

## 印刷制作说明 (非印刷页)

SKU 序号	SKU8
叶子类目	榨油机
厂家型号	150W-888A
子 SKU	DDZYJBXGS1003VVO7001V2

### 技术要求:

- 1.内容正确，图文清晰，位置准确；
- 2.成品不准有破损、裂纹污迹等影响美观缺陷；
- 3.具体页数、尺寸、内容、字体、字号、按设计图纸；
- 4.A5 版面双面黑白印刷，80g 以上铜版纸或者双胶纸。
- 5.装订方式骑马订/折页或者胶装，。
- 6.打样确认后方可批量印制。

# VEVOR

**Upgrade · The Home Creator Way**

## **Oil Press Machine**

**MODEL:150W-888A**

**VEVOR Support Center**









**150W-888A**

**MODEL:150W-888A**



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

## EXPLANATIONS OF SYMBOLS

	Read the instructions manual.
	Do not throw away with the normal household waste. Instead, turn to recycling centers in an environmentally friendly way. Please take care to protect the environment .
	The product complies with the applicable European directives and the method of assessing the conformity of these directives has been performed.
	Safe material for food.
	Protection class I.
	Guaranteed sound power level Lwa in dB.

## IMPORTANT SAFETY WARNINGS

**1. WARNING – RISK OF BURNS, PINCHING, ELECTRIC SHOCK, OR INJURY READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE INSTALLATION, OPERATION, OR MAINTENANCE. FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS MAY RESULT IN SERIOUS INJURY, BURNS, ELECTRIC SHOCK, OR PROPERTY DAMAGE.**

2. This oil press is intended for **ADULT USE ONLY**. Not for use by children, persons with reduced physical, sensory, or mental capabilities, or those without proper supervision.

3. **HOT SURFACE HAZARD.** During operation, the press chamber, screw, and oil outlet will become extremely hot. Keep hands, fingers, and body parts away from hot surfaces to avoid severe burns. Do not touch hot parts until the machine has completely cooled down

(minimum 30 minutes after power off).

4. **PINCH/CRUSH HAZARD.** Keep hands, fingers, hair, clothing, and accessories clear of moving parts (screw, gears, or pressing plates) during operation. Never insert hands or tools into the press chamber while the machine is running.

5. **ELECTRIC SHOCK HAZARD (FOR ELECTRIC MODELS ONLY).**

Unplug the machine before cleaning, disassembling, or maintaining. Do not use the machine with wet hands, near water, or in damp environments. Check the power cord regularly for damage; if damaged, stop use immediately and replace with a manufacturer-approved cord.

6. Use only for its intended purpose: pressing edible oils from suitable seeds (e.g., soybeans, peanuts, sunflower seeds). Do not press hard materials (stones, metal, glass) or non-edible substances. Misuse may damage the machine or cause injury.

7. Do not use the press if it is damaged, broken, has missing parts, or malfunctions. Contact the manufacturer for replacement parts or repair; do not attempt to modify or repair the machine yourself.

8. Keep children and pets away from the machine at all times during operation. Do not leave the machine unattended while it is running.

9. Food contact surfaces must be cleaned thoroughly before first use and after each use to comply with food safety requirements. Do not use abrasive cleaners that may damage food contact parts.

10. For electric models: Do not exceed the rated voltage and power. Use only a grounded power outlet that matches the machine's specifications.

## **COMPLIANCE STATEMENT**

Hereby, the manufacturer declares that this oil press complies with the essential requirements and other relevant provisions of the following EU directives and regulations:

For electric models: Low Voltage Directive (LVD) 2014/35/EU

Food Contact Materials Regulation (EC) No 1935/2004 (all models,

for food contact parts)

General Product Safety Directive 2001/95/EC (all models)

The food contact parts of this product are made of materials that meet the EU requirements for articles intended to come into contact with food, ensuring safety for food processing.

This oil press complies with the safety requirements of the U.S. Consumer Product Safety Commission (CPSC). For electric models, it also complies with the relevant requirements of the U.S. Federal Communications Commission (FCC).

Food contact materials and parts comply with the requirements of the U.S. Food and Drug Administration (FDA) 21 CFR (Code of Federal Regulations) for food contact substances, ensuring safe use in food processing.

## SAVE THESE INSTRUCTIONS



1. Host	2. Funnel	3. Press chamber and press rod	4. Pin	5. Elbow
6. Oil deflector	7. Power cord	8. Gloves	9. Brush	
10. Filter screen	11. Oil drums			

## Things to Attention

Dear users,

Please read the manual carefully before using the small oil-press, and then use it according to the manual. Do not use it for other purposes! If the danger caused by any unauthorized modification and adjustment to the small oil-press and incorrect operation, our company will not have any responsibility.

