



User' s Guide

Please follow the safety instructions in all paragraphs
before turning on the machine

MODEL:CZR2014、 108、 109、 309



This manual should be provided to all users of this device. For best results and to ensure the durability of your equipment, please read and follow all instructions. Failure to do so can result in serious injury or catastrophic damage to the user, machine, supplies, or surrounding area. In addition, safety recommendations must be strictly followed and extreme precautions must be taken to ensure that only qualified personnel who have read this guide can use the equipment correctly.

Dear User,

Thank you for choosing our oil press.

The operation and maintenance information, data and materials listed in this manual have been modified according to the latest version. Therefore, all content is limited to our current understanding of this type of press equipment.

Due to continuous technical improvements, we reserve the right to modify the parameters of the oil press without prior notice. We are not liable for errors caused by incorrect operation, illegal operation, improper repair, and use of accessories not provided by the company.

In addition, this series of oil presses is limited to home use. And all text and drawings in the manual do not indicate they contain the descriptions of all the items in the shipment.

If you still have problems with the use of this machine, please contact us in time. We are very happy to serve you!

Service Contact Information

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Precautions

(The following users must obey do not ignore)

Warnings

1. Please use a socket with a grounding protection wire that conforms to the local electrical safety standards.
2. The oil press must be operated by an adult with full capacity.

Operation

1. Do not press materials other than those specified in this manual.
2. There are a lot of fine sand in rapeseed, which is easy to wear and squeeze chamber.
3. Whether the oil extracted is related to the method of frying the raw materials, and has nothing to do with the machine.
4. The pressed material is already slag, and no oil can be squeezed; there is no need to repeat the re-extrusion, otherwise it will kill the squeeze.
5. Do not put the sundries and hard objects other than the raw materials into the squeezing chamber to avoid damaging the squeezing chamber.
6. It is strictly forbidden to put fingers and hard objects such as metal into the press to remove the raw materials, so as to prevent pinching or damage to the machine.
7. The squeezed oil must be kept for more than one day under the environment of more than 15 °C for natural precipitation and separation before it can be used for cooking.

Materials

1. Do not squeeze vacuum-packed raw materials, otherwise it will only produce powder instead of oil.
2. Do not squeeze the raw materials that have been fried to crispness, otherwise it will only produce powder instead of oil.
3. Do not use the induction cooker or convection oven to fry the raw materials, otherwise it will only produce powder instead of oil.
4. Do not use a clothes dryer to dry peanuts or other raw materials, otherwise it will only produce powder instead of oil.
5. Camellia seeds can be roasted fully, and all other raw materials can only be fried for 8 times at most.
6. When pressing white sesame, please add half of black sesame to squeeze together, otherwise more slag and powder will be produced.
7. Wet raw materials can not be used for oil extraction, otherwise only slag will be produced instead of oil, which is likely to jam the squeezing chamber.
8. Raw materials can be squeezed directly. If it has been fried, it must be squeezed while it is hot. If it is cooled and then squeezed, it will produce powder instead of oil.
9. If the peanuts are not dry enough, they can only be fried, roasted or dehydrated in the microwave oven. Do not expose them to the sun, or they will only produce powder instead of oil.

10. When heating with microwave, do not use the porcelain plate or cover with it, because it blocks the microwave, otherwise the porcelain plate will be heated rather than the materials.

11. Each brand of machine has its own technology. Please do not operate our machine with the operation requirements of other machines. Please operate according to our instructions.

Installation

Note:

- The surface of each pressing chamber will have uneven concave and convex spots, and there are also traces of manual running in treatment at the entrance, which is a unique normal appearance of wear-resistant metal and a normal new product.
- In the manufacturing process, each press is tested with raw materials before it can be shipped. Although it has been cleaned, there may still be fine residue. Therefore, the press chamber can be removed and washed with detergent again.
- Please use a socket with safety grounding protection and electrical safety standards

CZR108



CZR109 CZR309



(The steps of oil extraction are from ① to ⑦ in the figure above.)

Oil Extraction Method

Note:

- Whether the oil extracted is related to the method of frying the raw materials, and has nothing to do with the machine.
- Under the premise of observing "precautions", the following methods of oil extraction will be successful once.

Methods:

1. COLD PRESSING

Without heating, the whole process is cold pressed, and the oil temperature is below 37.8 °C. It is specially designed for pressing linseed oil, and fully retains the natural active ingredients. (This method is limited to pressing linseed. All other raw materials must be heated 10 minutes in advance.)

2. COLD PRESSING

Turn on the heating function of the machine 10 minutes in advance. Don't turn off the heating in the middle of the process. The purchased dry materials don't need to be fried but directly squeezed. The oil products are natural, pure and healthy.

