



SUPREME GRIND NUT BUTTER MILL

MODEL: SG-5000
OPERATION MANUAL



SAFETY



SANITATION
SANITATION





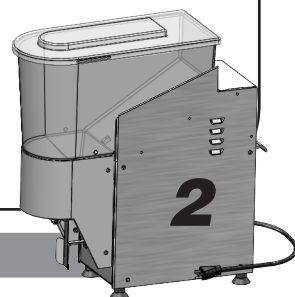
WELCOME TO HAMPTON FARMS

Thank you for purchasing the SG-5000, the best commercial nut butter mill on the market. Hampton Farms is pleased to offer this manual on operating and maintaining the SG-5000. The SG-5000 provides the best way to turn nuts into Fresh Ground Nut Butter.

This manual is provided to assist the operator with installation, operation, maintenance, cleaning and trouble shooting of the SG-5000.

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SG-5000 INSTALLATION

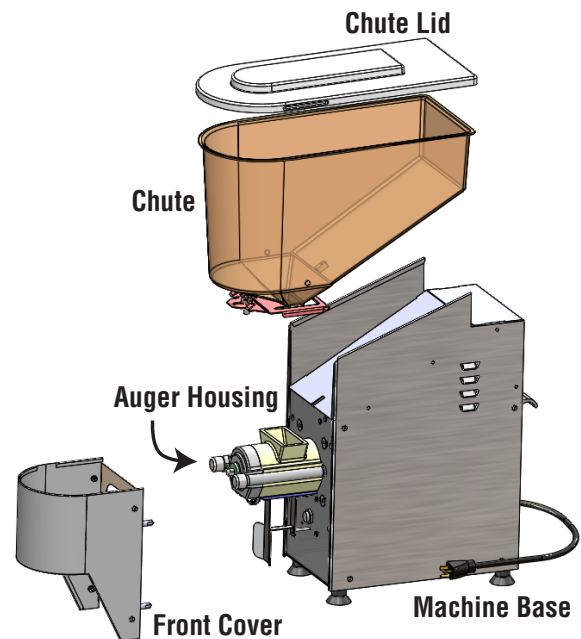
INSTALLATION:

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 customer while the machine is operating, without use of any extension cords.

NOTE:

For operator safety, the SG-5000 will not start with the Front Cover off.

For operator safety, the SG-5000 will not start without the Chute properly seated in position.



SET UP INSTRUCTIONS:

- Unbox Chute and lid from box.
- Attach Chute on machine and confirm that Chute seats firmly on the auger housing.
- Plug the unit into a proper outlet.
- Pour desired nuts into Chute. Chute holds approximately 25 pounds.
- Place the lid on to the plastic Chute.

OPERATING PROCEDURES:

- Make sure the on/off switch is in the ON position.
- Using a cup, push lever towards the body of the machine to dispense nut butter.
- To stop the flow of nut butter at any time, simply release the lever letting it spring back.
- The machine will shut off and the flow of butter will stop.

If the machine does not turn on when the lever is pressed in, please refer to our trouble shooting section (page 8).



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)



Nut Types and Capabilities

For best results, use only recommended nuts in the SG-5000. The SG-5000 is designed to process whole ROASTED nuts.

Peanuts:

Whole peanuts CAN be ground in this machine. To ensure the best result it is recommended that peanuts are dry roasted, blanched, and vacuum sealed to ensure freshness. Remember, a low priced peanut is not always indicative of a good quality or superior tasting peanut butter. Your peanut butter can only be as good as the peanuts you are grinding. Hampton Farms has been packing peanuts for over 20 years and we are glad to share that expertise by providing quality fresh peanut butter stock for use in your new SG-5000 nut butter mill.

Almonds & Cashews:

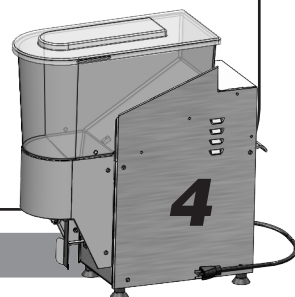
Whole roasted almonds and cashews CAN be ground in this machine. The SG-5000 is designed with these two nut types especially in mind. To ensure the best result it is recommended these nuts are dry roasted and vacuum sealed to ensure freshness.

Items which DO NOT grind in this machine:

RAW Almonds, Raw Peanuts, Raw Cashews

Grinding these nuts will void the warranty

Hampton Farms supplies a variety of the best nuts and mixes to grind. Contact your distributor or call our order department at 800-356-6533 to place an order.



SG5000

NUT BUTTER GRINDER



Cleaning and Sanitizing your SG-5000

This machine shall be cleaned and sanitized at intervals to comply with national, state, and/or local health codes.



