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menglanchang menglanchang-953746 (Model B)

menglanchang 1100W Automatic Oil Press Machine (Model B)

User Manual

Introduction

Thank you for choosing the menglanchang 1100W Automatic Oil Press Machine, Model B. This appliance is designed for efficient extraction of fresh, pure oil from various seeds and nuts using both hot and cold press methods. Please read this manual thoroughly before operation to ensure safe and optimal performance. Keep this manual for future reference.

Important Safety Instructions

- Always connect the appliance to a grounded power outlet.
- Do not immerse the main unit in water or other liquids.
- Keep hands, hair, and clothing away from moving parts during operation.
- Ensure the machine is placed on a stable, heat-resistant surface.
- Unplug the machine from the power outlet before cleaning or maintenance.
- Do not operate the machine if the power cord or plug is damaged.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised or instructed.
- The squeezing chamber and rod become very hot during operation, especially in hot press mode. Use insulated gloves when handling these parts.
- Allow the machine to cool completely before disassembling for cleaning.

Product Overview and Components

The menglanchang Oil Press Machine (Model B) is designed for ease of use and durability. Familiarize yourself with its components:

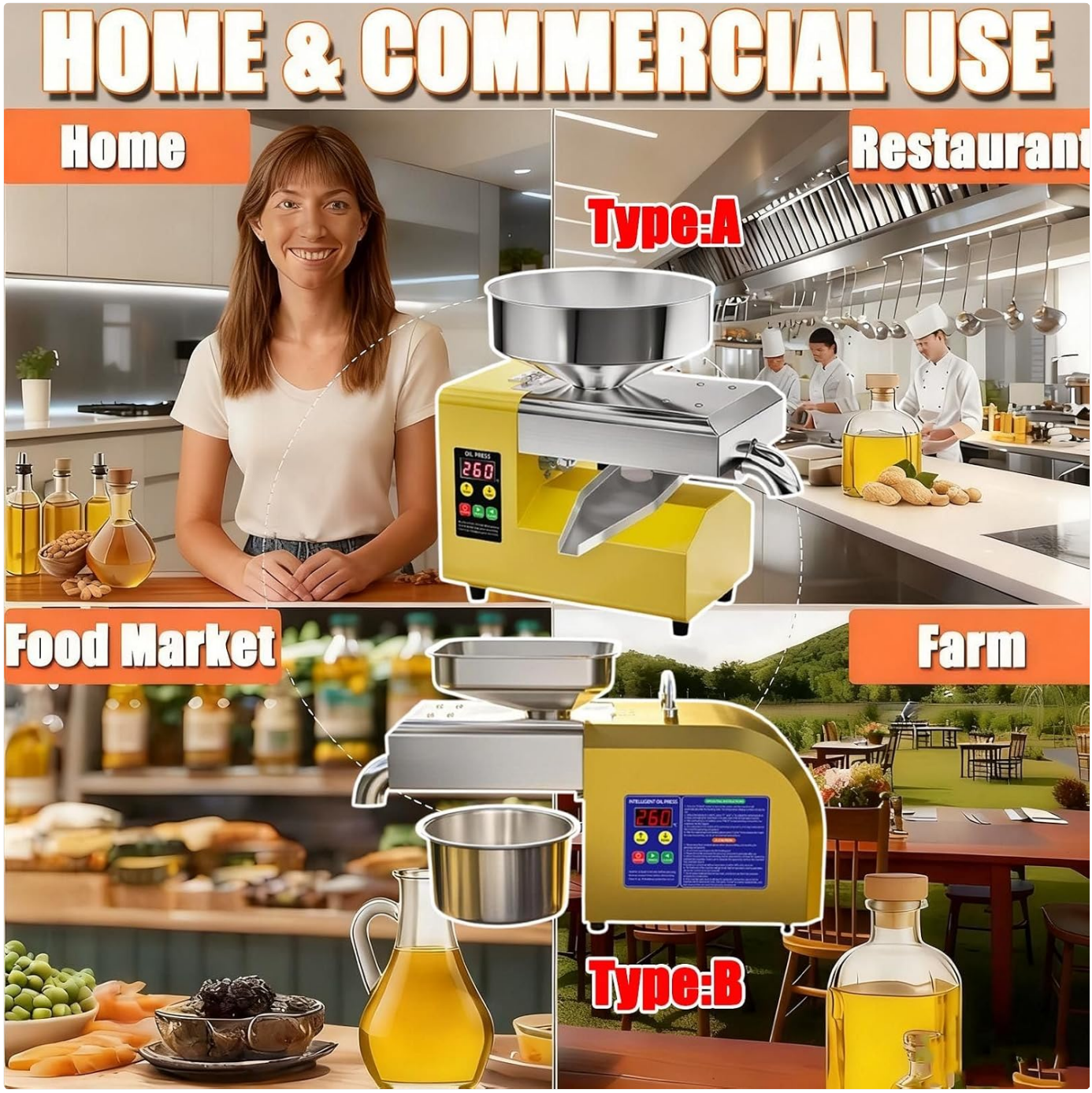


Image: Comparison of menglanchang Oil Press Machine models, showing Model B (bottom) with its distinct design.

Packing List (Model B):

- 1 × Main unit
- 1 × Squeezing chamber
- 1 × Squeezing rod
- 1 × Hopper
- 1 × Oil cup
- 1 × Filter screen
- 1 × Power cord
- 1 × Insulated gloves
- 1 × Cleaning brush
- 1 × Slag guide
- 1 × Oil shield
- 1 × Instruction manual (this document)

Setup Instructions

1. **Unpack:** Carefully remove all components from the packaging. Check for any damage.
2. **Clean Components:** Before first use, wash the squeezing chamber, squeezing rod, hopper, oil cup, filter screen, and slag guide with warm soapy water. Rinse thoroughly and dry completely.
