

DEALER DETAILS

Proprietor Signature

CUSTOMER CARD

Customer Name : _____
Mobile No. : _____
Serial No. : _____
Purchase Date : _____



Aarudhra Enterprise

77-A, Kasthuribai 4th Street, Ganpathy, Coimbatore-641 006.

E-mail : arudhracbe@gmail.com



Instant Organic Oil at Your Home



Peanuts



Coconut



Sesame



Sunflowers Seeds



Castor Seeds



Almond Seeds



Walnut Seeds



**Oil Press Machine Especially
Made For Home Use**



Technical Parameters:

Capacity:	2-5kg/hr (According to the material)
Voltage	220v/110v
Power	4 0 0 w
NetWeight	10.5kg
Material	304# food grade stainless steel
Machinedimension	445*185*300mm
Packingsize	570*290*355mm

Product Features

1. Multi functional home oil extract machine for peanuts, Coconut, Sesame, Sunflower, Castor, Almond and Waulnut seeds.
2. This motor can continuously work for more than 1 hours. We suggest it working for 2 hours per day will be good for the machine.
3. Oil extracting rate is upto 50%, which depends on the oil seed.
4. Easy to operate, Comfortable & Durable.
5. Working capacity (just for reference)



Materials	Efficiency	Oil yield
Peanut	4kg / hr	2kg / hr
Coconut	2kg / hr	1kg / hr
Sesame	4kg / hr	2kg / hr
Sunflower	3kg / hr	1.2kg / hr
Castor	2kg / hr	0.8kg / hr
Almond	2kg / hr	0.8kg / hr
Waulnut	2kg / hr	0.8kg / hr

Oil Separation Process

After Putting in room temperature above 15°C for one night , oil and thick liquid will separate automatically, and it does not need filtering; the longer it is placed, better separation effect is: after they are completely separated, bottle it and put in to fridge, or keep it at kitchen room.

Warning

keep this machine away from kids.

Small children's are strictly prohibited from operating this machine



3. Never clean with acid, alkali, soda, and salt water the more raw material moisture content is, the tighter the raw material slag sticks to screw, more difficult it is to wash, and you can cut it off with Knife in addition to pressing chamber, other parts are forbidden to enter water or any other liquid; after cleaning, promptly wipe or blow the water on pressing chamber and dry it before storing.



Pressing Process (press Peanut for sample)

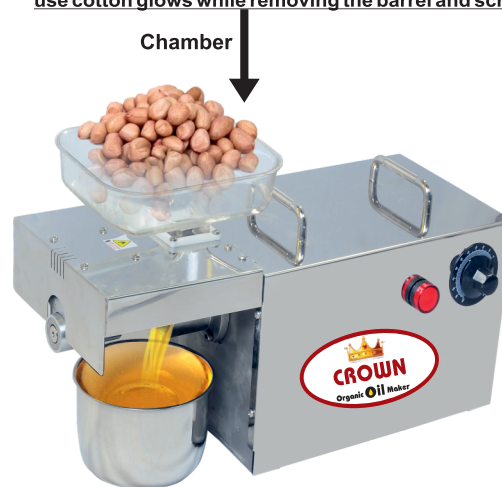


1. Dry the seeds in sun light before processing and make it ready for grinding oil, groundnut seeds should have some wetness
2. Turn on heating switch and then turn the temperature controller for 90° and wait for more then 15 minutes and extend the waiting time appropriately during the cold seasons (never turn it off in pressing oil process)***
3. Directly put dry ingredients.
4. Press the "Squeezing" switch and start pressing oil.



5. After Pressing ends, hold (don't loosen) "Cleanup" switch for more than 20 seconds, and it will be easier to remove the screw and then clean; if you don't press the clean up switch, when pressing chamber becomes cold, the interior residual slag will become harden and pressing rod will be blocked in the pressing chamber and cannot be taken out for cleaning.
6. In case of power outage during the process, please turn off the start switch, and unplug at the power plug same time; continue to press after turning on the heating switch for more than 10 minutes when power is connected.
7. Clean: remove pressing chamber and clean it with edible detergent and water.
8. Pull out the power plug and keep the machine in a dry place.
9. the pressed oil will automatically separate after storing for a night under room temperature 15 degrees above and dose not need to filter.

Notice: Never put fingers or hard objects such as metal bar into the entrance to the chamber to stir raw material. Never touch the barrel or heater when the machine is on. Always use cotton gloves while removing the barrel and screw



Note: Olive oil pressing : must remove the core seed and cut the fresh olive into pieces of peanut size, then Dry fresh olive seeds by sunshine or use microwave oven to heat it 5-6 minutes before feed into this machine.

Cleaning Process

1. First shut off the power and plug, then pressing chamber remains heat; wear cotton heat protective gloves so as to prevent burns, or wait for more than 30 minutes so as to let the pressing chamber cools down completely.
2. Take out the pressing rod and clean it with paper or cloth; rinse and clean the pressing chamber with hot water.