3. HOT PRESSING

If the raw materials are not dry enough, the above two methods of oil extraction will spray more oil or slag at the slag outlet, then it is necessary to be fried and then squeezed. Heat the machine 10 minutes in

advance, do not turn off the heating in the middle, use the cooking pot in the house or oven or microwave to heat the raw materials, remove the excess water and then squeeze, you must fry in accordance with the method described in this manual.

4. HOT PRESSING

This method is completely in accordance with the traditional oil extraction process. Turn on the heating function of the machine 10 minutes in advance, and select peanuts or black sesame (more than half of the black sesame must be mixed when pressing the white sesame, otherwise the squeezed things are all slag and not much oil). Stir fry the ingredients according to the following picture until you smell the strong fragrance and then get out of the pot. After the water is boiled, put the fried raw materials into the paving (thickness is about 2cm), leaving 2-3 red jujube-sized vacancies in the middle to let the steam come up, and cover the steam for 7-8 minutes. Then take the raw materials out and stir them evenly, so that the oil is mellow and rich, and the oil yield is the highest. The oil can be released at room temperature for a long time, and the oily obtained is very fragrant, which is not comparable to the sesame oil in the market. This is one of the authentic ancient oil pressing processes.

Several Possible Situations in the Process of Oil Extraction

Situation:

1. The oil is normal, and the oil can be separated and precipitated by standing at room temperature above 15 °C for 24 hours, indicating that peanut is good.
2. The oil is normal, and the oil can not be separated and precipitated after being placed at room temperature above 15 °C for 3 days, indicating that the raw material needs to be replaced.
3. The oil is normal at the beginning for a while, and then there is more slag at the oil outlet, no oil output, indicating that the water content of the raw material is too heavy, and the excess water needs to be removed before pressing (please fry the raw material according to the method described later).
4. The result is only powder, and no oil at the oil outlet. The bite is obviously brittle, indicating that there is no water at all. This kind of situation will appear in Xinjiang, Mongolia, Tibet and other dry areas in the four seasons of the year and in northern China. Please add 2-3.5% clean water and mix it evenly before extracting. You can wet your hands, and then use the hand to pick up half of the raw materials. You can repeatedly sell the water. These water will be evaporated during the oil extraction process, but remember not to add too much water.

5. There is oil flowing out at the root of 4 screws, indicating that the raw material contains too much water, so it needs to be dried and then extracted. In addition, if the heating time is not more than 10 minutes or the heater is not close to the pressing chamber, this situation will also occur.

Note:

Any of the following conditions will lead to excessive slag and powder at the oil outlet!

- Stir fry raw materials in high heat.
- Stir fry raw materials in high heat first and then in low heat.
- Stir fry raw materials until crispy.
- Stir fry raw materials in electromagnetic oven and light wave oven.
- Stir fry raw materials and let cool and then extract.
- The raw materials are too wet or have been washed and dried.
- The raw materials has been exposed to the sun (except camellia seed)
- The raw materials have been stored in cold environment.
- Your location is in a particularly dry area (such as Xinjiang, Tibet, etc.).
- The heater is not pressed tightly.
- The heating of the machine has not been turned on for more than 10 minutes.

Method of Frying Raw Materials

Focus:

- Stir-fry ingredients are very important to the success of oil extraction, don't ignore it!
- Don't fry the peanuts with crispy experience. Otherwise, there will be less oil, no separation and precipitation, and a strong friction noise from the press chamber. In the other case, only the powder will be produced, and the press chamber may be stuck.
- The moisture content is 1.5-3.5%, if you don't know, please do as follows.
- Do not fry on a high fire; use a high fire and then a low fire, or use only the middle fire. This results in the raw material being cooked on the outside and the moisture inside.
- The raw materials must be squeezed directly, and they must be squeezed hot after frying. The roasted sesame seeds bought from the supermarket cannot be squeezed directly. You should add about 10% water to stir-fry and then squeeze or steam for 7-8 minutes.
- When using the following method, 1-1.5kg each time is appropriate (the raw materials are best squeezed in half an hour). If you fry too much at one time, the raw materials will become cold during the squeeze, which is not conducive to flour production.
- Our experience is for reference only.

Method:

1. [Fried directly]: Turn the fire on the outer ring of the gas stove just to light (see the picture below), fry the ingredients until the "papa" sounds, then fry for 3-4 minutes and immediately take it out and squeeze the oil. When the ingredients are soft and fragrant, they produce the most oil. And Pay attention to the peanuts of this type in the picture below, fry until the "papa" sounds, immediately take out the oil.