3. **Assemble Squeezing Chamber:** Insert the squeezing rod into the squeezing chamber. Attach the squeezing chamber to the main unit, ensuring it is securely locked in place.
4. **Attach Hopper:** Place the hopper onto the top of the squeezing chamber.
5. **Position Oil Cup and Slag Guide:** Place the oil cup under the oil outlet and the slag guide under the residue outlet. Ensure the filter screen is placed inside the oil cup.
6. **Connect Power:** Plug the power cord into the machine and then into a grounded electrical outlet.



Image: The menglanchang Oil Press Machine fully assembled, ready for operation.

Operating Instructions

Control Panel Overview:



Image: Close-up of the machine's control panel, showing the digital temperature display, temperature adjustment buttons, Power ON/OFF, Press/Stop, and Clear buttons.

Digital Display: Shows current temperature.

TEMP. Up/Down Buttons: Adjust the desired pressing temperature.

POWER ON/OFF: Turns the machine on or off.

PRESS/STOP: Starts or stops the oil pressing process.

CLEAR: Resets settings or clears errors.

General Operation Steps:

1. **Prepare Ingredients:** Ensure seeds and nuts are dry and free from debris. For larger ingredients like coconut, chop into small pieces.
2. **Power On:** Press the **POWER ON/OFF** button. The display will light up.

3. **Select Pressing Mode and Temperature:**
    - **Hot Pressing:** Recommended for most seeds and nuts to maximize oil yield and flavor. Use the **TEMP. Up/Down** buttons to set the desired temperature (e.g., 180-250°C for peanuts, 200-280°C for sesame). The machine preheats quickly, typically reaching optimal temperature in about 360 seconds.
    - **Cold Pressing:** Ideal for preserving nutrients and delicate flavors. Set a lower temperature (e.g., 40-80°C).



Image: Visual guide illustrating the difference between hot pressing (heating and pressing stir-fried materials for rich aroma and high yield) and cold pressing (heating and pressing raw materials directly to retain natural flavor).

