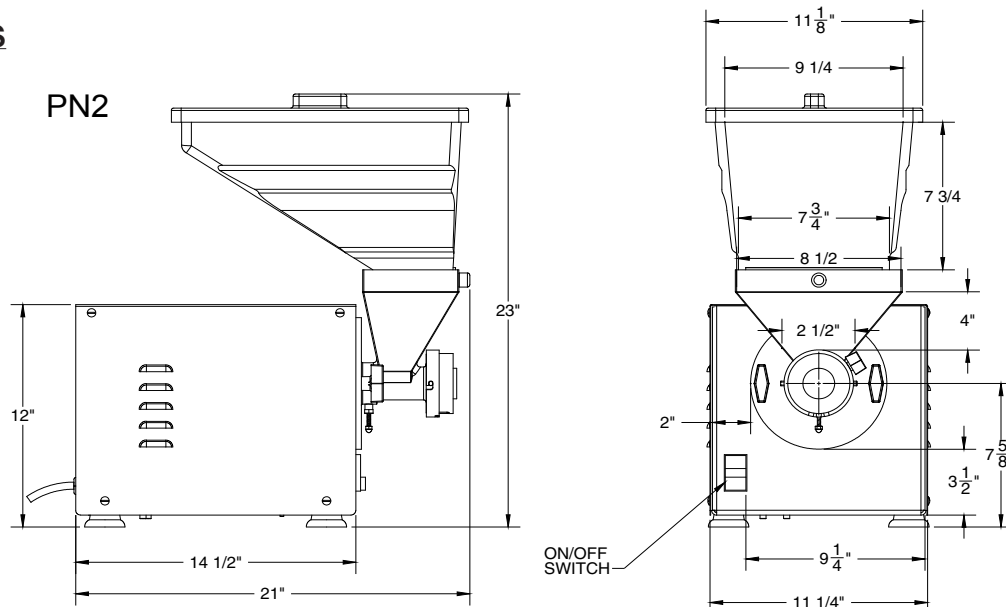


INSTRUCTION MANUAL
HAMPTON FARMS NUT BUTTER MILL
MODEL: PN2
WITH PARTS LIST AND ELECTRICAL DIAGRAM



**IMPORTANT! This machine requires a dedicated 115 volt 20.0 amp circuit.
Do NOT tamper in any way with the 20 AMP plug.
Any cutting or tampering with the provided electrical cord voids
ALL manufacturer warranties.**

DIMENSIONS



Weight = 85 lbs.

INSTALLATION

Remove Nut Butter Machine from carton and inspect for damage that may have occurred in shipment. Mill should be operated on a sturdy counter or table, ideally a location that can be seen by your customers while the machine is operating, without use of any extension cords.

SET UP INSTRUCTIONS

- Loosen the chute knob on the front of the hopper.
- Install plastic chute onto the hopper.
- Secure the chute by tightening the chute knob.
- Plug the unit into a 115 volt outlet, with a dedicated 20 AMP circuit.
- Pour properly sized nuts into the chute. Chute will hold approximately 17.5 lb. (IMPORTANT – Not all nut types can be used in this machine)
- Place the chute cover onto the plastic chute.

OPERATING PROCEDURES

- Push the green "START" button and it will illuminate and the machine will start.
- To stop the machine at any time, simply push the red "STOP" button. The machine will shut off.
- The machine will shut off automatically.

Timer: This machine is equipped with an internal timer which can be adjusted to run for times ranging from 1 second to 17 minutes with each push of the "START" button. The machine is factory set to run for 24 seconds. This is sufficient time to fill a 16 oz (1 LB.) container of PEANUT Butter. (Volumes will vary depending on the type of product being ground).

For instructions on how to adjust the timer, visit the following web location:

<http://www.hamptonfarms.com/grinders>



If more butter is needed you can simply start the cycle again by pressing the green start button after the first cycle has finished. You can always stop the machine at any time by pressing the red stop button.

Run all product out of the machine at the end of the day. This will prevent clogging the next day.