2. [Microwave oven]: Set to medium heat, and from the beginning until you hear the "papa" sound after the raw materials are heated, you can take out to squeeze. According to experience, about 1 pound of raw material is about 3-minutes-heating. If the raw material has a lot of moisture or the amount of roast is large, it should be appropriately increased.
3. [Oven with rotating cage]: Adjust the temperature to about 150 degrees and the time to about 25 minutes. Depending on the dryness and wetness of the raw materials, increase or decrease the time appropriately (soft and fragrant is the best when biting with teeth). When putting raw materials into the cage, please leave at least a quarter of the space so that the raw materials can be turned evenly (there is more slag due to uneven heating).

Purchase of Raw Materials

1. Do not buy raw materials that have been vacuum packed or stored in the refrigerator.
2. When buying peanuts, pinch the peanut kernels gently. At least one-third of the red skin can be separated and fall off, indicating that it is basically dry.
3. Try not to buy raw materials in oil mills or supermarkets. Just go to the rice shop. Rice shop owners are generally professional and raw materials are fresh.
4. It is difficult to make the raw materials dry in the autumn weather. In

the summer, the raw materials need to be exposed to the shell for more than 3 weeks before they are dry. Please pay special attention to the fact that the raw materials are difficult to dry, especially new peanuts and flaxseeds in the autumn harvest season.

5. Special Raw Materials

(1) [Camellia seed]

Camellia seeds can be exposed to the sun (no other ingredients are allowed) and must be dried to hard. If it is not dry enough, you can use a microwave oven to adjust to medium high heat, about 1kg each time, about 9 minutes. Or use an oven with a rotating cage, the temperature is adjusted to 150 degrees, and roasting for 60 minutes is more appropriate. No matter what kind of heating method is used, the difference in water content is large, it is necessary to increase or decrease the time appropriately. Try a small amount first, and the color shown in the figure below is yellowish.



As long as camellia seeds can enter the machine, it is also possible to squeeze a small amount of crushed shell (but not too much). Before crushing large-sized camellia seeds, crush them to the size of peanut kernels, and do not crush them to a powder, otherwise they cannot enter the squeeze chamber by themselves, because the tea seeds are more sticky. Camellia seeds must be completely dry and then squeezed. If strip-shaped slag appears at the oil outlet, there is only one reason: there must be too much moisture.

(2)[Flaxseed]

It is special and different from other raw materials: In addition to oil, flaxseed also contains a layer of natural glue. The longer the storage time and the lower the temperature, the higher the viscosity of this glue solution, and the less oil from flaxseed. Under normal circumstances, dry and fresh flaxseed can be cold pressed without turning on the heating function. It is normal for the powder to come out within the first half of a minute, but oil will come out normally after 1 minute. Flaxseeds that are exposed to cold days or that have been stored for too long or are repeatedly sun-dried after becoming wet or vacuum-packed will produce flour when pressed. In the above case, you need to turn on the heating function at least 10 minutes in advance to start pressing oil, and do not turn off the heating halfway. The oil output temperature is below 45 degrees, and the oil products will maintain the original natural state (the

raw material harvesting and drying process will reach 50 degrees).

Sometimes, even if you turn on the heating, it is easy to encounter the phenomenon of flour. You can fry the raw materials slightly and then squeeze.

Oil often sprays out of the slag outlet or flows out from the root of the 4 screws. This indicates that the raw materials have too much water. Please dry the water or mix 10-20% fried soybeans before squeezing (if eat raw yellow Soybean oil you will diarrhea, and the soybeans will be cooked until the skin is broken.) Use soybean dregs to bring out a part of the water. The proportion of adding is based on “no fuel injection”. From small to large, try slowly.

No matter what kind of raw material is squeezed, when there is oil spraying out at the outlet, there is only one reason--the raw material contains too much water. Please clean the squeeze chamber and dry the water first, and then fry the raw material water according to the heat described above.

(3)[Sesame]

When the raw materials are white sesame seeds and hulled sesame seeds, be sure to mix with half of the black sesame seeds and squeeze them together (please refer to the cooking method described above for frying). In many cities, there are many grain stores or supermarkets that provide

baking and milling services while selling sesame peanuts. Please note that this kind of roasted sesame is roasted for flour milling. You cannot directly use it to squeeze oil. Otherwise, in addition to oil-free and dusting, it may also jam the squeeze chamber. The oil yield of good sesame seeds is 40% -45%. Nowadays, most sesame seeds are harvested when they are not fully cooked, resulting in insufficient full particles and low oil content. Therefore, when buying sesame seeds, choose good sesame seeds with full particles. Our test is for reference: using the above-mentioned heat, black sesame 2 and a half pounds, fried for a total of 10 minutes before and after, the oil yield is 42%.

