



Operating Instructions &
Cleaning Manual

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**Congratulations on your purchase and welcome to
the Nut Butter Mill Community!**

**Please read and understand the manual prior to
setting up your new Mill.**



Product information:

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 high quality 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



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

How to Operate:

1. Remove the lid and then put the nuts into the Hopper on the top of the machine.
2. Place your jar or container under the chute in the front of the machine.
3. Press the red start button on the right-hand side of the machine.
4. Dial the desired smooth, medium or crunchy on the centre blend control, while the Mill is running.
5. When finished, switch off machine using the red button provided
6. Remove the jar or container by “scraping” along nut butter outlet to avoid any excess dripping.

Warning: Keep hands clear of moving parts.

Accessories:

The following accessories are available for purchasing with your Nut Butter Mill



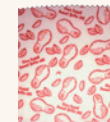
**Spanner
Tool Set**



Scrapper



**Maintenance
Kit**



**Beeswax
Spout Covers**

On a final Note:

Your machine comes with 12 months warranty on the motor and switches, as well as a 10 year replacement part warranty on the cutters, casting and mill case. Please complete and return your warranty card for registration.

Cleaning Instructions:

To Dismantle:

1. Make sure plug is removed from power point.
2. Dismantle mill as per pictorial instructions.
3. Remove as much nut butter as possible using spatula provided.
4. Wash in warm soapy water.
5. Rinse thoroughly in running warm water.
6. Dab parts dry.

To Reassemble:

1. Reassemble in reverse order.
2. Screw the smaller grinding plate finger tight holding end of worm shaft if necessary.
3. Tools not required to tighten, as mill is self-locking.

Maintenance Cleaning Instructions:

1. We recommend cleaning once a week or as required.
2. Plastic hopper should be kept clean inside and out for best effect.
3. Once a fortnight let nut hopper run down to see if sides

of hopper chute (just above grinding worm) need cleaning. Scrape carefully with spatula provided if necessary.

4. Build-up is minimized by frequent use of wire scrapers on each side of chute.

Output Problems

If nut butter output tends to slow down or stop check:

1. Nuts may be jammed or blocked in hopper chute.
 - a. Free the nuts by moving wire jigglers on either side of the chute to and fro as in Note No.4 (Maintenance Cleaning Instructions)

Warning: do not force or allow the jigglers to bend as they may break

- b. If the nuts do not come free with jiggle action then use the plastic scraper provided (or similar non-metal tool) to try and loosen / dislodge the nuts

- c. If unsuccessful with steps A and B then remove all nuts from hopper by hand and remove the mainbody for a thorough clean out
2. Hopper chute throat build-up – see Note No.3 (in Maintenance Cleaning Instructions above).
 - a. From time to time you may notice a hard build up of nut paste at the throat of the hopper chute – this is normal but may lead to a restricted or no flow of nuts into the feed screw
 - b. Using the plastic scraper provided (or similar non-metal tool) simply scrape away the built-up nut paste around the throat of the hopper chute
 3. Front cover nut butter caking – From time to time you may notice a hard build-up of nut paste on the inside of the front cover and inside the spout – this usually happens due to infrequent cleaning and the caked butter restricts or stops the flow of nut butter through the spout
 - a. Remove front cover as in pictorial illustration No.4. and using the plastic scraper provided (or similar

non-metal tool) Scrape off nut butter build-up, wash the cover thoroughly and replace.

4. If problems persist it is recommended to disassemble and remove the grinding head for a full clean see “Step 9” (Pictorial illustration) making sure feeder worm is free of dried nut butter and all parts are dry before re assembly.

IMPORTANT NOTE: the majority of problems with our Nut Butter Mills are a result of two simple things;

1. Incorrect assembly after cleaning PLEASE CHECK YOU FOLLOW THE CORRECT ASSEMBLY PROCEDURE
2. Nuts! A change in nut supplier, nut roasting, nut type, batch number – a change in any of these variables may affect the performance of NBM and may require grind setting adjustment

Visual Step by Step Guide to Dismantling your machine

1

Disconnect plug at power supply.
See notes on back of machine.



2

IMPORTANT – Lock selector arm on medium grind position with wire clip. Failure to do this may result in maladjustment of grinding heads.