MAINTENANCE INSTRUCTIONS

This machine was lubricated, sealed and test run at the factory. No further maintenance is required other than keeping the machine clean. (See Cleaning Instructions)

TROUBLE SHOOTING

- Peanut Butter is dry & coarse—Either the peanuts don't have the proper amount of oil content or the space between grinding plates is too wide, or the grinding plates are worn.
- The machine is running hot, slow, weak or skipping and stalling. Several issues can cause this problem.
 - First, check the electrical supply to the machine. Be certain it meets the required 115 volt, 20 AMP specifications.
 - Secondly, if the space between the grinding plates is too narrow, this may cause overheating. See "Adjustment of Auger" section below to correct this.
 - Thirdly, if the product you are grinding is chopped too small, this will send too much product to the cutter plates too quickly and will cause a motor overload resulting in intermittent stalling.
 - Lastly, if the cutter plates are worn, this will cause discoloring of the butter coming out of the machine. The machine may also skip or stall if the cutter plates are worn. In either case, new cutter plates should be installed.

INPUT NUTS & CONTAINERS

Peanuts- Whole peanuts **CANNOT** be ground in this machine. Make sure your peanuts are dry roasted, split, blanched and vacuum sealed to insure freshness. Remember, a low priced peanut is not always indicative of a good quality, superior tasting peanut butter. Your peanut butter can only be as good as the peanuts you are grinding. We've been packing a specially sized peanut butter stock product for over 20 years now—we know what peanuts make the best peanut butter.

Almonds & Cashews – It is crucial to this machine running properly to have properly sized nut stock. Whole nuts **CANNOT** be ground in this machine. Product which is too large or too small will frequently clog and potentially damage the machine.

Grinding **ANY** other product, (other than peanuts, almond, or cashew stock) unless supplied by Hampton Farms / Olde Tyme Foods, or one of its wholly owned subsidiaries voids all warranties.

If you would like to try our nut stock, contact your distributor or call our order department at 1-800-356-6533. We ship from 3 national warehouse locations to insure fast, low cost delivery. Additionally, we offer pre-printed, 3-color containers and lids which stress the naturalness of peanut butter and include Nutrition Facts data. These items can increase your nut butter sales.





NUT BUTTER MILL

Cleaning Instructions - MODEL PN2

For Your Safety

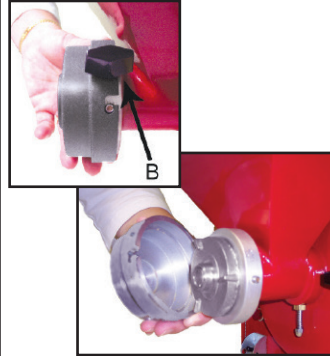
WARNING: BE SURE THE ELECTRICITY TO THE NUT GRINDER HAS BEEN COMPLETELY DISCONNECTED PRIOR TO BEGINNING ANY DISASSEMBLY OR CLEANING. ENSURE THAT THE POWER SWITCH IS IN THE OFF POSITION AND THE UNIT IS PHYSICALLY UNPLUGGED FROM THE POWER SOURCE.

Step 1



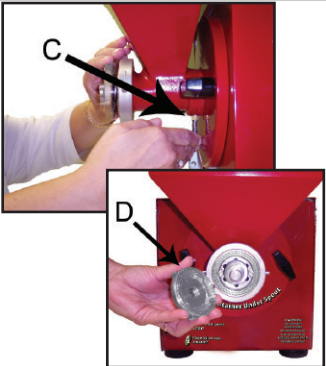
Ensure the chute, hopper, and grinding mechanism are completely void of butter stock. Remove the plastic chute by turning the chute knob (A) in a counter clockwise direction and remove the plastic chute by lifting it off the metal hopper.

Step 2



Remove the front cap by loosening the thumb screw (B) and rotating the cap in the clockwise direction and pulling the cap away from the machine.

