

Peanut Butter Machine



Manual (Sesame/Peanut Butter Machine)

The process is:

- Peanut kernel baking
- Cooling
- Peeling skin
- Sieving
- Bad kernels remove
- Grinding paste
- Homogenizing
- Filling
- Freezing
- Keeping normal temperature



Making Sesame Butter:

1.Cleaning: Choose the good reaped seeds and get rid of impurities like stones,sands,etc. Then put them into water and stir with stick or hands and remove the blighted or empty grains and impurities again. Get them out and let dry after being soaked about 15 mintutes.

2.Baking: fry the dried sesame/peanut seeds with soft fire slowly until the water evaporated. At this time, the seeds, in brown, can be pinched into powder by hands. Never fry burnt. And the baked sesame/peaunt can't be too cool to affect the butter taste.

3.4kg salt water(4kg salt in it) and moderate spices can be added to 50kg sesame/peanut seeds to create flavor, like aniseeds, paprika powder,etc.
Let them keep mixed about 2-3 hours before softly frying.

4.Starting Machine:Unscrew the locking nut(No. 14) and rotary the handle(NO.13) in the "coarse thick" direction, the motor can be started if without any block.

Grated semolina
sauce will not
Run out of the
ar outlet

1. Sesame and peanut are not cooked or absorb moisture
2. Uneven grinding wheel
3. Grinding wheel adjustment is too tight

1. Re-bake sesame and peanuts
2. Adjust grinding wheel according to maintenance
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3. Properly loosen the grinding wheel

Vertical simple operation flow:

1. Select the controller; 2. Coarse adjustment;
3. Electrify; 4. Fine tuning; 5. loading



1. Apply edible oil to the contact surface of two grinding wheels before use Sesame /peanut Use the controller Peanuts do not use a controller

2. Adjust the adjusting handle to the coarse direction one turn before use (Clockwise), pull the two wheels apart.



3. Power on the machine, motor operation for normal, if the electricity Turn off the power immediately if the machine does not turn, and push the regulating handle hard Adjust direction one turn (clockwise). Note: If the motor does not turn after adjusting the handle, please contact the after-sale service!

4. Adjust the adjusting handle to a thin direction (counterclockwise), If there is a slight friction sound between the two grinding wheels, it means two The grinding wheel is in contact.



Counterclockwise
(thin)

