

Tamar Valley Apple Co-operative

2026



EQUIPMENT HIRE

PRESSING & BOTTLING SERVICE

COMMUNITY PRESSINGS



Selling us your apples

With good existing stock levels from last year's abundance, we will not be juicing for the Co-operative in 2026, and therefore will not be buying in large supplies of apples this season.

We will be buying a small amount of apples to juice for business customers - please contact us is you are interested in supplying.

If you are happy to donate or supply apples for our Grow Share Cook and Free School Meal bags in August and September we would be most grateful, please let us know.

As usual, to comply with Food Hygiene regulations we ask that there has not been any animals grazing directly around your trees for a minimum of 3 months before harvest. We also cannot accept any windfalls or bruised fruits.

Contact julie@tamargrowlocal.org for further details.

Equipment Hire

Small scale pressing



1. CRUSH

ELECTRIC SPIEDEL MILL

Easy to use electric mill for crushing large amounts of apples with ease!

OR MANUAL APPLE CRUSHER & STAND

Manual apple crusher best suited for small-scale juicing. Apples needs to be roughly cut to go through the crusher, which can also sit on top the cross beam press to mill apples straight into the press.





2. PRESS

36 LITRE CROSS BEAM PRESS

A traditional fruit press with straining bag - fun to get all the family involved in apple pressing!

3. PASTEURISE

12 BOTTLE PASTEURISER

12 x 750ml bottle capacity pasteuriser supplied with thermometer.



HIRE COSTS

Equipment	Per day
Electric Spiedel Mill and 36L Cross Beam Press	£45.00 + VAT
Manual Apple Crusher with Stand and 36L Cross Beam Press	£25.00 + VAT
12 x 750ml Bottle Pasteuriser (each)	£5.50 + VAT

Equipment Hire

Medium scale pressing



1. CRUSH

ELECTRIC SPIEDEL MILL

Easy to use electric mill for crushing large amounts of apples with ease!



2. PRESS

90 LITRE HYDRO PRESS

The perfect choice for an orchard of 10 or more trees. No electricity needed, but a mains water supply up to 3 bar of pressure and a hose to connect it to the tap.



3. PASTEURISE

12 BOTTLE PASTEURISER

12 x 750ml bottle capacity pasteuriser supplied with thermometer.

HIRE COSTS

Equipment	Per day
Electric Spiedel Mill	£30.00 + VAT
90L Hydro Press	£50.00 + VAT
Electric Spiedel Mill and 90L Hydro Press	£60.00 + VAT
12 x 750ml Bottle Pasteuriser (each)	£5.50 + VAT

Equipment Hire

Large scale pressing

from the Tamar Valley Orchard Volunteer Group



1. CRUSH

ELECTRIC SPIEDEL MILL

Easy to use electric mill for crushing large amounts of apples with ease!

2. PRESS

TRAILER MOUNTED VORAN HYDRAULIC PRESS

An electric hydraulic press mounted on a trailer, best for large orchards or group pressings. Hirers will need a towbar for transportation of the press, and an electricity supply for pressing.





3. PASTEURISE

12 BOTTLE PASTEURISER

12 x 750ml bottle capacity pasteuriser supplied with thermometer.

HIRE COSTS

Equipment	Per weekday (Mon-Fri)	Per weekend day (Sat/Sun)
Electric Spiedel Mill	£30.00	£30.00
Trailer Mounted Voran Hydraulic Press and Electric Spiedel Mill	£50.00	£60.00
12 x 750ml Bottle Pasteuriser (each)	£5.50	£5.50

Contract juicing

Pressing & bottling service

Bring us your apples for us to juice, pasteurise and bottle for you!

Deliver your apples to us and take away 750ml bottles of your own juice. We have a minimum requirement of 200kgs for this service.

For 2026, we will be offing this service on **Monday 28th September** and **Monday 5th October** (booking essential).

Prices

£2.50 + VAT per 750ml bottle

We can offer a reduction of 10p per bottle if you are able to help with the full process, up to a maximum of 2 people with a 20p discount per bottle.

£0.50 + VAT per litre of juice (unpasteurised, not bottled) where apples are provided by you

£1.00 + VAT per litre of juice (unpasteurised, not bottled) where apples provided by Tamar Valley Apple Co-op

How it works

1. Contact us to make a booking.
We will need to know an estimate of the weight of apples you would like juiced, at what point in the season they will be ready, and whether you would like to help with the production process.

2. Deliver your apples to us for juicing.
Deliver your apples to us on an agreed date in clean nets or bags. Apples are cleaned and graded before being pressed, pasteurised and bottled. Please note that juice is unfiltered.

3. Collect your bottled juice.
Juice will be boxed in cases of 12 for you to collect and enjoy!

Business or private welcome.

Community pressings

Bring your apples to be pressed at one of our community apple pressing days!

Every year, we host a community apple pressing day where you can bring your apples to be pressed, and take away the juice to enjoy.

• Pressing is on a first-come first-served basis, and is limited to 100kg per household. There's no charge, but donations are welcome.

• Please bring your apples in clean bags or nets, along with enough containers to take away all of your freshly pressed juice!

• There's no need to book, but please keep in mind that there may be a wait before your apples can be pressed. Tea, cake and apple juice will be available!

For 2026, you can join us on:

Saturday 19th September from 10am - 3pm at
Tamar Grow Local HQ, B5 Florence Road Industrial Estate, Kelly Bray, PL17 8EX

Saturday 17th October from 10am - 3pm at
The Carpenters Arms, Lower Metherell, PL17 8BJ

Last arrivals are by 1.30pm on both days. Unfortunately if demand is greater than our capacity to press, we may have to limit pressings.



Contact

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B5 Florence Road Industrial Estate
Kelly Bray, Callington
PL17 8EX

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Email: julie@tamargrowlocal.org