Step 3



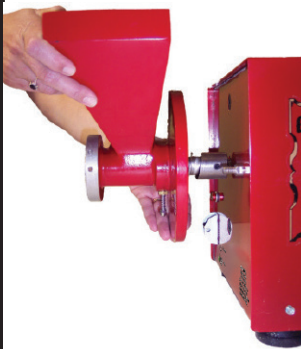
Push in (up) the lock pin assembly located on the underside of the shaft (C). This will engage the shaft and prevent it from rotating. While continuing to press the lock pin assembly, unscrew and remove the outer rotary cutting plate (D) from the auger in a counter clockwise direction.

Step 4



Completely remove both black hopper knobs (E) by turning them counter clockwise.

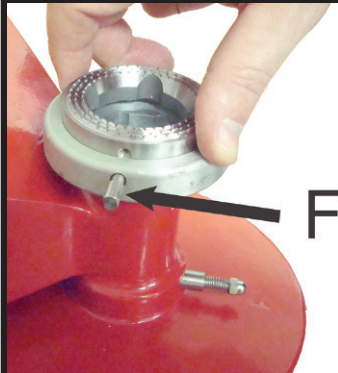
Step 5



Slide the hopper assembly away from the motor housing. Please take special care to not harm the auger.

Step 6

IMPORTANT STEP



Use the appropriate tool, either a screwdriver or pliers, to loosen the Fixed Plate Cap Screws (F) and remove the Fixed Plate from the Hopper. You will find a slender putty style knife to be helpful in removing the fixed plate. Be cautious not to damage the plate.

Step 7

WASH

RINSE

SANITIZE

Thoroughly Wash, Rinse, & Sanitize all the parts removed from the motor housing, including the Chute & Cover assembly, using a "Three Sink Method" (Refer to directions supplied by your cleaning solution provider). Use a small stiff brush in the "Wash" stage. Do not use abrasive cleaning products.

Step 8



Clean the auger completely with a cloth and food grade sanitizer. Allow all parts to dry thoroughly. Wash and dry hands thoroughly prior to re-assembling in reverse order. The use of clean, dry, & sanitized gloves during reassembly is recommended.

ADJUSTMENT OF Auger

This service should only be performed by a qualified service technician.

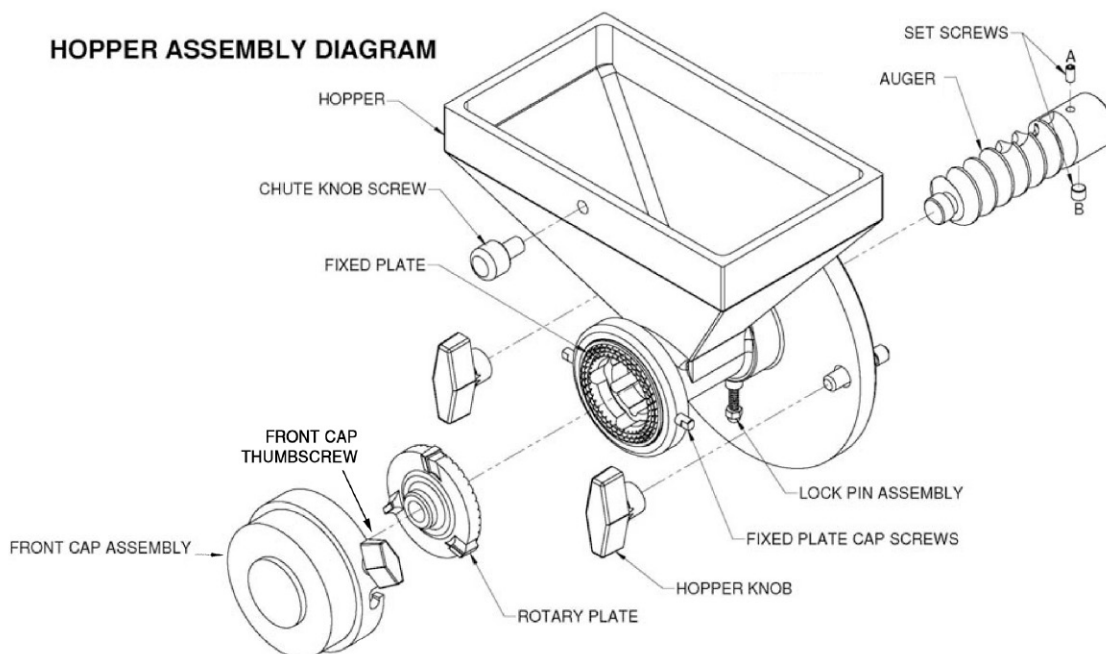
Each machine is adjusted at our factory to make a natural consistency grind. This machine does not make “crunchy” peanut butter. Crunchy peanut butter is made by mixing peanut granules with smooth peanut butter.

