# Domestic and Commercial Oil Press Machine

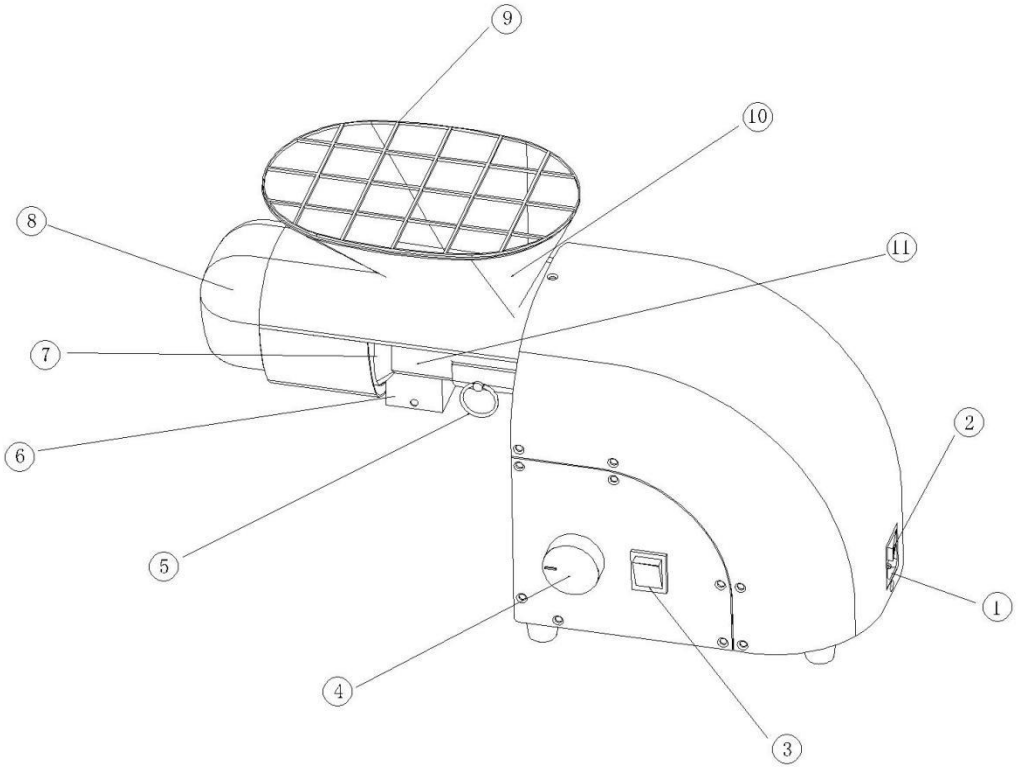
**Introduction Manual**



**Make oil yourself**

**Stay in good health**

**Efficient Hygienic Durable**




**1.Power Outlet.**
**2.Heating Switch.**
**3.Extract and Reverse Switch.**
**4.Temperature Control Knob.**
**5.Fix Bolt of Wring Chamber and Bar.**
**6.Square-Tube Oil Deflector. Preventing the oil from spraying.**
**7.Integral Heater Fixing Base.**
**8.Residue Stopper.**
**9.Safety Net.**
**10.Blanking Area.**
**11.Wring Chamber and Bar. In the heater, there is a set of wring chamber and bar.**

**I. Notes for use**

Dear costumers, before using, please read the manual carefully, operate the machine according to this manual, and do not run it for other purposes. Our company will assume no responsibility for any unauthorized modification and adjustment of the machine or the danger

caused by unconventional use.

1、Do not share the same power supply with other high-power appliances. Please use a three-pin safety socket with grounding protection.

2、Do not immerse the machine, power cord, and plug in water or other liquids.

3、Attention should be paid when the machine is running to avoid accidents.

4、In case of damage to parts, especially the safety protection device and power line, please do not use it or try to repair it by yourself. Instead, please call professional personnel to avoid accidents.

5、Do not let children or disabled persons operate the machine without any guidance or supervision; do not touch raw materials with fingers at the blanking area, and keep fingers away from it with when the machine is working.

