

Peanut Butter Grinder



Supply professional peanut
machinery meeting global needs of peanut
processing.



Model: GMS130



Model: GMS130B



Model: GCJM-85



Model: GCJM-130

FOR THE BENEFITS TO YOUR BUSINESS, THE COST IS PEANUTS!



General & Use

JM series peanut butter grinder (also called peanut mill) is a new type of equipment for the wet type super-micro processing, suitable for the homogenization, emulsification and comminuting of the emulsions. The peanut butter grinding machine has advanced design, it can adjust rotate speed of millstones accord to different demand from different materials, and user can exchange optionally the blast motor as different materials and working condition. This peanut grinder has advanced design, it can adjust rotate speed of millstones accord to different demand from different materials, and user can exchange optionally the blast motor as different materials and working condition.

Peanut Grinder

HEAVY DUTY FOR

Health Food Shops

Supermarkets

Restaurants

Specialty Shops

**Biscuit
Manufacturers**



The peanut butter making machine has ascendant efficacy (comminuting of the emulsions, spread around, emulsification, suitable for the homogenization etc.), the granularity processed can reach to $2-60\mu\text{m}$, the homogenization reach to 95%. It is widely applied in the industrial productions of food (Peanut butter, sesame jam, soy milk, dairy products, soft drinks and etc.), medicine (syrups, nutrition liquid, Chinese herb extracts, poultice and etc.), daily chemical products (tooth paste, cosmetic, washing agent and etc.), chemical industry products (pigment, dye, dope, lubricant, petroleum activator and etc.) and in the flotation and emulsification of the explosives.



AGICO GROUP

Anyang General International Co., Ltd



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Working Principle

The basic working principle of the peanut butter maker is cutting, milling and high-speed mixing. One of the two tooth flanks is static while the other is rotating with high speed, the procedure of cutting and milling is accomplished through the relative motion of these two tooth flanks, The processed material will be effectively separated, emulsificated, smashed and homogenized under the complex forces composed of high-frequent vibration, high-speed rotating and the great cutting force and friction force applied on to the processed material when it is passing through the clearance of these two flanks.

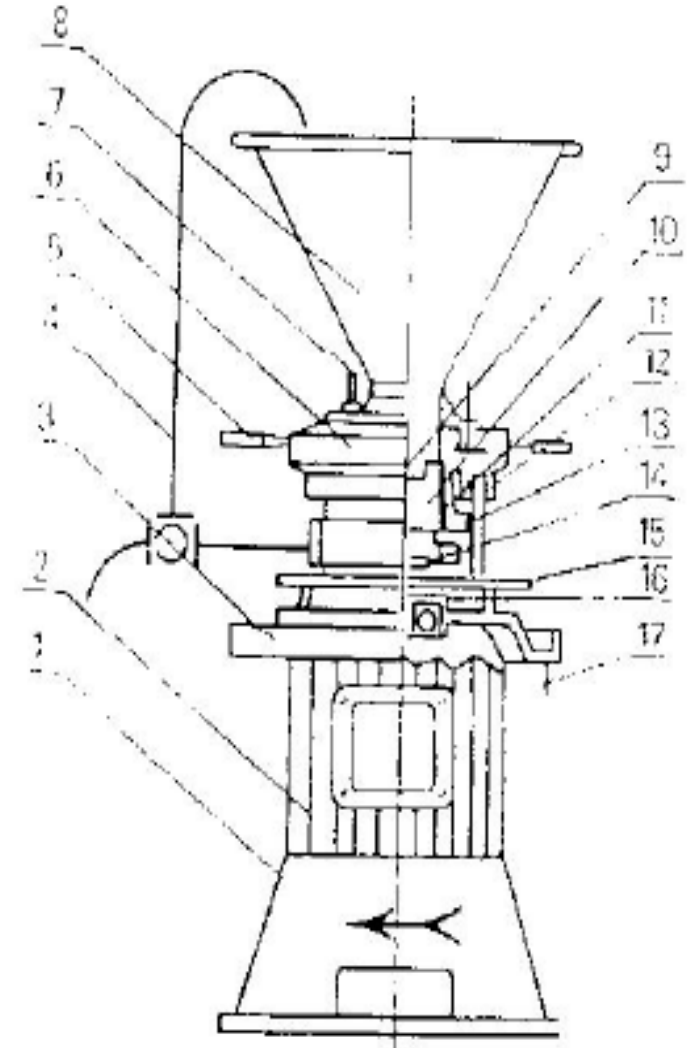




Peanut Butter Grinder- sesame butter grinder, tahini grinder



1. Pedestal
2. Motor
3. Cover
4. Cycling Tube
5. Handle
6. Adjusting Ring
7. Connector
8. Material Inlet
9. Rotating Blades
10. Rotating Plate
11. Static Plate
12. Pedestal for Static Plate
13. O-shape Ring
14. Mechanical Sealing
15. Shell
16. Combined Sealing
17. Gland for Drainage Tube