1. Do not share a same power supply with other appliances. Please use a three-pole safety socket with grounding protection.
2. Forbidden to immerse the machine, power cord and plug in water or other liquids.
3. When the machine is running, you have to pay attention to make sure it is running normally.
4. When some parts are damaged, especially when the safety protection devices and the power cord are damaged, please do not use them. In order to avoid the happen of accidents, please ask the professionals to repair them.
5. Do not let children or the disable operate the machine. Forbidden to use fingers to move the raw material at the inlet of the press. Forbidden to use the finger to approach the inlet of oil-press when the machine is working.
6. When you use the machine, it should be away from the environment with high temperature, high humidity or open flame. Please put the machine on a stable table with sufficient weight. The table top should be solid marble or solid wood.
7. Do not touch or move any parts of the machine when it is working.
8. When you would like to clean the machine, please power off firstly. And the host will not be washed with water and not be wiped with banana oil, and please use a dry rag and damp cloth to clean it.
9. When the machine is working, the press squeezing rod and heating component are at high temperature, and do not touch it to avoid burns. Please take anti-scalding gloves or let the machine cool down before disassembly and cleaning.
10. Forbidden to use fingers, metal or other hard objects to reach into the press to move the raw materials.
11. When you are ready to pull the plug out, do not pull the power cord or touch the power cord with wet hands.

12. Do not let the machine working for 4 hours or longer in a continuous operation. Every 4 hours working, the machine have to have a rest for at least 0.5 hour.

13. After the press finished, let the machine idle for 2 minutes so that the oil is completely finished, then press the reverse button and then reverse for more than 20 seconds, so that the press bar can be easily separated when disassembled.

14. When you do not use the oil-press, please make sure to unplug the power cord.

#### Supplementary Notes (Important)

1. Wet raw materials should not be used for oil extraction, otherwise it will block the pressing.

2. Can not use induction cooker, convection oven, electric ceramic stove to let raw materials dry, otherwise it will destroy the raw materials, producing powder only and no oil.

3. The dried slag can not be repeatedly re-squeezed, otherwise it is easy to block the smash without cutting

4. Can not fry the raw materials to crispy and then squeeze, causing powder only and no oil.

5. When raw materials heated in a microwave oven, please use a special tray or a plastic tray. Most enamel trays will block microwave heating. Generally, the enamel tray is heated, while the raw material is not heated.

6. In addition to that camellia seeds need to be roasted to the degree of 0% water content, all other raw materials that need to be roasted or heated to the degree of 20%-40% water content. It must be pressed under the condition that the raw materials are kept warm. The roasted raw materials will be hard and brittle after being cooled, and if this kind of cooled roasted materials be chosen for oil-press, and it will cause little of oil and more powder.

#### **Note:**

The operation and maintenance information, data and materials listed in this manual have been modified according to the latest version, all contents are only

limited to our current understanding of this type of equipment.

Due to continuous technical improvements, we reserve the right to modify the parameters of the oil-press without prior notice. We are not responsible for equipment damage caused by illegal operation, improper repair, or use of accessories not supplied by the company.

Every brand has its own range of technology and characteristics. It is meaningless that comparing high-temperature presses to our low-temperature presses. Because the oil from the high-temperature machine is precipitated, the slag has a bitter taste and cannot be eaten. The slag precipitated after the press of our machine is the original flavor of the raw material and can be eaten. The direction of product design is different, especially for commercial machines. The pressing temperature is up to 300 °C. Some oils have zooming substances, so the commercial oil must be filtered, and such high temperature oil will produce harmful substances, such as benzopyrene.

Our oil press is designed on the basis of healthy oil extraction. It adopts low-temperature pressing technology, which does not damage the nutrients and natural flavor of raw materials. It also has high oil yield and is an ideal choice for health and wellness oil.

**Package:** 1 main unit, 1 instruction manual, 1 lower hopper, 1 power cord, 1 oil sump, 1 slag net, 1 tube brush, 1 anti-scalding glove, squeezed squeezing rod  
A set of slag heads.

Machine performance characteristics

1. The body is made of stainless steel.
2. The squeezed bar is scientifically matched and designed to be precision machined. It has a high oil yield and can press a variety of oils.
3. The motor has high efficiency and long life.

## Oil yield reference

raw material	Oil yield	Description
peanut	38%—45%	Oil content 42% - 48%
White sesame	45%—55%	Oil content 50% - 60%
Black sesame	43%—55%	Oil content 50% - 60%

Sunflower kernel	45%—50%	Oil content 50% - 55%
walnut	45%—55%	Oil content 50% - 65%
Flaxseed	43%—50%	Oil content 45% - 52%

Note: The quality, origin place, storage year, moisture content of the same raw materials will affect the actual oil yield. The above data are the references listed after the actual measurement.

## Operation

### 1. Installation

Step 1: Put the press-rod into the base.