6、Keep the machine far away from high temperature, high humidity, and flame. Please put the machine on a stable bearing table. If the table is solid marble or solid wood, a soft cloth should be padded on the surface of the hollow table to avoid resonance.

7、Do not touch or move any parts while the machine is working.

8、Do not wash the main engine with water or wipe it with banana oil. Please choose dry clothes to wipe the machine or components; when wiping the machine or components with wet clothes, the power plug must be pulled out.

9、The wring chamber, bar and heating components will be in high temperature during working. Do not touch it to avoid scalding. Please wear the anti-scalding glove or let the machine cool down before disassembling and cleaning.

10、It is strictly forbidden to reach into the wring chamber to stir the raw materials with fingers or other hard objects, such as metal, to prevent the fingers from being entangled or the machine from being damaged.

11、Hold the plug when pulling it out. Do not pull the power cord or touch the power cord with wet hands.

12、 One continuous operation for more than 24 hours is not recommended. If the long-time working is required, please let the machine rest for half an hour.

13、After the extraction, let the machine idle for 2 minutes after the oil is completely discharged, and then press the reverse key to keep reversing for more than 30 seconds, so that the wring chamber and bar can be easily separated during disassembly.

14、Please be sure to pull out the power plug after use.

**Notes:**

The operation and maintenance information, data and material listed in this manual have been modified according to the latest version, which is limited to our current knowledge and understanding of this equipment.

Given the continuously improving technology, the right to modify the parameters without further notice is reserved. We are not responsible for the equipment damage caused by the illegal operation, incorrect repair, and use of non-original accessories.

Machine and Accessories: Main Engine * 1, Instruction Manual * 1, Power Cord * 1, Oil Pot * 1, Residue Filter * 1, Pipe Brush * 1, Anti-scalding Glove * 1, A Set of Wring Chamber and Bar * 1, Bolt * 1, Square-Tube Oil Deflector * 1, Removal Rod *1, Residue Stopper *1.

Parameters

| | | |
|---|---|---|
| Rated Voltage: 230 V | Rated Frequency: 50Hz-60Hz | Rated Power: 1250W |
| Product Weight: 12kg | Maximum Power: 1800W | Body Size: 500x190x290MM |

Oil Yield Reference

| Material | Oil Yield | Explanation |
|---|---|---|
| Peanut | 38%—45% | Oil Concentration 42%-48% |
| White Sesame | 45%—55% | Oil Concentration 50%-60% |
| Black Sesame | 43%—55% | Oil Concentration 50%-60% |
| Sunflower Kernel | 45%—50% | Oil Concentration 50%-55% |
| Walnut | 60%—70% | Oil Concentration 50%-65% |

Notes: The actual oil yield will be affected by the quality, place of origin, storage year, and water concentration of the same raw materials. The above data are listed for reference after actual measurement.



# Installation and Operation Instructions

I. Installation Steps

Step 1: Put the wring bar into the base.

Step 2: Put the wring chamber into the bar and put them at the bottom.

Step 3: Insert the bolt into the round hole at the bottom of the base to fix the chamber.

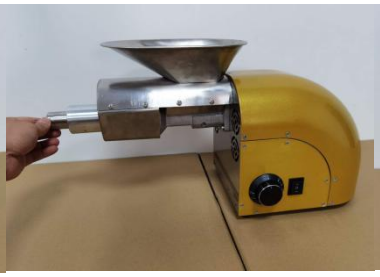
Step 4: Install the square-tube oil deflector.

Step 5: Install the front cover of residue stopper. Aligning the screw head with the large round hole and press it down.

As Shown in the Figure:



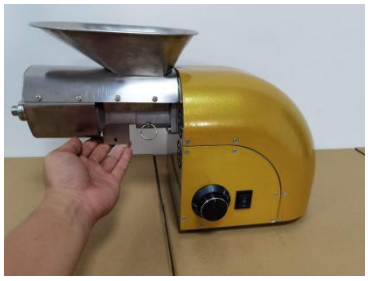
Step 1



Step 2



Step 3



Step 4



Step 5



Done

II. Procedures

1、Plug in the power source.

