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› [CGOLDENWALL 1500W Automatic Oil Press Machine \(Model CNA 684A\) Instruction Manual](#)

CGOLDENWALL CNA 684A

CGOLDENWALL 1500W Automatic Oil Press Machine

Model: CNA 684A

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your CGOLDENWALL 1500W Automatic Oil Press Machine, Model CNA 684A. Please read all instructions carefully before use to ensure optimal performance and longevity of the appliance. This machine is designed for extracting oil from various seeds and nuts using both cold and hot pressing methods.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is properly grounded in accordance with local electrical safety standards.
- Do not immerse the machine body in water or any other liquid. Clean only the removable parts.
- Keep hands and loose clothing away from moving parts during operation.
- Use dry materials only. Wet materials can cause blockages and damage to the machine.
- Do not put scrap materials back into the hopper after pressing, as this can cause blockages.
- Unplug the machine from the power outlet when not in use, before cleaning, or during maintenance.
- Exercise caution as parts of the machine, especially the press chamber and rod, can become very hot during operation. Use insulated gloves when handling hot components.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

PRODUCT OVERVIEW AND COMPONENTS

The CGOLDENWALL 1500W Automatic Oil Press Machine consists of several key components designed for efficient oil extraction. Understanding each part is crucial for proper operation and maintenance.

GOOD MATERIAL, EXQUISITE TECHNOLOGY, LONG LIFE



PRESS CHAMBER

food-grade stainless steel, welded into wear-resistant materials

GEAR BOX

overall hardened gear, 45RMT alloy material (6*12cm)

Figure 1: Exploded view showing the main components of the oil press machine, including the hopper, residue elbow, front cover, press chamber, press bar, filter, container, handle, 1500W commercial grade motor, SUS body, and control panel.

- **Hopper:** Where raw materials are fed into the machine.
- **Press Chamber & Press Bar:** The core components where materials are squeezed to extract oil. Features a unique high-speed plasma pressing rod for higher oil yield.
- **Oil Outlet:** Where the extracted oil flows out.
- **Residue Elbow:** Where the pressed pulp (slag) is discharged.
- **Control Panel:** Features temperature control, power switch, and pressing/reverse functions.
- **Motor:** A 1500W commercial-grade motor designed for continuous operation.
- **Container & Filter:** For collecting the extracted oil and filtering impurities.
- **Handles:** For easy portability.

SETUP GUIDE

Follow these steps for the initial setup of your oil press machine:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Placement:** Place the machine on a stable, flat, and heat-resistant surface. Ensure there is adequate ventilation around the

unit.

- 3. Install Press Rod and Chamber:** Insert the press rod into the press chamber, then attach the assembly to the machine body. Secure it with the provided fasteners.
- 4. Install Hopper:** Place the hopper securely on top of the machine's feeding inlet.
- 5. Position Containers:** Place the oil collection container with the filter under the oil outlet and a separate container under the residue elbow.
- 6. Connect Power:** Plug the power cord into a grounded 110V AC outlet.

Video: This video demonstrates the installation process of the oil press machine, including assembling the press rod and hopper.

OPERATING INSTRUCTIONS

1. Material Preparation

The quality and yield of oil depend significantly on the preparation of raw materials. Ensure all materials are dry and free from moisture. Some materials may require pre-chopping into smaller pieces.



Figure 2: Examples of suitable oily nuts and seeds for pressing, such as pine nuts, almonds, coconut, and safflower.

1500W MOTOR

The larger the motor, the greater the pressing force and the higher the oil output rate, which can work continuously for more than 24 hours.

