NBM-200F Nut Butter Grinder

INDINI-ZUUT INUL DURGEL GRINGEL



Manual





Fresh
Original
Delicious

Feli healthy nut grinders have very special features. They feature multiple usages, fast grinding speed and big productivity. The professional R&D team designed the grinders with several patented structures. The high horse power motor allows the machine to grind nuts in a low temperature, which avoids nut paste deteriorations under high temperatures. The premium efficiency motor remains its stability after a long operation. In addition, the auto turn-off device ensures the safety of the grinder.

The stainless grinding discs are made of stainless #316, medical degree. They grind nuts in a low temperature. Besides, the grinder does not require any oil or additives during the grinding process. By adding washers, it is possible to adjust the fineness of the paste. With Feli grinders, it is easy to produce fresh and natural taste of nut paste. Feli healthy nut grinders keep away preservatives, emulsifier and other chemical additives. They produce 100% natural, fresh, original and healthy paste.

It is easy to dismantle the grinder for wash. The grinder makes almost no ingredient loss on making paste. It requires only 5 minutes cleaning the disassembled parts with a toothbrush and water. It is easy and fast to clean the grinder. Feli grinders help you work efficiently and save your time.

Applicable on sorts of roasted nuts, that are contained with oiliness, such as peanuts, sesames, cashews, almonds, pine seeds, macadamias, walnuts, pumpkins seeds, sunflower seeds, cocoa beans, miso, fillings, dried fruits, soybeans...and more.



latural Fresh

Original Delicious

Applications with paste:

Consume a variety of paste in different ways: eat directly, spread on bread, healthy seasoning for noodles, salad dressing, soup dressing, BBQ sauce, add flavor to ice cream, coffee, milk or soybean milk. You can also make pastries with different paste.





II. Operating Procedure:

Step one: Plug in the power cord and switch on the power. The power indicator lightens up and the motor starts functioning.

Step two: Switch on the power of feeding device and adjust to the suitable spin speed.

Step three: Pour in gradually roasted nuts into the hopper and the machine starts to grind.

Step four: After grinding, switch off the power and plug out the cord.



**To prevent over-heating the motor, please <u>SWITCH OFF</u> the grinder after finishing grinding.

III. Feeding Device:



Turn on the feeding device power and adjust to the suitable spin speed before grinding nut butter.

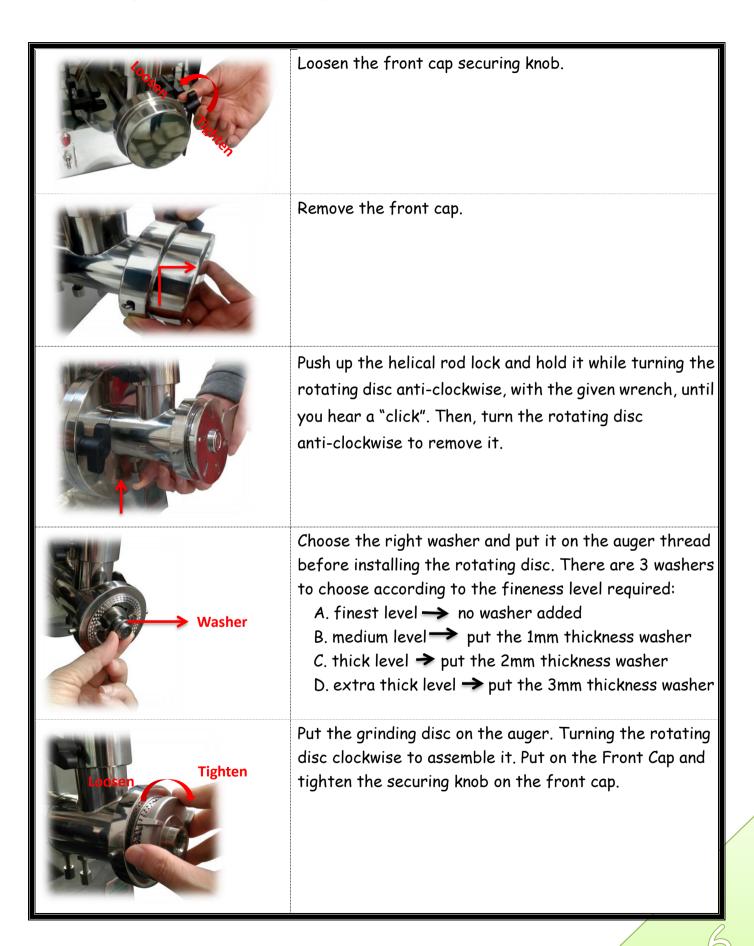


Feeding device can be taken out by loosening two securing knobs.

