

Operation Manual for Sasame/Peanut Butter Machine

Making Sesame Butter:

1. **Cleaning:** Choose the good reaped seeds and get rid of impurities like stones, sands, etc. Then put them into water and stir with stick or hands and remove the blighted or empty grains and impurities again. Get them out and let dry after being soaked about 15 minutes.
2. **Baking:** fry the dried sesame seeds with soft fire slowly until the water evaporated. At this time, the seeds, in brown, can be pinched into powder by hands. Never fry burnt. And the baked sesame can't be too cool to affect the butter taste.
3. 4kg salt water(4kg salt in it) and moderate spices can be added to 50kg sesame seeds to create flavor, like aniseeds, paprika powder, etc. Let them keep mixed about 2-3 hours before softly frying.
4. **Starting Machine:** Unscrew the locking nut(No. 14) and rotary the handle(NO.13) in the “coarse 粗” direction, the motor can be started if without any block.
5. **Adjust the gap:** Adjust the handle(NO.13) in the “fine 细” direction until the light friction sounds. If adjusting the gap too small, the power consumption will be increased and the productivity will be reduced greatly.
6. **Grinding:** The baked sesame must not be moist or too cool. The **hot** paste should be filled into containers. Generally, 100kg sesame seeds can be made into 90-95kg butter.

Making Peanut Butter:

The process is peanut kernel-----baking-----cooling-----peeling skin-----sieving-----Revomung bad kernels-----grinding paste-----homogenizing-----filling-----freezing-----keeping normal temperature