Step 2: Put the squeezer into the squeeze bar and place it on the bottom.

Step 3: Insert the pin into the round hole at the bottom of the base to fix the squeeze.

Step 4: Put on the oil-proof cover.

Step 5: Install the slag discharge pipe

Step 6: Lower the top cover and put on the hopper.

Step 7: Place the oil collection basin with a strainer inside

Step 8: Press the heating switch

Step 9: Wait for 6 to 10 minutes and then press the oil extraction switch.

Step 10: Pour in the ingredients

Pictures as following





## 2.Operation procedures

1. Plug in the power.
2. Start the preheat switch and warm up for 10 minutes.
3. After the warm-up is completed, press the start switch to start the press.
4. After the raw material is squeezed and idling for 1 minute, the start button is turned off and the preheating is turned off.
5. Press the reverse button for 30 seconds or so to clear the squeeze.
6. The original oil need to be precipitated for 8 hours, and stored in a glass

bottle, and a bottom thing after precipitation can be used for seasoning food.

### **3. Disassembly**

1. Before removing the squeezed press bar, press the reverse button for more than 30 seconds to clear out the residue so that the press bar can be easily separated.
2. Let the machine keep to stop for a period and then squeeze out the squeeze bar and then disassemble.
3. Pull out the bolt and take out the squeeze rod.
4. If the squeeze bar cannot be taken out by hand, grasp the squeeze with your hand, and keep the hexagonal direction upwards and a slight tap on the chopping board and the squeeze bar and the squeezer will be separated.
5. Use a brush to clean the squeezed press bar. If there is residue attached to the press bar and the press bar, please scrape it off with a small metal object. (The more the water content of the material, the more the residue will stick to the press. The squeeze bar is tighter. Small metal scraping), or soak in water for a few hours and then brush with a tube brush.
6. Can not be cleaned with acid, alkali, soda or abrasive materials. After the cleaning, the press bar should be dried naturally. Forbidden to let the machine into water or any liquid.

**Note:** After the oil is finished, press and hold the “reverse” button for more than 20 seconds. If you do not do the procedure, when the oil-press is cooled, the remaining slag in the press will become hard and the press bar will be stuck in the press. If you meet this kind of condition that power outage when the oil-press is running, please turn off the start switch, unplug the power supply, and preheat it for more than 30 minutes when you can use it. After the slag inside softened, it can be started to continue pressing. If it is cooled, it is necessary to preheat the machine again.

## Troubleshooting method

### A.Oil entering slowly

First check if there is any congestion in the inlet. If there is congestion, use chopsticks to make a play. 2, the particles are too large, such as large particles of pumpkin seeds, large peanuts, large particles of walnuts, camellia seeds, etc. to be made into peanut-sized granules. 3, it may be that the oil is too wet, in the pressing, sticking to the press bar leads to partial blockage, to properly heat to remove a part of the water and then squeeze. 4. Powdery raw materials are not easy to enter. 5. Raw materials with large oil content and less fluffy fiber, such as walnuts, shelled white sesame seeds, can be added with a small amount of fried soybeans or peanuts.

### B.The slag and the oil outlet are sprayed out of the powder.

1. This may be caused by baking the raw material too much. 2. The raw materials after baking are not caused by hot pressing. 3, too much baking raw materials, resulting in the back of the raw materials are completely cooled, it is recommended to roast 2 kg or so.

### C.Foreign matter enters the feed port.

1. Please stop immediately, and then press the reverse button to remove the foreign matter and then remove the squeeze bar to clean.

### D. the motor stops rotating \ card machine

1. The raw materials put into the machine are not suitable for cold pressing, and the raw materials are fried and softened before being pressed. 2. It is a non-extracted oil raw material. 3. Please warm up for more than 10 minutes before starting to press oil. 4. If there is a shutdown in the middle of the process, it will not be squeezed for a period of time. Please reheat it for more than 10 minutes and press it again. If the motor still does not rotate, please remove the squeezer and remove the residual material.

### E. It is difficult to separate the pressed squeezed rod after the removal.

1. Put the squeezed squeezer on the machine for more than 1 minute. 2. Grab the squeeze with your hand. The squeezer taps down on the chopping board with the hexagonal direction down, and the squeezer and

the squeezer are separated.

F. a lot of slag at the oil outlet

1. Without preheating, preheat for 10 minutes and then squeeze.
- 2, the oil extraction process does not need to turn off the preheat switch.
- 3, the raw material contains more water, heated and then squeezed.
4. Using electric ceramic oven and convection oven to bake raw materials.

G. the oil that is squeezed out can not be separated and separated for more than two days.

1. The raw material may be placed for several years, and the raw materials may be replaced.
2. The raw materials are treated with chemical methods or exposed to the sun.
- 3, the raw material is too crispy.
- 4, the fire is fried and endogenous.