If the auger or motor ever need to be replaced, please follow these instructions carefully to assure proper gap of the grinding plates.

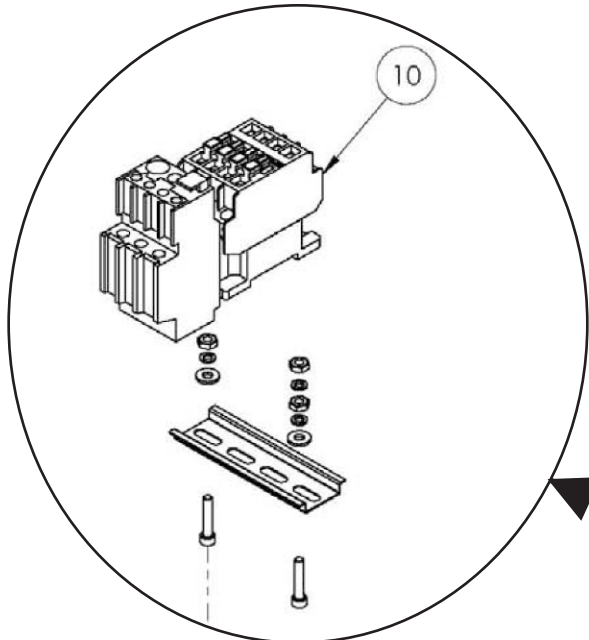
IMPORTANT: Unplug the machine before ANY of the following steps.

1. Loosen the front cap thumbscrew & remove front cap.
2. Push up the lock pin assembly and unscrew the rotary plate, counterclockwise.
3. Remove the two black hopper knobs from the front of the hopper.
4. Slide the hopper out from the main Housing.
5. Loosen the (2) set screws (item A first & B second) at rear of the auger . You may need to remove factory silicone covering set screw holes if present.
6. Slide the auger out on the motor shaft, so it is about an inch from the front frame of the machine, and snug down the one set screw (item B) that lines up with the keyway of the motor shaft. (Do not fully tighten B)
7. Replace the hopper and secure with the black hopper knobs removed earlier.
8. Screw on the rotary plate until it bottoms out on the end of the auger. It will be necessary to push up the lock pin assembly to keep the auger from turning.
9. With a soft object (i.e.: block of wood), lightly tap the front-center of the rotary plate until there is a 1/32 in. Space between the front and rear plates (Rotary & Fixed).
10. Repeat steps 2, 3 and 4 again ,being careful not to disturb setting.
11. Tighten the (2) set screws (item B first and A second) on the auger.
12. Reassemble the unit completely including the Front Cap: Be sure parts are secured and the lock pin assembly is disengaged from auger by checking its spring return.

