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Goudergo HR-100Y

Goudergo HR-100Y Electric Nut Butter Machine Instruction Manual

Model: HR-100Y | Brand: Goudergo

1. PRODUCT OVERVIEW

The Goudergo HR-100Y Electric Nut Butter Machine is designed for efficiently grinding various dry raw materials such as peanuts, almonds, sesame seeds, and rice into fine butter or paste. Featuring an 1100W pure copper motor and a durable grinding wheel, this machine is suitable for both home and commercial use, offering high efficiency and a large grinding capacity.





Figure 1: The Goudergo HR-100Y Electric Nut Butter Machine, a freestanding unit with a stainless steel hopper and silver finish.

Key Features:

- **High Efficiency:** 1100W pure copper motor with 2850 r/min rotation speed for fine grinding.
- **Large Capacity:** Grinds up to 33.07 lbs (15 kg) of raw materials per hour.
- **Safety Features:** Heat dissipation holes prevent overheating, and the machine includes overload protection.
- **Installation-Free:** Product comes fully assembled for immediate use.
- **Versatile Application:** Suitable for grinding peanuts, almonds, sesame seeds, rice, and other dry materials.

2. SAFETY INSTRUCTIONS

Please read and understand all safety instructions before operating the machine to prevent injury or damage.

- **Electrical Safety:** Ensure the power supply voltage matches the machine's nameplate (110V, 60Hz). The power socket must have a solid grounding wire.
- **Dry Materials Only:** Only use dry materials for grinding. Materials should not be too cool or contain moisture. Specifically, sesame seeds must be dry.
- **Secure Cover:** Always ensure the machine's cover is tightly sealed before operation to prevent overflow.
- **Motor Check:** Before operation, power on the machine briefly to check if the motor is running properly. If not, immediately turn off the power.
- **Post-Operation:** After switching off the machine, gently scrape the grinding wheel with a spoon to clear residual material.
- **Water Exposure:** If water accidentally gets into the machine, clean it immediately and dry thoroughly with a hairdryer before next use.
- **Children and Pets:** Keep the machine out of reach of children and pets.
- **Ventilation:** Ensure adequate ventilation around the machine during operation to facilitate heat dissipation.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Goudergo HR-100Y machine.



Figure 2: Diagram illustrating the main components of the machine, including the Hopper, Coarse/Fine Grinding Control Handle, Locker, Sauce Outlet, Chassis, and Anti-slip Rubber feet.

- **Hopper:** The top funnel where raw materials are loaded.
- **Coarse/Fine Grinding Control Handle:** Two handles located under the funnel for adjusting grinding fineness.
- **Locker:** Buckles that secure the upper and lower parts of the machine.
- **Sauce Outlet:** The spout from which the ground butter or paste is dispensed.
- **Chassis:** The main body and base of the machine.
- **Anti-slip Rubber Pads:** Located on the base to ensure stability during operation.



Figure 3: A close-up view of the stainless steel hopper, where ingredients are fed into the machine for grinding.



Figure 4: A detailed view of the sauce outlet, showing where the freshly ground nut butter or paste exits the machine.



Figure 5: A close-up of the internal grinding mechanism, featuring the white jade grinding wheel and blades responsible for processing the raw materials.

4. SETUP

The Goudergo HR-100Y machine comes fully assembled. Follow these steps for initial setup:

1. **Unpacking:** Carefully remove the machine from its packaging.
2. **Placement:** Place the machine on a stable, flat, and dry surface. Ensure there is enough space around it for ventilation. The anti-slip rubber pads on the base will help secure its position.
3. **Power Connection:** Connect the power cord to a grounded 110V, 60Hz electrical outlet. Ensure the power cord is not damaged or frayed.
4. **Initial Adjustment:** Before turning on the machine, adjust the hand wheel (coarse/fine grinding control handle) to the coarse direction by turning it one full turn clockwise. This prevents the grinding wheels from rubbing against each other when starting.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your nut butter machine:

