



NUT BUTTER MILL



OPERATION & CLEANING MANUAL

REV: NIL

Kevin Pitt

INS: 74

DATE: 09/12/14

AUTHORISED BY

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Operating Instructions

Congratulations on your purchase of our new Vince Russells Nut Butter Mill.

Your Nut Butter Mill will give you trouble free performance and produce a high quality paste of your choice by following a few simple instructions and recommendations.

Your Nut Butter Mill is designed to grind a variety of nuts from Peanuts, Cashew, Macadamia pieces, Brazil, Almond, Hazel Nuts, Pistachios, and Pecan etc. Chocolate Chips can be added to nuts in hopper to create a popular spread. To achieve maximum creamy paste results, we recommend you use nuts with a high oil content of approximately 55%.

TO OPERATE

Remove the lid and then put the nuts into the Hopper on the top of the machine, place your container under the chute in the front of the machine. Press the red start button on the right hand side of the machine. Dial the desired smooth, medium or crunchy on the centre blend control, while the Mill is running. Turn off when completed.

NUTS

It is recommended that medium, dry roast blanched nuts be used.

IMPORTANT NOTE

1. Start mill first and then move handle to select grind – SMOOTH – MEDIUM – CRUNCHY.
2. When finished – switch off and remove container by “scraping” along nut butter outlet to avoid any excess dripping.
3. Keep hands clear of moving parts.
3. During cleaning should Step 2 (pictorial) be overlooked the grinding adjustment may alter. Check this when assembled by turning black handle clockwise until it stops and then return anti-clockwise to medium grind position (12 o'clock)

IT'S THAT EASY

Please complete and return to us your warranty card for registration.

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Nut Butter Mill

TO CLEAN

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.

GENERAL CLEANING INSTRUCTIONS

1. Recommend cleaning once per month 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.

ALSO TO BE USED IF NUTS JAM IN HOPPER CHUTE.

OUTPUT PROBLEMS

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

1. Nuts jammed or blocked in hopper chute. Free by moving wire scrapers to and fro as in Note No.4 (General Cleaning Instructions).
2. Hopper chute for build-up – see Note No.3 (General Cleaning Instructions).
3. Remove front cover as in pictorial illustration No.4. Scrape off nut butter build-up and replace.
4. Give mill complete clean to “Step 9” (Pictorial illustration) making sure feeder worm is free of dried nut butter.

There is no other maintenance required.

HOW TO DISMANTLE

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.

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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...

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





MANUFACTURED BY:

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