

CNCEST 600W Automatic Oil Press Machine B096ZYD4GV

CNCEST 600W Automatic Oil Press Machine User Manual

Model: B096ZYD4GV

1. INTRODUCTION

This CNCEST 600W Automatic Oil Press Machine is designed for extracting oil from various oil-rich seeds and nuts. Constructed from 304 food-grade stainless steel, it offers durability and corrosion resistance. The machine supports multiple pressing methods, including cold press, hot press, and frying & hot press, to accommodate different material requirements and optimize oil extraction rates. It is suitable for materials with an oil content greater than 25%, such as peanuts, sunflower seeds, tea seeds, walnuts, olives, coconut, and flax seeds.

2. SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface before operation.
- Do not operate the machine with wet hands or near water to prevent electrical shock.
- Keep hands and loose clothing away from moving parts during operation.
- Unplug the machine from the power outlet before cleaning or maintenance.
- Ensure proper ventilation during operation, especially when using the hot press function.
- Keep out of reach of children.
- Use only the provided power cord and ensure the voltage matches your power supply (110V US Plug).

3. PRODUCT COMPONENTS

The package includes the following components:

- 1 x Oil Press Machine
- 1 x Stainless Steel Oil Cup
- 1 x Power Cord
- 1 x Glove
- 1 x Hard Cleaning Brush
- 1 x User Manual



Image 1: CNCEST 600W Automatic Oil Press Machine with its dimensions: 31cm (12.2 inches) height, 41cm (16.14 inches) length, and 16cm (6.29 inches) width. The machine features a stainless steel body, a top-mounted hopper, a pressing chamber, and an oil collection spout with a cup below.



Image 2: Side view of the CNCEST 600W Automatic Oil Press Machine, highlighting the stainless steel construction, the feed hopper, the oil extraction spout, and the collection cup. The design emphasizes ease of access for cleaning and operation.

4. SPECIFICATIONS

Feature	Specification
Material	304 Food Grade Stainless Steel
Item Height	31 cm (12.2 inches)
Item Length	41 cm (16.14 inches)
Item Width	16 cm (6.29 inches)
Rated Voltage	110V
Rated Power	600W
Plug Type	US Plug

Feature	Specification
Oil Extraction Rate	Up to 45%
Pressing Methods	Cold, Hot, Frying & Hot
Pressing Speed (Peanut)	5 kg per hour
Oil Output (Peanut)	2 kg per hour
Continuous Work Time	24 hours
Oil Yield	>50% of material oil content
Power Consumption (Peanut)	0.5-0.6 kWh per hour

5. SETUP

- Unpack:** Carefully remove all components from the packaging. Inspect for any damage.
- Placement:** Place the oil press machine on a stable, heat-resistant, and level surface. Ensure there is adequate space around the machine for ventilation and operation.
- Assemble Oil Cup:** Position the stainless steel oil cup directly under the oil outlet spout.
- Power Connection:** Connect the power cord to the machine and then plug it into a standard 110V US power outlet. Ensure the power switch is in the 'OFF' position before plugging in.
- Initial Cleaning:** Before first use, clean the hopper, press rod, and oil cup with warm water and mild detergent. Dry thoroughly.

6. OPERATING INSTRUCTIONS

General Operation Steps:

- Prepare Ingredients:** Ensure your seeds or nuts are clean, dry, and free from foreign objects. For some materials, pre-roasting (frying) may be required for optimal oil yield, depending on the chosen pressing method.
- Select Pressing Method:** Choose between Cold Press, Hot Press, or Frying & Hot Press using the machine's controls.
- Preheat (for Hot/Frying & Hot Press):** If using a hot pressing method, allow the machine to preheat to the recommended temperature. This usually takes a few minutes.
- Load Ingredients:** Slowly feed the prepared seeds or nuts into the hopper. Do not overload.
- Start Pressing:** Turn on the machine. The press rod will begin to extract oil.
- Collect Oil:** The extracted oil will flow into the stainless steel oil cup. The solid residue (pomace) will be expelled from a separate outlet.
- Monitor:** Observe the oil flow and machine operation. If the flow stops or the machine struggles, turn it off and check for blockages.
- Finish:** Once all ingredients have been processed, turn off the machine and unplug it. Allow it to cool before cleaning.

Suitable Raw Materials:

This oil press can press raw materials as follows:



Image 3: A visual guide illustrating various raw materials suitable for oil extraction with the CNCEST machine. This includes peanuts with red skin, rapeseed, tea nuts, black sesame, flaxseed, sunflower seed, walnuts (Semen Juglandis), perilla seeds (Fructus perillae), pine nuts, hemp seeds (Fructus cannabidis), almonds, and dried coconut fruit.

The machine is suitable for pressing oil from a wide range of materials, including but not limited to:

- Peanuts
- Sunflower Seeds
- Tea Seeds
- Walnuts
- Olives
- Coconut (dried)
- Flax Seeds
- Rapeseed
- Sesame Seeds (black and white)
- Almonds
- Pine Nuts
- Hemp Seeds



Image 4: Close-up view of the oil extraction process, showing golden oil dripping from the press screw into a bowl. This image demonstrates the efficiency of the machine in separating oil from the solid material.

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your oil press machine.

1. **Power Off:** Always turn off and unplug the machine before cleaning. Allow the machine to cool down completely.
2. **Disassembly:** Carefully disassemble the press rod, pressing chamber, and hopper. Refer to the machine's design for specific disassembly steps.
3. **Cleaning Parts:** Wash the disassembled parts (press rod, pressing chamber, hopper, oil cup) with warm water and a mild dish soap. Use the provided hard cleaning brush to remove any stubborn residue.
4. **Product Care:** All removable parts are hand wash only. Do not place any electronic components or the main machine body in water.
5. **Drying:** Ensure all parts are thoroughly dried before reassembly or storage to prevent rust and bacterial growth.
6. **Main Body Cleaning:** Wipe the main body of the machine with a damp cloth, then dry with a clean, soft cloth.
7. **Reassembly:** Reassemble the machine once all parts are clean and dry.
8. **Storage:** Store the machine in a dry, clean place away from direct sunlight and extreme temperatures.

8. TROUBLESHOOTING

If you encounter issues with your oil press machine, refer to the following common problems and solutions:

- **Machine Not Starting:**

- Check if the power cord is securely plugged into both the machine and the outlet.
- Ensure the power switch is in the 'ON' position.
- Verify that the power outlet is functional by testing it with another appliance.

- **Low Oil Yield:**

- Ensure the raw materials are dry and of good quality. Moisture content can significantly affect yield.
- Consider using the 'Hot Press' or 'Frying & Hot Press' method for materials that benefit from heat.
- Check if the machine reached the optimal preheating temperature for hot pressing.

- Ensure the hopper is not overloaded, which can hinder efficient pressing.

- **Machine Clogs or Stops:**

- Turn off and unplug the machine immediately.
- Disassemble the pressing chamber and press rod to remove any lodged material.
- Ensure raw materials are properly prepared (e.g., shelled, cut into smaller pieces if necessary).
- Avoid feeding foreign objects into the hopper.

- **Unusual Noise or Vibration:**

- Turn off the machine and check for any loose parts or foreign objects inside the pressing mechanism.
- Ensure the machine is placed on a stable surface.
- If the noise persists after checking, contact customer support.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the contact details provided with your purchase documentation or visit the official CNCST website. Keep your purchase receipt as proof of purchase for any warranty claims.

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