

Sustainable Spreads



## Who we are

The Nut Butter Mill was designed and established in 1980 and is proudly Australian Made and Owned. The Mills are made in Sydney by Durst Industries Australia Pty Ltd -Manufacturing since 1918.

Vince Russell was a founding father of the health food industry in Australia. Vince started his businesses with a flagship health food store in the Queen Victoria Building in Sydney. Vince received many awards for his innovations before the 'Russell's' chain of seven successful stores was later bought by Blackmores Vitamins.

We are the original designer and manufacturer of the Nut Butter Mill that made it possible for stores in Australia to enjoy the profits of freshly ground nut butters.

The original Nut Butter Mill is now a must-have for many Health Food Store owners around the world.

The Nut Butter Mill was originally sold to specialist health food stores that then made their own fresh peanut butter to order. Now our latest equipment processes all types of nuts and can create gourmet nut butters and delicious pastes.

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## What goes in, comes out, no additives, no exceptions

#### JUST BRILLIANT

Sold over 25kg/week over the last 28 years. I have just purchased my second mill, just brilliant.





# What we stand for



- As we walk the supermarket aisles, we're usually looking for our favourite products and culinary inspiration. Food sustainability isn't often at the forefront of our minds.
- Peoples decisions are based on convenience, taste and price. Even for those of us who wish to live a more planet-friendly life.
- We know that our customers want to make more informed decisions about their food choices and they are looking to manufacturers and retailers to make this easier for them.
- Nut Butter Mills believes we are making the sustainable choice, the easy choice by responsibly supplying sustainable, environmentally friendly products that help to remove our customers concerns about packaging and food waste.
- Nut Butter Mills help the community consume more mindfully to look after the environment and our generations to come.

#### WHAT A MACHINE

We grind up to 50kgs of macadamias a day...5 days a week, without missing a beat. What a machine!

★ ★ ★ ★
David F
H&H Organic Macadamias









## Healthy Ingredients, No Additives, No Preservatives

- Nutrition, diet and health are currently hot topics for the food industry. Altering the composition of processed foods to enhance nutrition offers the opportunity to improve diets and help reduce the prevalence of diet-related diseases in the population.
- There are dozens of spreads, both in the conventional circuit and in specialized organic stores.
- That's no additives or preservatives added, just freshly roasted nuts that become a jar of fresh, clean and pure nut butter.

### 100% pure food.



### **Zero waste**

- What goes in, comes out, no exceptions, no waste
- Minimise unnecessary land fill through reusing and recycling of jars

# **Product Information**

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The Nut Butter Mill offer two nut processing machines. One Peanut Mill and one Whole Nut Mill.

Your Peanut Butter Mill will give you trouble free performance and produce a highquality smooth, medium and crunchy peanut butter, by following a few simple instructions and recommendations.

Your Peanut Butter Mill is ideal for making Peanut Butter, however, the machine can also process other nuts as long as they are broken down into pieces no bigger than a peanut.

Your versatile Whole Nut Butter Mill is designed to grind all whole nuts including, Peanuts, Cashew, Macadamia, Brazil, Almond, Hazel Nuts, Pistachios, and Pecan etc. The Whole Nut Butter Mill processes whole nuts as well as whole nut pieces.

By adding other ingredients such as cacao powder, coconut pieces, natural sweeteners, chocolate nibs etc you can create your own delicious gourmet Nut Butters and Protein pastes.

To achieve the best nut butter results we recommend to only use nuts that have been dry roasted, suitable for nut butter production. Ask your nut wholesalers for more information.



With a small adjustment to the cutter setting you can even grind sesame and other types of roasted seeds.

Want to create ground split pea paste - ask us how!

Our Nut Butter Mills are the only Mills on the market that allow customers to adjust the grind setting from smooth to medium to crunchy spreads with a simple adjustment of the handle as the machine is operating.

Our mills are designed for commercial level production and can run continuously producing 50 kg of peanut butter per hour (up to 35 kg/hr for other nuts).

## **Machine Specs:**

#### Weight: 31kg

Width: 240mm

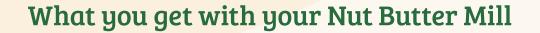
Depth: 460mm

Height: 440mm 610mm with Hopper

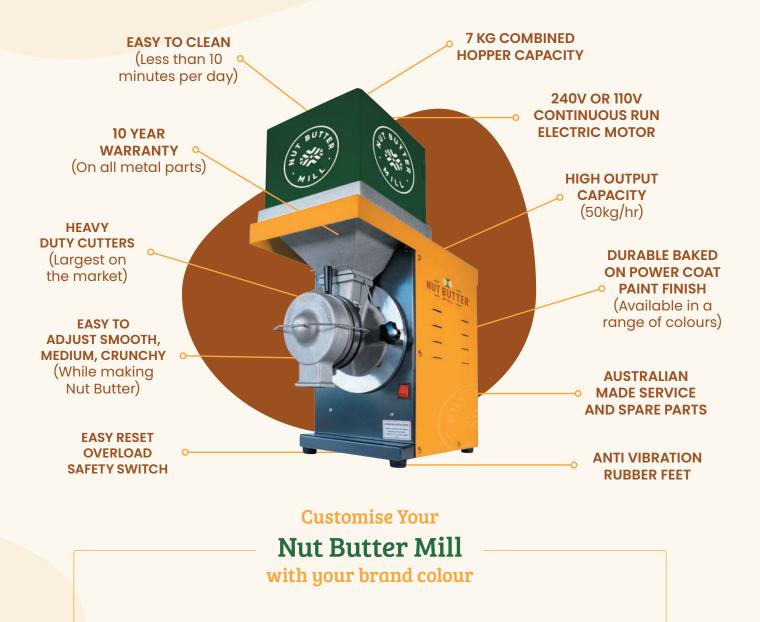
**Carton size:** 70cm x 44cm x 57cm. Weight 33kg **Voltage:** 220V/240V 50hz single phase (110V & 3 phase by request)

