey can be heated to higher temperatures to make the final cheese drier and firmer. Curds and whey can be heated to over 100°F (37.7°C), and sometimes as high as 125°F (51.6°C) for hard, dry cheese like Parmesan.

### DRAINING

#### HARD CHEESE

Curds should be well-drained and already somewhat firm prior to pressing. Otherwise, trapped moisture can cause off-flavors and ruin your cheese.

#### SEMI-HARD CHEESE

Curds should be a bit soft, but not weeping whey prior to pressing.