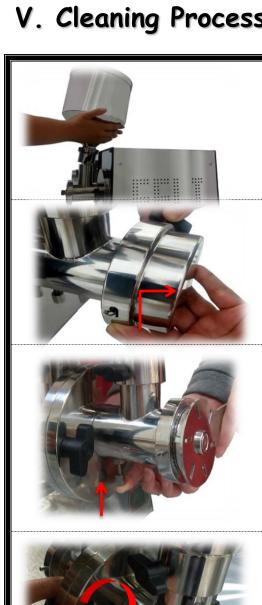


Loosen the O-ring counterclockwise to plug out the feeding device plug.

IV. Adjusting Grinding Fineness:



V. Cleaning Process:



Switch off the power. Remove the hopper.

Loosen the front cap securing knob. Remove the front cap.

Push up the helical rod lock and hold it while turning the rotating disc anti-clockwise, with the given wrench, until hearing a "click. Then, turn the rotating disc anticlockwise to remove it.



Loosen the hopper support securing knobs. Remove the hopper support.



Disassemble the hopper support and clean it with a toothbrush. The usage of detergent is not necessary.



Do not disassemble the auger. Clean it with a wet towel or bring a toothbrush and clean water to brush it. Do not bring the machine under water to avoid water penetrating the motor.

Assemble them in reverse order. If there is any friction sound when the grinding disc is rotating, the hopper support may not be installed well.

VI. Notice:

- 1. The grinder can be customized with the voltage of 110V or 220V, with the frequency of 60/50 Hz. Please use an independent socket instead of a multi-plug socket to avoid un-stabilized voltage, which will cause the motor out of order.
- 2. Turn on the machine before pouring roasted nuts into the hopper. If users pour into nuts before the auger functions, it may cause the auger stuck with the nuts. Users should turn off immediately the power and disassemble the parts for cleaning.
- 3. The lack of oiliness contained in the nuts and unroasted nuts are the main causes of lower butter fluidity, which can cause the motor stuck. If the motor is stuck, turn off immediately the power and dismantle the parts following the suggested steps for cleaning.
- 4. If the motor was over-heated, the Auto Turn-off Safety Device would be activated to turn off the machine. After the grinder cools down, turn on the power and the grinder would work normally.
- 5. If the auger and the grinding discs were stuck with ingredients, the Over-Current Safety black button located on the back of the grinder would pop out automatically. Please switch off the power and pull out the plug. Dismantle the parts for cleaning. After cleaning, press the Over-Current Safety Device black button located on the back of the grinder. Once the power is on, the grinder would be working normally.
- 6. Please shred nuts that are in big size (almond, walnut, cashew, etc.) or press the nuts in the hopper with the given wooden rod while grinding.
- 7. It is not suitable to grind ingredients that do not contain oiliness (like rice) or that are rich in liquid (like watermelon) or contains lots of fiber (like old ginger).
- If the power cord was damaged, contact the supplier or the distributor for a dedicated cord.
- 9. In the case when the fineness of the paste gets thicker, the butter contains less oil or the front cap gets hotter than before, check the condition of the grinding discs with the given Grinding Disc Diagnostics document.
- 10. During the operating of the grinder, do not touch the auger with fingers or hard tools, but only with the given wooden rod.
- 11. To avoid water seeping into the motor, do not splash water on the machine and do not pour water or oil into the hopper.
- 12. To avoid scratches on the machine during transportations, a transparent film is stuck on the machine shell for shipments. Users should remove the transparent film before turning on the machine for the first time. The exhausting holes on the machine shell should be un-covered while the machine is in operation.
- 13. Before turning on the machine, tighten the funnel securing knobs, because the loosen funnel securing knobs would make an abnormal loud noise.

- 14. Users should never dismantle the auger. The installation of the auger defines the functioning and the quality of the grinder. The proper installation of the auger requires specialists.
- 15. To dismantle the grinding disc, users should use one hand to push up the helical rod lock and use the other hand to turn anticlockwise the grinding disc with a given wrench. When the grinding disc has been loosened up, put down the wrench, and turn out anticlockwise the grinding disc.
- 16. Each of the given 3 washers is with a different thickness. Users need to assemble the washer only when they want to grind butter with thickness. Before assembling the grinding disc, they put on a washer according to the thickness of the output butter they wish to make. Do not assemble more than 1 washer at a time.

VI. Contact Information:

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Instruction of dismantling



Feli Website



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