(4)[Walnut]

Pack the walnut kernels in a cloth bag, and use a wooden stick to lightly crush the walnut kernels to the size of the peanut kernels. Walnuts with less oil are easier to enter and squeezed directly; Varieties with high oil content, although they have few fibers, do not easily enter the squeeze chamber, so be sure to add a small amount of cooked soybeans to squeeze together(the amount added is based on normal slag discharge, which accounts for about 10-20%), so that the oil can be squeezed out at once. Before pressing, heat the walnut kernels in a microwave oven for 2-3 minutes or set the oven to 150 degrees for about 15 minutes.

The skin of a good walnut is slightly black. The bleached walnut looks very white, but it is certainly not as good as the natural one. When buying

walnuts, generally choose some with fresh color (fresh brown is best) and heavier feel. If soaked with chemicals, the walnut kernels in the shell will also be contaminated. The oil squeezed out from this raw material is difficult to settle. Please be careful when purchasing. It is recommended to buy a small amount first and try to buy more after confirmation.

It is recommended to buy a small amount first, and then buy more after confirmation. Put the walnut oil at room temperature above 15 °C for 24 hours. If it can separate and precipitate, the walnut is good. If the squeezed oil can not be separated after three or four days, please replace the raw material.

(5)[Yellow okra]

Use mature and high-quality okra seeds for pressing. The yellow okra seed shell is thick and hard, so be sure to heat it in a microwave oven for 2-3 minutes or stir-fry and soften before squeezing. If the hard shell has been removed, use a small amount of coriander or soybeans and squeeze it together. The amount is preferably "slagging normally".

(6)[Pumpkin seeds]

Choose full-grained, ripe small and medium seeds (large pumpkin seeds are difficult to enter). It can be squeezed raw or pressed in accordance with the peanut program.

(7)[Soybean]

The oil content of soybean itself is also very low. If you think the cost is acceptable, you can refer to the peanut procedure, according to the hot pressing method, stir fry until the skin is cracked and press.

(8)[Sunflower seeds]

Sunflower seeds can be divided into two types: edible sunflower and oil sunflower. Edible sunflower seeds are large. Oil sunflower is a small black seed with more oil, which can be squeezed with the shell or squeezed after the shell is removed; if fried before the squeeze, the oil will be more. Please refer to the procedure of peanuts for frying and pressing.

(9)[Rapeseed]

Rapeseed is divided into winter rapeseed and spring rapeseed, and the oil content is mostly between 30% -40%. When buying, pay attention to judging that the preferred storage is not too long, no moldy taste, and full of particles. The yield of rapeseed from different regions and varieties is quite different. Refer to the method of camellia seeds: Be sure to go after the water is pressed, otherwise it will be slag. Please note that rapeseed is extremely abrasive to the press chamber due to its small particles and a lot of fine sand (cause of the harvest process).

(10)[Perilla seed]

Perilla seeds are divided into medicinal and edible. Please buy edible perilla seeds when pressing oil. Please refer to the process of flaxseed for

pressing.

(11)[Safflower seeds and hemp kernels]

The shell of safflower seeds and hemp kernels is very thick and hard. It is best to remove the shell before pressing. If you can't remove the shell, you must fry the raw materials according to the "hot pressing" method introduced before. Be sure to squeeze out the ingredients while the ingredients are hot. First heat up the machine for more than 30 minutes, then start the oil press switch. Put a small amount at the beginning, and then fill the hopper after the normal slag discharge. Please squeeze it all at once. If it stops in the middle, it is necessary to unload the press and boring, and then start from the beginning after emptying the internal materials.