1. **Prepare Materials:** Ensure all raw materials (peanuts, almonds, sesame seeds, rice, etc.) are completely dry and at room temperature. Do not use materials that are too cool or contain any moisture.
2. **Power On:** Plug in the machine. Briefly turn on the power switch to verify the motor is running correctly. If the motor does not run smoothly or makes unusual noises, immediately turn off the power and consult the troubleshooting section.
3. **Load Hopper:** Pour the prepared dry raw materials into the hopper.
4. **Adjust Grinding Fineness:** Use the coarse/fine grinding control handles located under the funnel to adjust the desired fineness of the grind. Turning clockwise generally results in a coarser grind, while counter-clockwise results in a finer grind. Adjust gradually while the machine is running.
5. **Grinding Process:** The machine will begin grinding the materials, and the finished butter or paste will exit through the sauce outlet. Place a suitable container beneath the outlet to collect the product.
6. **Monitor Operation:** Continuously monitor the machine during operation. Do not leave it unattended.
7. **Power Off:** Once grinding is complete, turn off the power switch.
8. **Post-Grinding Adjustment:** After turning off the machine, adjust the hand wheel back to the coarse direction to ensure there is no grinding wheel friction sound. This helps prevent wear and tear.
9. **Clear Residuals:** Gently scrape any residual material from the grinding wheel and outlet with a spoon.



Figure 6: The Goudergo HR-100Y machine actively grinding peanuts, with fresh peanut butter flowing into a bowl.



Figure 7: The Goudergo HR-100Y machine processing sesame seeds, demonstrating its versatility for various dry ingredients.

6. MAINTENANCE AND CLEANING

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

- **Daily Cleaning:** After each use, turn off and unplug the machine. Use a dry cloth to wipe down the exterior.
- **Internal Cleaning:** For internal cleaning, especially after grinding oily materials, disassemble the hopper and grinding components carefully. Use a brush or dry cloth to remove any residue.
- **Water Exposure:** If water accidentally comes into contact with internal electrical components, immediately unplug the machine. Clean any visible water and thoroughly dry the affected parts using a hairdryer on a cool setting before attempting to use the machine again. Ensure all parts are completely dry to prevent electrical hazards and damage.
- **Storage:** Store the machine in a dry, clean place away from direct sunlight and moisture.
- **Inspection:** Periodically inspect the power cord for any signs of damage. Check the grinding wheel for wear and tear.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your Goudergo HR-100Y machine.

Problem	Possible Cause	Solution
Machine does not start.	Not plugged in; power switch off; power outage; motor issue.	Check power cord connection and outlet. Ensure power switch is on. Verify power supply. If motor does not run properly, turn off immediately and contact support.
Grinding is too coarse or too fine.	Grinding fineness adjustment incorrect.	Adjust the coarse/fine grinding control handles gradually during operation until desired consistency is achieved.
Machine makes unusual noise or vibrates excessively.	Grinding wheels rubbing; foreign object; unstable surface.	Turn off immediately. Check if the hand wheel is adjusted to the coarse direction before starting. Inspect for foreign objects. Ensure machine is on a stable surface.
Materials are not grinding properly or clogging.	Materials are wet or too cool; hopper overloaded.	Ensure materials are completely dry and at room temperature. Do not overload the hopper. Clear any blockages after turning off the machine.
Overheating.	Continuous operation for too long; poor ventilation.	Allow the machine to cool down. Ensure adequate ventilation around the machine. Avoid prolonged continuous operation.

8. SPECIFICATIONS

Detailed technical specifications for the Goudergo HR-100Y Electric Nut Butter Machine.





**Peanut butter machine
HR-100Y**

Power:1.1kw	Voltage:110V
Hz:60Hz	Capacity:15kg/h
Rotation Speed:2850r/min	Emery wheel Diameter:10mm

64cm/25.2in

Figure 8: Diagram showing the dimensions of the machine: 27cm (10.63in) diameter and 64cm (25.2in) height.

- **Model:** HR-100Y
- **Material:** Aluminum Alloy, Stainless Steel
- **Color:** Silver
- **Mount Type:** Freestanding
- **Drive Mode:** Electric
- **Motor:** Pure Copper Motor
- **Voltage:** 110V
- **Frequency:** 60Hz
- **Speed:** 2850 r/min
- **Power:** 1100W
- **Power Cord Length:** 1.5m (4.92ft)
- **Emery Wheel Diameter:** 10cm (3.94in)

- **Product Dimensions (D*H):** 27cm * 64cm (10.63in * 25.2in)
- **Grinding Capacity:** 15kg/h (33 lbs/h)
- **Net Weight:** 23kg (50.71 lbs)

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact the manufacturer directly. For technical support or inquiries, please reach out to Goudergo customer service.

Note: This manual provides general instructions. Specific warranty terms and support contact details may vary.