24 HR

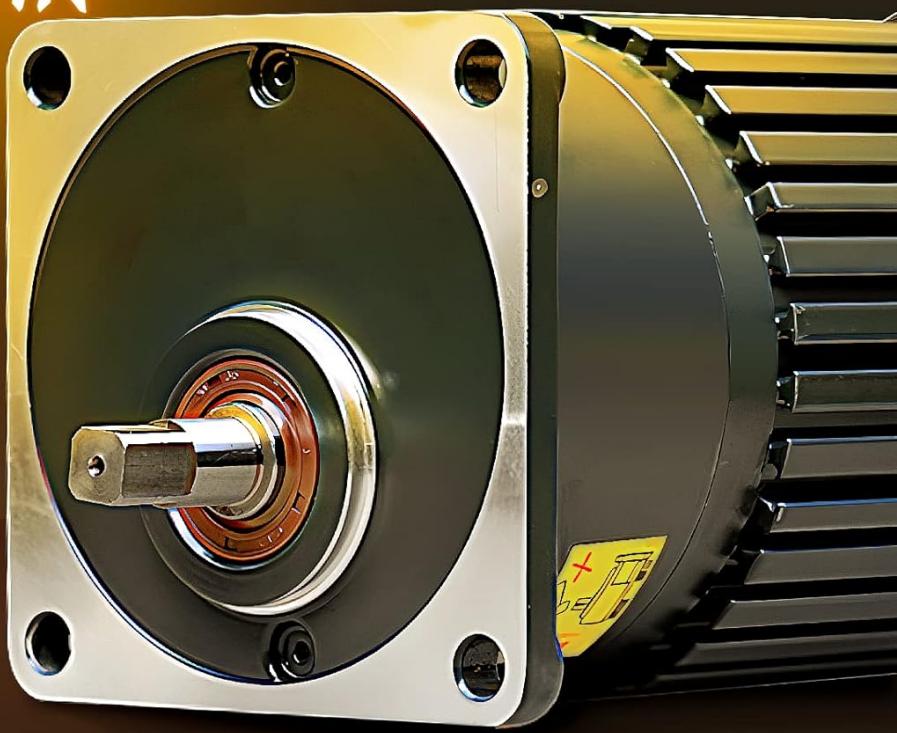


Figure 3: Guide for preparing raw materials. Sunflower seeds and peanuts should be shelled. Walnuts should be shelled and chopped. Avocado, grape seeds, and pomegranate seeds are generally not suitable for this machine.

Suitable Materials: Coconut, Sunflower Seed, Walnut, Okra, Soybean, Peanuts, Moringa Seed, Kiwi Seed, Winged Oil Fruit, Perilla Seed, Flax Seed, Camellia Seed, Rapeseed, Black Sesame, White Sesame, Almond Powder, Pepper Seeds, Pumpkin Seeds, Pine Nuts, Licorice.

Note: This machine is not recommended for pressing olive oil or fresh olives, fresh avocado, or fresh coconut. These materials require specific pre-processing (e.g., drying and crushing into kernels/pieces) to be suitable for extraction with this type of household press.

2. Preheating the Machine

Before starting the pressing process, the machine needs to be preheated to the optimal temperature.

1. Turn on the 'Heating' switch.
2. Set the desired temperature (usually around 200°C / 392°F for most materials).
3. Allow the machine to preheat for 8-10 minutes until the displayed temperature reaches the set temperature.

Video: This video demonstrates how to preheat the machine and begin the oil pressing process with peanuts.

3. Oil Pressing Process

Once the machine is preheated, you can begin feeding the materials.

1. Turn on the 'Press' switch.
2. Slowly add a small amount of raw material into the hopper first.
3. After observing a normal flow of oil and residue, add a larger amount of material to the hopper.



Note Both methods need to be turned on for heating.

Figure 4: Explanation of Hot Pressing (heating first, then pressing for rich aroma and high oil yield) and Cold Pressing (direct pressing for retaining natural nutrients, lower oil yield). Both methods require the machine to be turned on for heating.

The machine supports both hot and cold pressing. Hot pressing involves heating the material to 60-80°C before pressing, resulting in a richer aroma and higher oil yield (oil output around 60-75°C). Cold pressing directly processes fresh and dry ingredients without additional frying, yielding oil at about 40-50°C, which retains more natural nutrients.