- Turn off SG-5000 and disconnect electrical cord before cleaning.
- Avoid using dishwashers for ANY components of the SG-5000 as damage may occur.
- Do not wash the Chute, Chute Lid or Front Cover in a dishwasher, as the plastic may melt.
- Use caution when handling Auger. We recommend users wear cut proof gloves.

The following pages provide detailed instructions on how to disassemble, clean, dry, sanitize and reassemble the SG-5000. Consistent use of these procedures will ensure the SG-5000 is in optimum operating condition.

Wash Soaking the components in warm soapy water for several minutes will loosen the nut butter and make cleaning easier. Wash the internal components of the SG-5000 with warm water and mild detergent. Use a small, soft bristle brush to remove butter from the Rotary plate & Auger Housing and other parts. Rinse all parts and dry thoroughly.

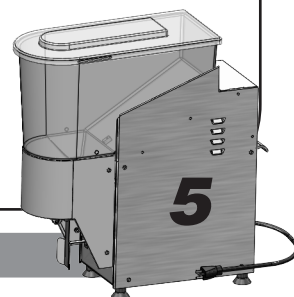
Dry Ensure all components are dry prior to the reassembly of the machine. Air-drying is best, but a soft cloth can be used to dry all parts.

SANITIZING Use a food grade sanitizer on parts to ensure dry safe conditions. One brand, Alpet D2 from Best Sanitizers, provides sanitizers in liquid form and wipes, both of which can accomplish a proper sanitization level. (Sanitizer used shall comply with Section 4-501.114. Manual and Mechanical Warewashing Equipment, Chemical Sanitation -Temperature, pH. Concentration and Hardness of the FDA Food Code.)

Apply the sanitizer solution according to the container's instructions to all previously washed and dried components and surfaces. Pay special attention to food contact zones and splash zones. Allow all components to air-dry and then reassemble the SG-5000 as shown in the Assembly Instructions. The SG-5000 can now be plugged back in to the power source, turned back on and returned to operation.

Tips for keeping your SG-5000 clean and sanitary

- Follow all the steps in this procedure and post Cleaning & Sanitizing instructions in a viewable area above your SG-5000 cleaning area.
- Always hand wash the SG-5000 and its removable components. Washing in a commercial dishwasher ruins the aluminum surface and affects the materials ability to be properly sanitized.
- Never submerge machine base in water.
- Never hose rinse or use excessive amounts of water. Damage may occur to the electrical components resulting in voiding the warranty.
- Follow the guidelines of your specific sanitizer solution.
- Regularly inspect parts for wear, cracks, or damage.
- If any part of your SG-5000 appears to be compromised, remove the SG-5000 from service and contact Hampton Farms service at 800-639-4093.



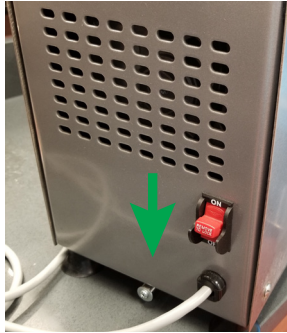
Cleaning and Sanitation Instructions

Each machine is partially assembled when it leaves our factory so there is little assembly required when the machine is new out of the box. This machine should only be disassembled for cleaning purposes or if the unit needs service.

Please follow the instructions below for disassembly and assembly.

DISASSEMBLY:

IMPORTANT: Unplug the machine before ANY of the following steps



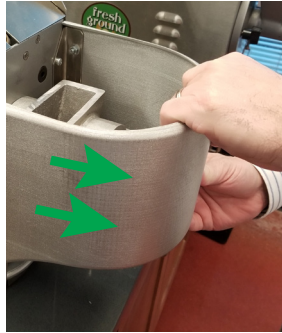
STEP 1

Turn the machine to the off position. (down)



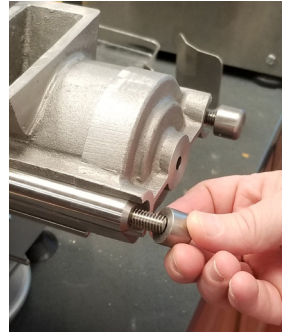
STEP 2

Remove Chute from machine. Empty contents.



STEP 3

Remove the front cover by gripping the cover and pulling away from the grinder.



STEP 4

Unscrew and remove the two **Front Cap Knobs**.



STEP 5

Place hand on the back of the **Auger Housing** and pull forward removing the entire **Auger Assembly**.



STEP 6

Bring the entire **Auger Assembly** to the sink. Remove the **Front Cap**.



STEP 7

Pull the **Rotary Plate** and **Auger** out of **Auger Housing**.