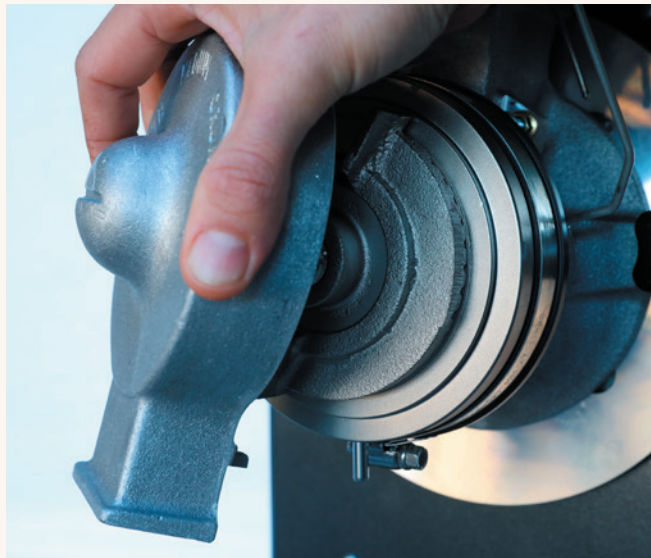
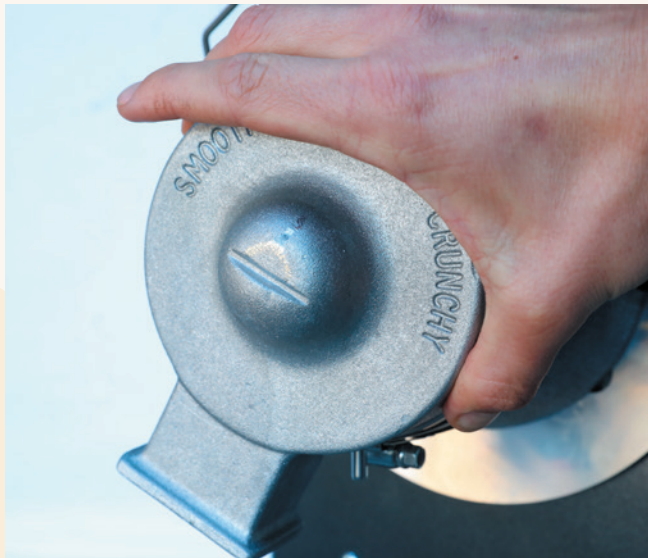
3

Gently push up front spring with slight outward pressure to release over cover recess.



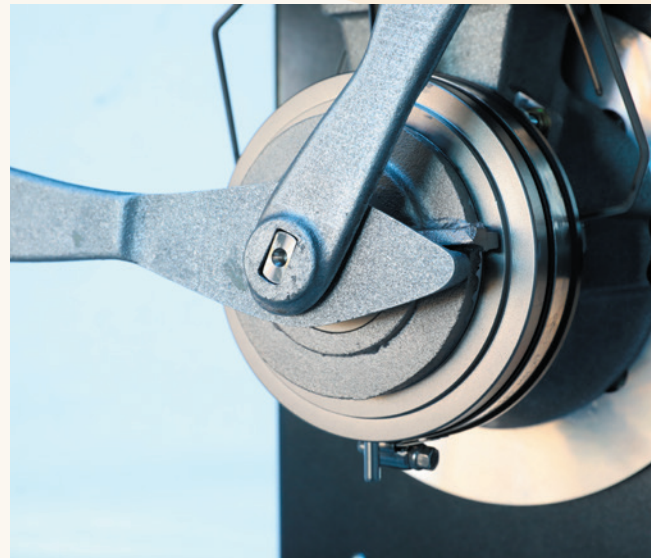
4

With outward pressure remove cover towards you.



5

With left hand place tool A on centre shaft with protruding parts fitting firmly against rotary fin. With other hand place tool B in shaft core, raised side to machine



- 6** Snap both tools in downward motion to release grinding plates



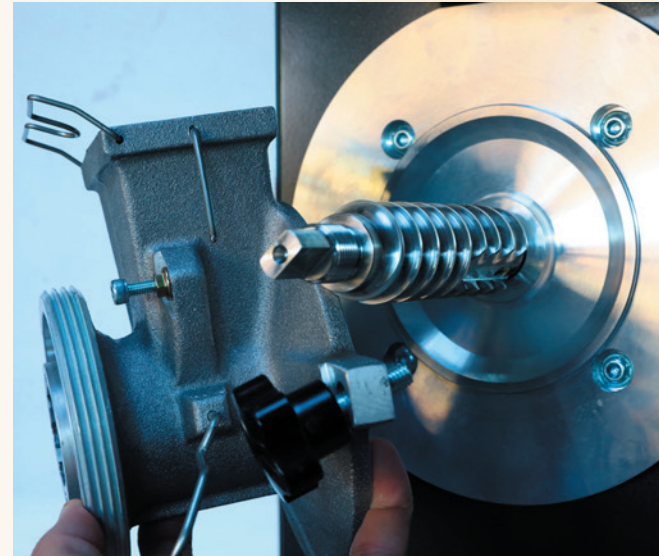
- 7** Front grinding part can now be unscrewed anti-clockwise holding centre shaft stationary.



- 8** Remove inward grinding plate by simply pulling towards you...



- 9** To remove head assembly unscrew two black knobs and pull head forward.

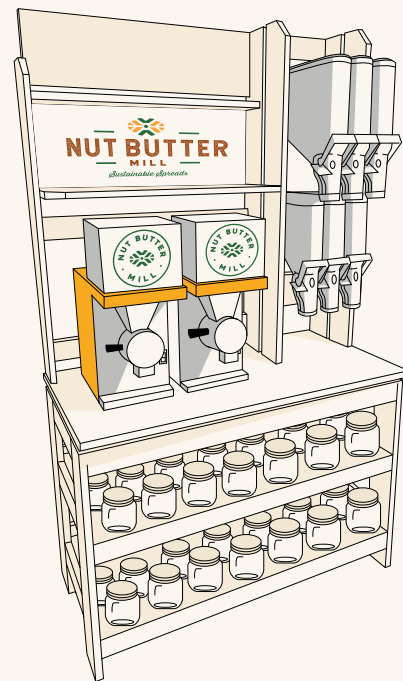


Merchandise:

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 can do for your shop.



Have you heard of closed loop?

Closed loop at Nut Butter Mill. A closed loop system, or the circular economy, is a system that designs out waste and pollution and keeps products and materials in use. This system means no loss which means no waste.



Zero Waste

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





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