Video: This video provides a brief demonstration of the CGOLDENWALL 1500W oil press machine in operation, showing peanuts being pressed.

Video: This video showcases the pressing of flaxseed and walnuts, demonstrating the machine's versatility with different materials and the resulting oil output.

Video: This video illustrates the oil extraction process, showing the machine pressing peanuts and the resulting oil being used in a salad.

4. Post-Pressing Oil Handling

Freshly pressed oil may contain fine particles. For clearer oil, it is recommended to let it settle.

- Freshly pressed oil contains protein and is not suitable for direct use immediately.
- It needs to be left for more than 24 hours to settle and clarify before consumption.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance ensure the longevity and hygienic operation of your oil press machine.



Figure 5: Visual guide for cleaning the oil press machine. It shows turning off heating, pressing reverse, removing components, cleaning with water, and applying vegetable oil for long-term storage.

- Cool Down:** After oil extraction, turn off the heating switch and press the reverse switch for 30 seconds to clear any remaining material and allow the machine to cool down.
- Disassemble:** Carefully remove the hopper, lift the front cover, and then remove the screws to detach the press chamber and press bar. Use insulated gloves as parts may still be warm.
- Clean Components:** Wash the removed components (press chamber, press bar, hopper, oil container, filter) with water and a brush to remove any oil residue. Ensure they are thoroughly dried.
- Machine Body:** Wipe the main machine body with a damp cloth. Do not rinse or immerse the main unit in water.
- Lubrication (for long-term storage):** If the machine will not be used for a long time, apply a little vegetable oil to the main parts of the press chamber and press bar before storing.
- Storage:** Store all components in a dry and ventilated place.

TROUBLESHOOTING

Here are some common issues and their potential solutions:

- Wet Residue:** If the residue coming out is very wet, it indicates that the material might be too moist or the machine is not fully

preheated. Stop feeding, press the reverse switch for 30 seconds to clear the chamber, then restart the press switch. Ensure materials are thoroughly dried before processing.

- **Machine Jams:** This can occur if materials are too large or too wet. Ensure materials like walnuts are chopped into small pieces. If a jam occurs, turn off the machine, unplug it, and carefully disassemble the press chamber and rod to clear the obstruction.
- **Low Oil Yield:** This can be due to insufficient preheating, overly wet materials, or the type of material being pressed. Ensure the machine is fully preheated and materials are dry. Refer to the oil yield table for expected yields for different materials.
- **No Oil Output:** Check if the machine is properly assembled and if the heating element is working. Ensure the press switch is engaged.

SPECIFICATIONS

Technical details for the CGOLDENWALL 1500W Automatic Oil Press Machine (Model CNA 684A):

Feature	Detail
Brand	CGOLDENWALL
Model Name	CNA 684A
Maximum Power	1500 Watts
Voltage	110 Volts (AC)
Product Dimensions	7"D x 18.5"W x 11"H
Item Weight	35.6 pounds
Material	Alloy Steel, Stainless Steel
Capacity	5 Kilograms
Special Feature	Built-In Infuser, Shock Resistant, Heat Resistant Handle, Single Hand Operation, Concealed Heating
Product Care Instructions	Hand Wash Only
Number of Speeds	5
Is Dishwasher Safe	Yes (for removable parts)



Figure 6: Machine dimensions: 470mm (length) x 180mm (width) x 290mm (height).

High oil yield

Slightly different due to geographical differences

If you want to press other material, you can contact us

Material	Oil content	Oil yield
Peanut	42-52%	40-45%
Sunflower seed	50-55%	40-45%
Rapeseed	38-47%	35-40%
Walnut	45-65%	40-60%
Black sesame	45-50%	38-40%
White sesame	50-60%	40-45%
Flaxseed	40-45%	30-40%
Pumpkin seeds	45-48%	30-35%

Figure 7: Table illustrating typical oil content and oil yield percentages for different materials like peanut, sunflower seed, rapeseed, walnut, sesame, flaxseed, and pumpkin seeds. Yields may vary based on geographical differences and material quality.