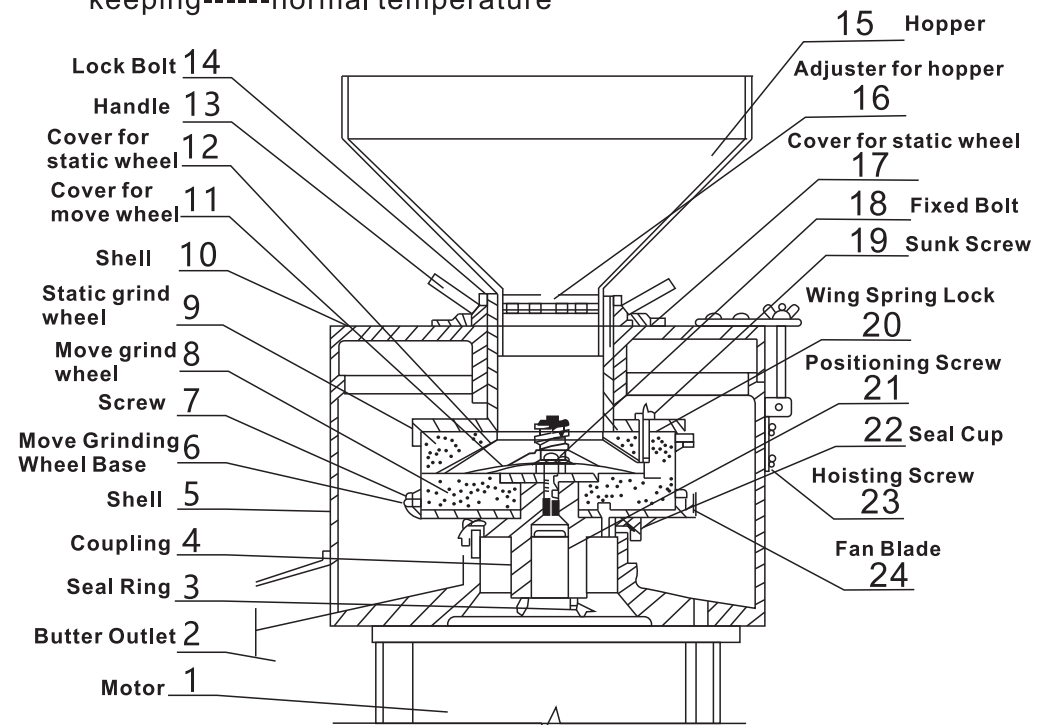


5. After feeding and grinding for 2 minutes, observe whether the sauce is overheated. If there is smoke coming out of the outlet, adjust the handle to the square Fine tuning is fine. Wait for material after grinding stop, not stop before stability Do not open the boot cover and clear the sesame/peanut paste inside the shell and the tooth groove of the abrasive wheel Clean (Do not rinse with water if necessary Wait until the grinding wheel is completely dry before using, or use a hair dryer Blow dry).



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The process is peant kernel-----baking-----cooling
peeling skin-----sieving-----Revoming-----bad kermels
grinding paste-----homogenizing-----filling-----freezing
keeping-----normal temperature







Troubleshooting

The fault	Why	Elimination method
Motor does not turn	1. The power supply is disconnected 2. Grinding wheel contact is too tight 3. Start the machine with material 4. Motor burns out	1. Find out the cause and eliminate it 2. Adjust the wheel (handle) in the coarse direction to turn flexibly 3. Clean up the materials in the machine and add the materials after starting 4. Repair or replace the motor
The motor won't run Or too much warming	1. too much cutting, overload 2. The grinding wheel is stuck by a hard object 3. Too low voltage	1. Reduce the amount of feed 2. Open the boot cover, check the grinding wheel, and take out the hard things 3. Avoid peak power consumption or adjust voltage The motor won't run
Grinding wheel broken	1. grinding wheel is not parallel, uneven friction heat 2. Too tight grinding wheel, too fast heating	1. Adjust the grinding wheel to make its contact even 2. Slow down to light friction contact in the rough direction Grinding wheel broken
Decline in efficiency Or not	1. Grinding wheel adjustment is too tight 2, too much material, material in the disc chamber, paste the grinding chamber 3. Grinding wheel wear 4. The puller on the protective cover of moving grinding wheel is damaged	1. Properly loosen the grinding wheel 2. Stop the machine to clean the grinding disc and the material in the bore to reduce the amount of material 3. Replace the grinding wheel 4. Repair or replace the puller

5.Adjust the gap: Adjust the handle(NO.13) in the “fine thin” direction until the light friction sounds. If adjusting the gap too small, the power consumption will be increased and the productivity will be reduced greatly.

6.Grinding: The baked sesame/peanut must not be moist or too cool. The hot paste should be filled into containers. Generally, 100kg sesame seeds can be made into 90-95kg butter.

Style No.	Material	Pict ure	Capa city (Kg/h)	Motor Power	Volt age	Rotating speed	Package dimensions	Size	Product Weight	Gross Weight
100Y	Aluminum alloy + stainless steel		15	1.1KW	110V & 220-240V	2850	270x270 x640mm	380x380 x800mm	23kg	24kg
160Y	Aluminum alloy + stainless steel		35	1.5KW	110V & 220-240V	1450	300x300 x710mm	380x380 x800mm	39kg	46kg
100L	Aluminum alloy + stainless steel		15	1.1KW	110V & 220-240V	2850	328x310 x710mm	380x380 x800mm	23kg	30kg
160L	Aluminum alloy + stainless steel		35	1.5KW	110V & 220-240V	1450	380x380 x800mm	420x420 x840mm	39kg	48kg