2、Press the switch, check that the forward and reverse rotation are normal, and then turn it off.

3、Start the preheating switch, select the temperature according to the thermometer (once the temperature is selected, the automatic constant temperature state will be triggered). According to the selected temperature, wait for 3-5 minutes, and then press the motor switch to extract oil immediately.

4、After the squeeze, keep the machine idling for 1 minute, turn off the start button, and then turn off the preheating.

5、Press the reverse button for about 30 seconds to clean the chamber.

6、Put the oil into a glass bottle after 8-hour standing. Part of the oil sauce at the bottom can also be used as the seasoning.

III. Disassembly Methods

1、Press the reverse button continuously for more than 30 seconds before disassembling the wring chamber and bar to clean out the residue, so that they can be easily separated.

2、The wring chamber and bar are in high temperature after working. Please take the anti-scalding glove for disassembly, or keep the machine still for a while, and then dismantle them after it cools down.

3、Remove the square-tube oil deflector, pull out the bolt, and take out the wring chamber and bar with the removal rod.

4、If the bar cannot be taken out by hands, hold the chamber, and gently tap it on the cutting board with the hexagonal direction of the bar upward, and they will be separated.

5、Clean the wring chamber and bar with a brush. If there is a tight residue between them, scrape it off with a small metal object (the more water concentration in the raw material, the tighter the residue will stick to the parts), or soak it in water for several hours and then brush it with a tube brush.

6、Do not clean it with acid, alkali, soda or materials with abrasives. After cleaning, the wring chamber and bar should be dried or blown dry for storage. Other parts of the machine are strictly prohibited from exposure to water and any liquid.

## Warnings:

After the oil extraction, keep pressing the “reverse” for more than 30 seconds. If not, the remains in the chamber will become hard after cooling, and the bar will be stuck in the chamber and difficult to take out. In case of a power cut, please turn off the starting switch, unplug the power supply, turn on the preheating for more than 10 minutes when the power has been restored, and start working again after the remains softening. Freezing will be caused if the machine is cold. (After stopping for a long time with the preheating switch turned off, preheating before starting is required.)

| Material | Temperature (℃) | Material | Temperature (℃) | Material | Temperature (℃) |
|---|---|---|---|---|---|
| Peanut | 180-300 | Rapeseed | 100-230 | Camellia Seed | 140-250 |
| Sesame | 200-270 | Pumpkin Seed | 150-230 | Sunflower Kernel | 200-260 |
| Walnut Kernel | 120-200 | Perilla Seed | 200-250 | Pine Nut | 200-270 |
| Olive Kernel | 150-230 | Almond | 150-230 | Hemp Kernel | 200-300 |
| Coconut Kernel | 150-250 | Soya Bean | 180-230 | | |

# Common Faults and Solutions

| Common Faults | Reasons | Solutions |
|---|---|---|
| The wring bar stops working. | Motor’s overload protection. | If the motor shakes for a while and then stops after you press the pressing or returning switch, please press the pressing or returning switch repeatedly until the motor is started successfully. |
| | | If the cold press is overloaded, adjust the temperature, wait for 5-10 minutes, and then turn on the returning switch. |
| | Motor’s overheat protection. | Wait for 30-60 minutes and turn it on. |
| There are remains from the oil-out. Dreggy. | Wet materials. | Stir fry or bake materials and then press. |
| | There are unclean wring chamber and bar, resulting in no feeding or remains-out blocking. | Clean the wring chamber and bar again. |
| There is oil from the oil-out. Cloudy. | Wet materials. | Dry, bake or stir fry the raw materials. |
| Oily blanking area. | The oil-out is blocked, causing oil is accumulated in the chamber. | Dredge the oil-out with a toothpick or a brush. |
| There is burnt paste residue at the residue-out. | Dry materials or high temperature. | Lower the temperature. |
| The bar cannot be extracted from the chamber. | There are residual materials in the chamber after the operation, making the bar blocked. | Set the wring chamber and bar on the machine, lock them, start the returning switch for 30 seconds, and then disassemble and separate them. |