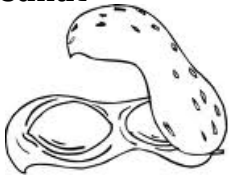
Peanut Butter Grinder



Operation Notice

1. Properly connect the Material Inlet or the Inlet Tube, the Outlet or Outlet Circulation Tube. Connect the cooling water tube and drainage tube.
2. Mount the power boot-loader, current meter and indicating light. Connect to the power supply, boot up the machine to check the rotation direction of the motor, it should be clockwise viewing from the Material Inlet.
3. Adjust the clearance between two plates, loosen the two handles (anti-clockwise), clockwise turn the Adjusting Ring, and rotate the vane with hand through the square opening on the pedestal. Stop turning when sense some friction, and reversely turn a bit of the Adjusting Ring so as to render the actual clearance between the two plates a little bigger than that of the leveled. Generally, the clearance between the two plates should be kept as bigger as possible once it meets the fineness requirements of the processing so as to ensure longer working life of the plates. Then clockwise turn the handles to tighten the adjusting ring and fix the clearance.

Peanut



Dry, medium, roasted, blanched peanuts - either halves or pieces are recommended for best taste and keeping quality peanut butter.



4. Do complete sterilization and washing the inner parts of the machine.

5. Connect to the cooling water, start up the colloid mill, take processing when the mill reaches the stable working condition. Free-load running should be restricted within 15 seconds.

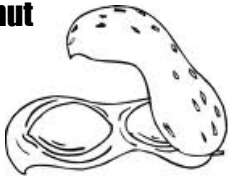
6. The processed material should not contain any quartz, glass, metal crumb or other hard substance, or the static and rotating plates will be torn and damaged.

7. Pay attention to the load of the motor, if over-load occurs, reduce the processed material in the machine.

8. The colloid mill is a machine of high precision, the clearance between the two plates is very tiny and rotating with high-speed. So the operation personnel should operate it strictly according to the operational manual. Once occurs the fault, stop the machine immediately and eliminate the trouble before its resume of Application.

9. Completely cleaning the inner parts of the machine after the application, so as to prevent the mechanical sealing from felting

Peanut



“WHAT YOU SEE IS WHAT YOU
GET”

MESSAGE GENERATES SALES



Maintenance

1. This peanut butter grinding machine is of high precision and high operational speed, its linear speed reaches 20 m/s. The clearance between the two plates is so tiny that the coaxial degree of inner shell surface and the main axis of the machine should be adjusted with hundred-mark meter to ensure the tolerance is no more than 0.5mm.

2. During the maintenance procedure, when tearing down or assembly the machine, knocking with metal hammer is prohibited; the wooden hammer should be adopted if needed. Or it knocked gently with wooden as cushion so as to protect the components from damage. The disassembly and assembly of the static and rotating plates should use the special tools provided by manufacturer.

3. The machine is air-tight, which is accomplished through two kinds of sealing, namely static and dynamic sealing. The static sealing adopts mechanical sealing and combined sealing while the dynamic sealing employs O-type ring, choosing copper sealing washer as the tighten piece and PTFE thread seal tape as the screw sealing. The mechanical sealing parts are made of purple copper, if cracks are found, it should be replaced, the nick on the mechanical part could be repaired by grinding with $\geq 200\#$ carborundum abrasive paste conducted on plat board or plat glass.

Peanut



Spread your profits
more easily... with a
new improved
peanut butter



Maintenance

Technical Standard

Model	JM-130Type	JM-85Type
Granularity (μm)	2-70	2-70
Power (kw)	11	5.5
Capacity without outside force (t/h)	0.2-4	0.2-2
rotate speedwithout loading (r/min)	3000 ± 100	3000 ± 100
Size (mm)	1270*385*1025	1050*300*840
Weightkg	275	170
Remark	Cooling system	cooling system



Installation

1. Connected the motor to electrical source with 380V, three phases.
2. Debugging the running direction of motor let it to run into left direction. User can check the running direction by entry.
3. Connected well all parts (circulatory pipe, exit pipe, valve and rubber ring) and water cooling system.
4. Please first put raw materials into hopper, then running machine.
5. Adjust valve to circumfluence way, let circumfluence materials to be processed suitable time milling by demand. However, it is good adjusting into best clearance and flux by making several tests before Milling.
6. The method of adjusting degree of finish, release two operation handspikes, turn left—thin, turn right—thick, all is ok, fixing two operation handspikes, then, open the valve.
7. It is good operating this machine by salted worker, not need more persons or exchange operation.
8. Cleaning machine by clean water per work segment, and cleaning machine by lubricating oil if not use it for one week.
9. Please notice: users have to put raw materials into machine firstly, then opening machine, in avoid breaking the mechanical sealing parts,