WARRANTY AND SUPPORT

CGOLDENWALL is committed to providing quality products and customer satisfaction.

- Warranty:** This product typically comes with a 2-year warranty service. Please refer to your purchase documentation for specific warranty terms and conditions.
- Technical Support:** For any technical assistance, operational questions, or warranty claims, please contact CGOLDENWALL customer support. Online technical support is available.
- Contact:** You can find contact information on the official [CGOLDENWALL Store](#) or through the seller where you purchased the product.

Related Documents - CNA 684A



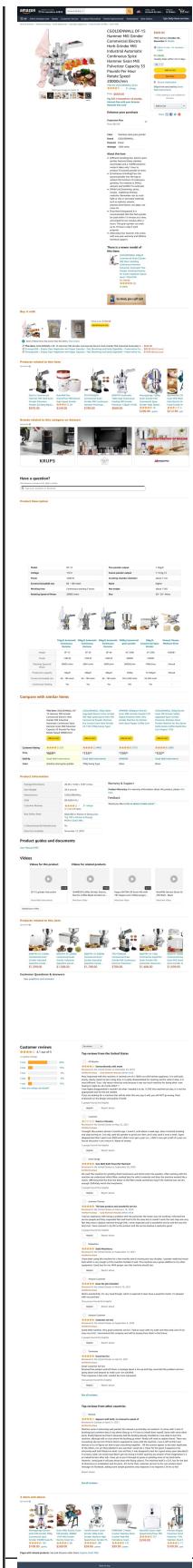
[CGOLDENWALL Projector Lift User Manual - Installation, Operation, and Specifications](#)

Comprehensive user manual for the CGOLDENWALL motorized projector lift. Covers product description, detailed specifications for FT100, FT150, FT200 models, installation guide, operation instructions, remote control usage, limit adjustment, and troubleshooting common issues.

[CGOLDENWALL DF-15 Hammer Mill Grinder: Commercial Electric Spice and Grain Pulverizer](#)

Detailed overview of the CGOLDENWALL DF-15 Hammer Mill Grinder, a powerful 1200W electric pulverizer for spices, herbs, grains, and traditional Chinese medicine. Features include continuous

grinding, fast heat dissipation, and a durable stainless steel build. Includes specifications, comparison with other models, and customer review summaries.



[DAIWA CNA-1001 Automatic Antenna Tuner - User Manual](#)

Comprehensive user manual for the DAIWA CNA-1001 Automatic Antenna Tuner, covering features, specifications, operation, connections, precautions, troubleshooting, and circuit diagrams. Designed for amateur radio enthusiasts.

<p>Technical Reference</p> <p>Tektronix</p> <p>TDS 684A, TDS 744A, & TDS 784A Digitizing Oscilloscopes Performance Verification and Specifications 870-3096-01</p> <p>Printed for: Mark W. Johnson 870-3096-01 05/20/2018, Version 1.0</p>	<p><u>Tektronix TDS 684A, TDS 744A, & TDS 784A Digitizing Oscilloscope Performance Verification and Specifications</u></p> <p>This document provides detailed performance verification procedures and technical specifications for the Tektronix TDS 684A, TDS 744A, and TDS 784A Digitizing Oscilloscopes. Essential for ensuring instrument accuracy and functionality.</p>
	<p><u>NAVSHIPS 900.109(A) Class 47 RF Transformers and Coils Catalog</u></p> <p>A catalog of Navy Type Electronic Material, specifically Class 47 RF Transformers, Coils, and Chokes, detailing part numbers, specifications, manufacturers, and equipment usage.</p>
	<p><u>BYD Battery-Box BCU 2.0 Installation Guide Tools & Connector Setup</u></p> <p>Installationsanleitung für die BYD Battery-Box BCU 2.0, die detaillierte Informationen zu Werkzeugen, Steckverbindern und Qualifikationskriterien für eine schnelle und effiziente Installation bietet.</p>