4. **Add Ingredients:** Once the desired temperature is reached, carefully pour the prepared seeds/nuts into the hopper.
5. **Start Pressing:** Press the **PRESS/STOP** button to begin the oil extraction process. The machine will automatically process the ingredients.
6. **Collect Oil:** Fresh oil will flow into the oil cup, passing through the filter screen. Residue will exit through the slag guide.
7. **Continuous Operation:** The machine is designed for continuous operation for over 24 hours, suitable for larger batches.
8. **Stop Pressing:** To stop, press the **PRESS/STOP** button again.
9. **Power Off:** After use, press the **POWER ON/OFF** button and unplug the machine.

Notes on Oil Quality:

Freshly pressed oil, especially from certain seeds, may appear turbid due to natural protein content. It is advisable to let the oil settle for 24 hours before consumption. The oil will naturally separate, and the clear oil can then be used.

Versatile Applications:

This oil press can process over 30 types of raw materials, including but not limited to:



Image: A collage displaying various ingredients suitable for oil extraction, such as peanuts, walnuts, sesame, olive kernels (not whole olives), coconut (in small pieces), sunflower seeds, almonds, and flax seeds.

- Peanuts
- Walnuts
- Sesame seeds
- Coconut (small pieces)
- Sunflower seeds
- Almonds

- Flax seeds
- Soybeans
- And many more.

Maintenance and Cleaning

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

1. **Unplug and Cool Down:** Always unplug the machine and allow it to cool completely before cleaning. The squeezing chamber and rod can reach high temperatures. Use insulated gloves if handling while warm.
2. **Disassemble:** Carefully remove the squeezing chamber, squeezing rod, hopper, oil cup, filter screen, and slag guide.
3. **Clean Components:** Wash all removable parts with warm, soapy water using the provided cleaning brush. Pay special attention to the squeezing rod and chamber to remove any oil residue or stuck material. Rinse thoroughly and dry completely before reassembly.
4. **Clean Main Unit:** Wipe the main unit with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. **Reassemble:** Once all parts are clean and dry, reassemble the machine.



Image: Detailed views of the machine, highlighting features like the foldable handle for movement, strong wind power for heat dissipation, and the ability for 24-hour continuous pressing. Proper cleaning after use is essential for maintaining these features.

Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cord not properly connected.	Check if the power cord is securely plugged into both the machine and the outlet. Ensure the outlet has power.
No oil extraction or very low yield.	Ingredients too wet; incorrect temperature setting; squeezing chamber clogged.	Ensure ingredients are completely dry. Adjust temperature according to ingredient type (hot press usually yields more). Clean the squeezing chamber and rod thoroughly.

Problem	Possible Cause	Solution
Machine stops during operation.	Overload protection activated; foreign object in chamber.	Turn off and unplug the machine. Allow it to cool. Remove and clean the squeezing chamber to check for obstructions. Restart after a few minutes.
Excessive noise during operation.	Loose components; foreign object.	Ensure all parts are securely assembled. Check for any foreign objects in the hopper or squeezing chamber.

If the problem persists after trying these solutions, please contact customer support.

Specifications

Feature	Detail
Model Number	menglanchang-953746 (Model B)
Power	1100W Pure Copper Motor
Processing Capacity	4-9 KG/Hour
Power Consumption	1 kWh/Hour
Temperature Range	32℉-572℉ (0°C-300°C)
Preheating Time	Approx. 360 seconds
Continuous Operation	Over 24 hours
Material	Food-Grade 304 Stainless Steel
Product Size (Model B)	52 x 20 x 29.5 CM
Item Weight	26.4 pounds (approx. 12 KG)
Noise Reduction	20% lower noise levels



Image: Features of the oil press machine, emphasizing its 300°C maximum temperature, 1100W high-power heating, and construction from Food-Grade 304 Stainless Steel.

Warranty and Customer Support

For warranty information or if you require assistance with your menglanchang Oil Press Machine, please contact the retailer or manufacturer directly. Please have your model number (menglanchang-953746) and purchase date available when contacting support.
Manufacturer: menglanchang

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