**Motor:** Industrial 750Watt or 900Watt or 1500Watt, fan cooled, built to Australian Standard

**Shipping:** Nut Butter Mills are packaged suitable for International Shipment by Air Freight or LCL



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## What you get with your

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# **Nut Butter Mill**

Highest quality, Engineered Heavy duty for commercial rate production

Peanut butter production rate of 50kg per hour continuous running

Hopper with lid holds 7kg on peanuts

Australian Made since 1980 – over 40 years tested and trusted by customers all around the world

We offer our vast experience and expertise in nut butter production free of charge for as long as you have our machine – always just a call away

Full after sales support, spare parts, warranty, and servicing

Extra large, heavy duty grinding cutters to handle ALL nut in ALL sizes (largest in the market)

- Large cutter Diameter 130mm & weighs 1000 grams
- Small cutter Diameter 110mm & weighs 300 grams
- Cutters are made from solid cast iron and after machining are coated with USDA and FDA
   approved NEDOX (google NEDOX)

NBM come in 240V and 110V with power cords to suite your power supply

10 year replacement warranty on cutters, adjustment ring, main body and main hopper and main case

12 month warranty on motor and switches

The original NBM is the only Mill on the market that allows smooth to medium to crunchy adjustment while its running.

EASY to clean – using the special tools provided it takes less than 10 minutes

#### **AVERAGE OF 50KGS**

It is really amazing what this piece if equipment has done for our sales. Prior to my purchasing it from you, I was selling only about 6 to 10 jars of peanut butter a week. Now we are grinding approximately 50kg of peanuts per week into peanut butter.

### \*\*\*\*

Allan Phillips West Pennant Hills Health Foods, Sydney

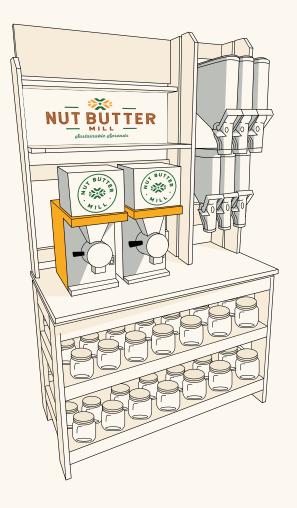
# Nut Recommendation

It is recommended that medium, dry roast nuts be used for best results, always ask your nut supplier for "nut butter suitable" nuts

Nut / Peanut Type	Whole	Half
Peanuts	YES	YES
Almonds	YES	YES
Pistachio	YES	YES
Cashew Nuts	YES	YES
Hazelnuts	YES	YES
Pecan Nuts	YES	YES
Walnuts	YES	YES
Macadamia Nuts	YES	YES
Brazil Nuts	YES	YES

Recommended maximum size of nuts: 24 mm

For the best and healthiest results we recommend dry roasted, un-salted nuts





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We understand that as a business owner your time is precious, so we are in the process of creating unique merchandising experiences, tailored to your store.

Just think, recyclable jars your clients can fill and refill, again and again, branded with your stores details for repeat business and planet sustainability!

Check in with us to see what we have coming soon....



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We supply a complete range of accessories to keep your machine in tip top order. Available with purchase or as an after sale purchase.

- Scraper
- Spanner Tool Set
- Spanner Tool Long Set
- Maintenance Kit
- Beeswax Spout Covers

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# Investment Profit Return

350g Peanut Butter - Sell Price per jar :	\$9.00
Less cost of Peanuts @ \$6 per kg :	\$2.10
Less cost of container + overheads :	\$2.40
Gross Profit \$ per jar sale :	\$4.50
Gross Profit % per jar sale :	50%

	Projection Based on <u>ONLY</u> selling Peanut Butter	
Estimate	d sales volume jars per day – year 1 :	10
Trading D	ays per week :	7
Gross pro	fit per day :	\$45.00
Gross pro	fit per week :	\$315.00
Gross pro	fit per year (peanut butter sales ONLY):	\$16,380.00

\$32,760.00
\$16,380.00
50%
\$1,560.00
\$31,200.00
\$90,000.00

\*GST Excluded. Based on 52 weeks. Guide only



# Customers

For decades Nut Butter Mills have been and are still being used to make delicious fresh nut butters throughout Australia, New Zealand and around the World





## The Nut Butter Mill is proudly Manufactured and Distributed by Durst Industries Australia Pty Ltd:

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nutbuttermill@durst.com.au

nutbuttermill.com.au



#### IT KEEPS DRAWING CUSTOMERS

Vince Russell Nut Butter Mills were purchased for each of our 3 stores and now represents 400 units sold each week and the rate is increasing. Promotions are held every three months, with sales reaching as high as 2500 units per week. I believe these mills are unique to our industry and draw many customers to our stores.



**Robert William** Vita Health Foods, Sydney