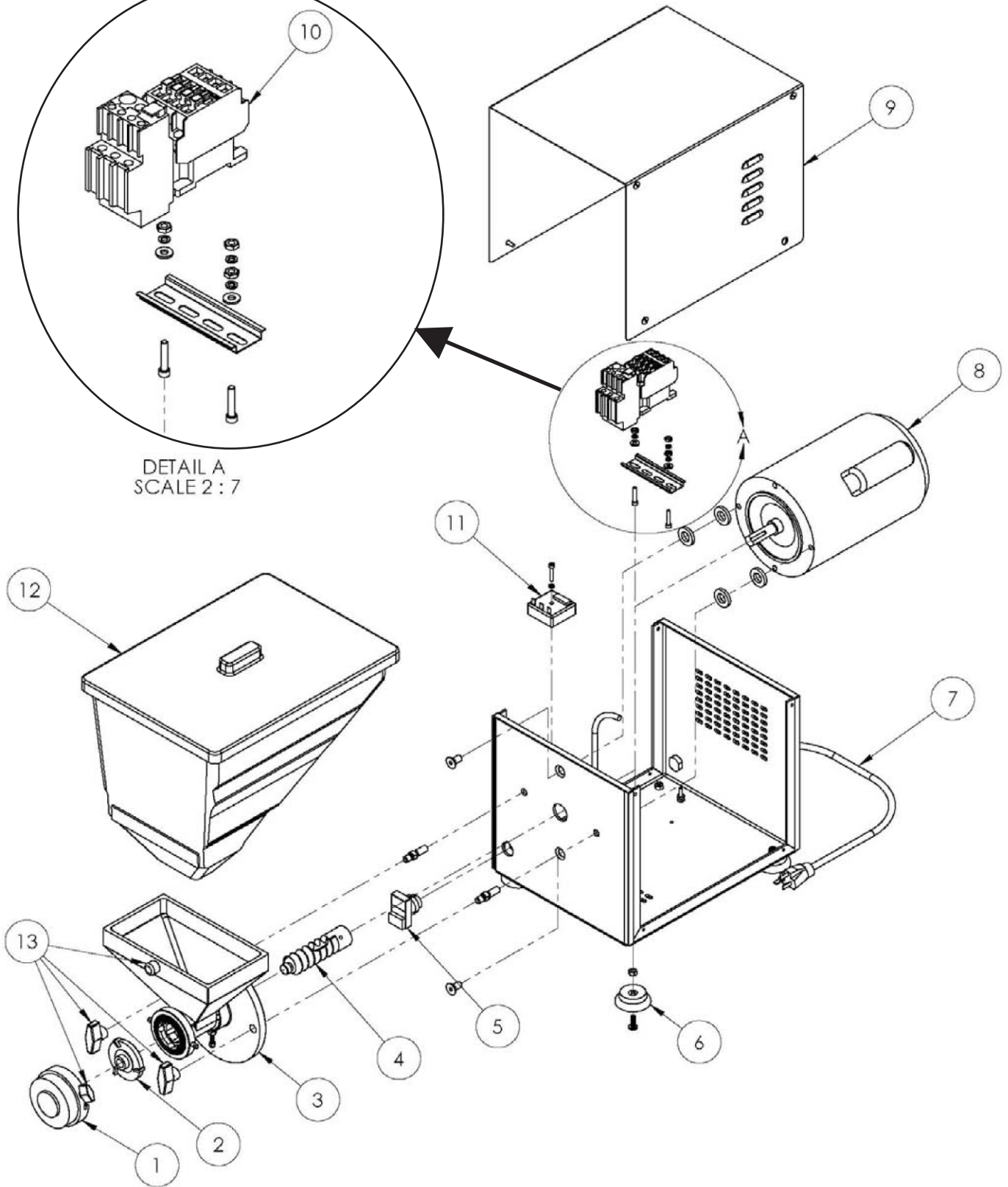
Plug the unit into wall outlet and push the green on button and IMMEDIATELY push the red stop button. If all steps have been done properly the unit is ready for service. If any rubbing is heard the unit is not adjusted correctly and the above steps should be repeated until smooth operation is attained.