Factors Affecting Oil Production

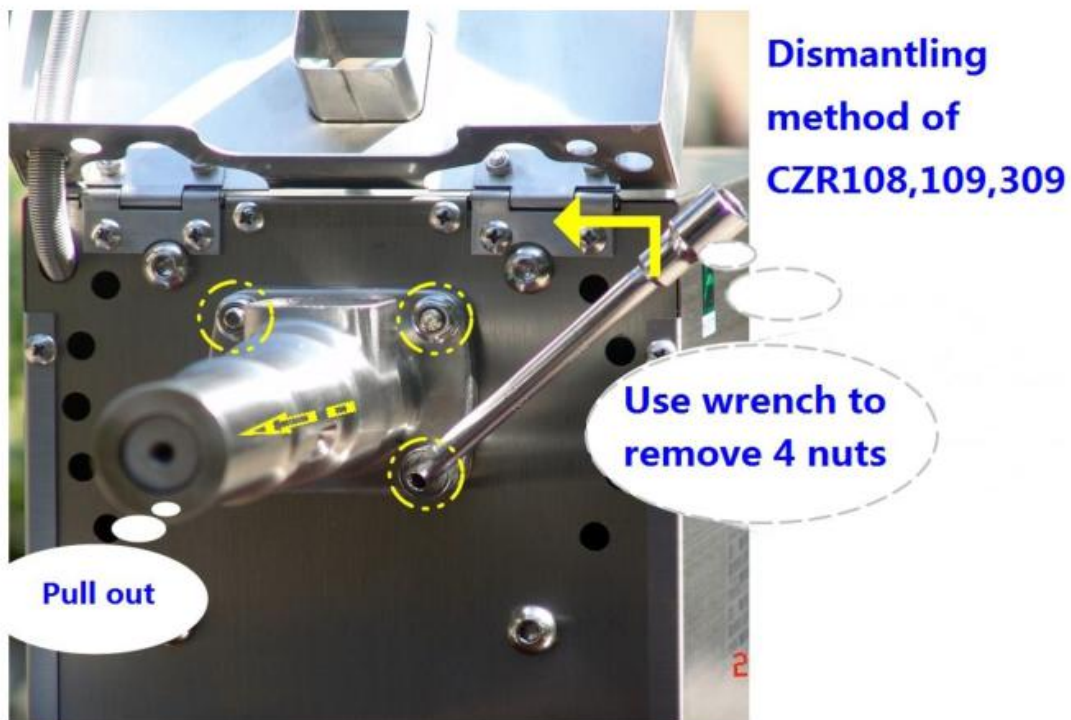
Depending on the batch, place of origin, variety, particle size, harvest time, storage time and storage environment, the wild maggots are artificially planted, imported or produced by cheese, and different pressing processes are used, the oil output of the raw materials varies.

1. Varieties of raw materials: The same varieties, the longer the growing period, the more oil content. Genetically modified raw materials contain more oil.
2. Storage and recovery time: The longer the raw material is stored, the higher the temperature, the lower the oil yield.

Disassembly and Cleaning of the Press Chamber

Turn off the power first, unplug the power plug, and put on heat-resistant gloves. Use a wrench to loosen the screw first, remove the squeeze chamber, remove the squeeze pin, and wipe with paper or cloth. The removed squeeze chamber can be rinsed with water and detergent. Do not use acid, alkali, soda, saline, or abrasive materials (such as toothpaste, etc.) for cleaning. The more the water content of the raw material, the tighter the slag of the raw material sticks to the screw and the more difficult it is to wash, so it can be scraped off with a knife. Except for the press chamber, it is strictly forbidden to enter water or any liquid in other parts of the machine. After cleaning, the squeeze chamber must be wiped with water immediately or dried with an electric hair dryer before it can be stored, otherwise the raw materials will stick to the screw due to the presence of water and produce a metallic friction sound.





Installation after Pressing Chamber Cleaning

Put the middle screw on the square shaft first, and then put on the squeezer. Put the four nut caps on and tighten them gently with a wrench, no need for too much force.

Handling and Storage of Oil Products

The freshly squeezed oil contains the pulp powder in the raw materials, so peanut oil, walnut oil, and white sesame oil are light milky white; black sesame oil is light black. If it is kept at room temperature above 15 °C for more than 10 hours, the oil and slurry will be separated automatically without filtering. The longer the placement time, the more

undercut the separation. After the oil is completely separated, it is bottled and stored in the refrigerator. It can also be stored at room temperature, but the container filled with oil must not have any trace of water, otherwise the oil will deteriorate. It is recommended to run out within 2 months.

The appearance of raw materials that have been stored for more than 2 years or that have been soaked with water after being dampened and moldy is not easy to distinguish. The oil squeezed from this raw material is turbid, and it is difficult to separate it even after standing for a few days. So first select the good raw materials to get good oil!

Really pure natural vegetable oils have no preservatives, additives, colors, flavors, etc. Peanut oil is light golden yellow, and pepper oil is pure white and transparent. They all have natural, pure and healthy taste.

When the Machine Is Accidentally Stuck

Please turn off the power immediately and take out the raw materials from the hopper. Press preheat for 1 hour only, then press clean switch for 2 seconds, and then press start for 1 second. In this way, the pressing rod can be withdrawn by two or three times of repetition. If it is still stuck, remove the pressing and boring, operate according to the following method, only open the small fire in the middle, and be careful of scalding!