PN2 Parts Diagram



DETAIL A
SCALE 2 : 7



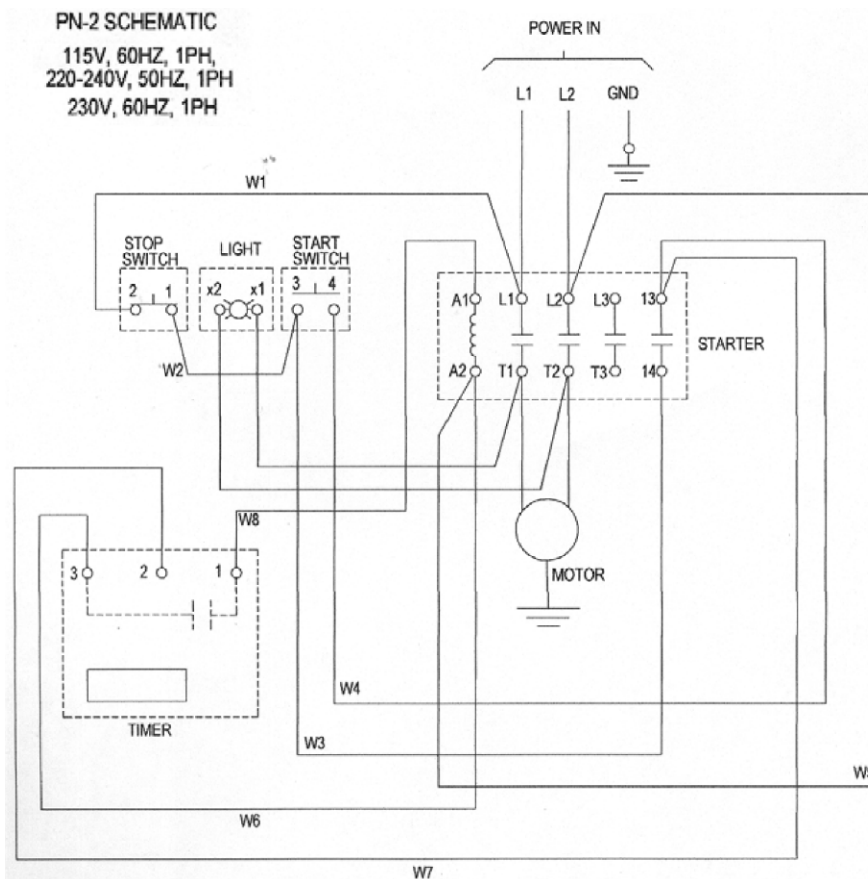
PN-2 PARTS LIST
(See Diagram on Page 6)

Diagram #	Part #	ITEM	QTY
1	8900106A	FRONT CAP ASSEMBLY PN-2	1
2	8900118A	PLATE SET - PN-2	1
3	8900077RDA	HOPPER ASSEMBLY, RED, PN-2	1
3	8900077SVA	HOPPER ASSEMBLY, SILVER, PN-2	1
3	8900077ALA	HOPPER ASSEMBLY, ALMOND, PN-2	1
4	8900016A	AUGER ASSEMBLY , PN-2	1
5	8900127A	SWITCH, STOP/START ASSEMBLY 120V PN-2	1
5	8900128A	SWITCH, STOP/START ASSEMBLY 220V PN-2	1
6	2300125A	FOOT PACKAGE- LARGE- W/ HARDWARE - Set of 4	1
7	8900120A	POWER CORD ASSEMBLY, 120V, PN-2	1
7	8900121A	POWER CORD ASSEMBLY, 240V, PN-2	1
8	8900130A	MOTOR 1-1/2 HP, 120/240V, 60HZ, 1PH	1
8	8900131A	MOTOR 1-1/2 HP, 220/240V, 50HZ, 1PH	1
9	8900103RDA	COVER ASSEMBLY - PN-2 RED	1
9	8900102SSA	COVER ASSEMBLY - PN-2 STAINLESS	1
9	8900103ALA	COVER ASSEMBLY, PN-2 ALMOND	1
10	1033324A	STARTER ASSEMBLY, 120v/60hz/1	1
10	8900126A	STARTER ASSEMBLY, 208-240v/60hz/1	1
10	7100110A	STARTER ASSEMBLY , 220-230v/50hz/1	1
11	8900124A	TIMER ASSEMBLY, PN-2	1
12	8900012A	CHUTE AND COVER ASSEMBLY	1
13	4400055A	KNOB KIT, PN-2	1
	8900123A	LAMP PACKAGE, 120V	1
	8900125A	LAMP PACKAGE, 240V	1



Electrical Schematic

Note: Electrical elements should only be serviced by a licensed electrician



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