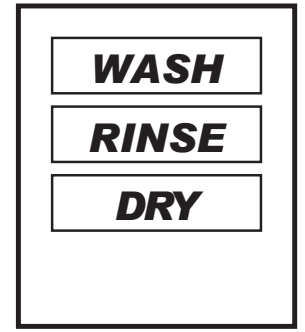
STEP 8

Hold **Auger** with a cloth for firm grip and unscrew **Rotary Plate**.



STEP 9

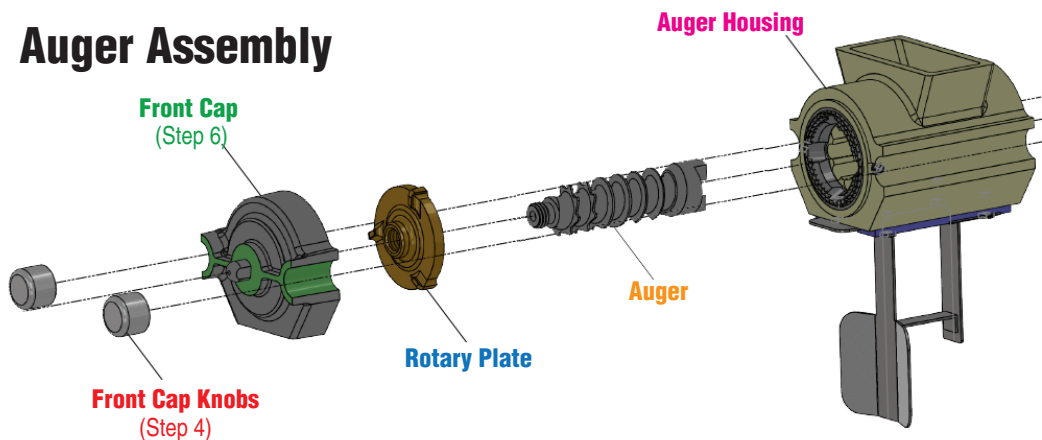
Place all removable parts in the sink for cleaning. Soak in warm water for several minutes to loosen nut butter (Do NOT put through dishwasher).



STEP 10

Wash all parts, including the chute and lid. Brushes and sponges may be used. Rinse with clean, warm water. Dry all components. DO NOT submerge the machine base in water.

Auger Assembly



ASSEMBLY:

IMPORTANT: Make sure all parts are COMPLETELY DRY before beginning the assembly process.



STEP 1

Ensure all parts are thoroughly dry.



STEP 2

Use a food grade sanitizer on all parts. Follow sanitizer instructions as listed on container.



STEP 3

Slide **Auger Housing** onto the guide rods until flush with front face of machine.



STEP 4

Screw **Rotary Plate** onto **Auger**.



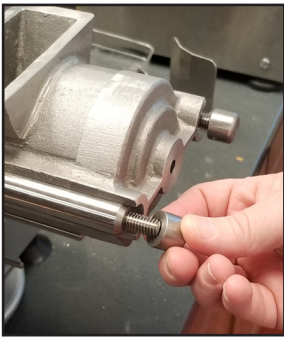
STEP 5

Holding the **Rotary Plate**, insert into **Auger Housing** and rotate until seated firmly.



STEP 6

Place the **Front Cap** on guide rods as shown below.



STEP 7

Screw **Front Cap Knobs** onto guide rods. (hand tight only)



STEP 8

Place the front cover on machine. (magnets will hold front cover on)



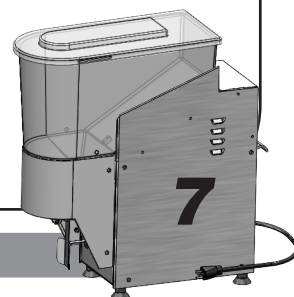
STEP 9

Place Chute on top of **Auger Housing**, confirm it is seated securely.



STEP 10

Plug machine in and turn on to start producing nut butter.



Troubleshooting

Machine does not start

Make sure the power switch is in the on position (up).

- Make sure the SG-5000 is plugged in properly and the Outlet has power.
- Check to make sure front cover is attached properly. For safety, the SG-5000 will not operate without a front cover.
- Check the Chute Assembly and make sure it is seated properly. For safety, the SG-5000 will not operate with the Chute seated improperly.

Poor/Unexpected consistency of nut butter:

- Check the nuts in the machine for the proper oil content. (use dry roasted)
- Check the spacing between the grinding plates for changes.
- Check the condition of the grinding plates. They may be worn down and need replacing.

Machine runs hot, slow, weak, skips and/or stalls:

- Check the electrical supply to the machine. Be certain it meets the required voltages for the machine. The SG-5000 should not be on an extension cord.

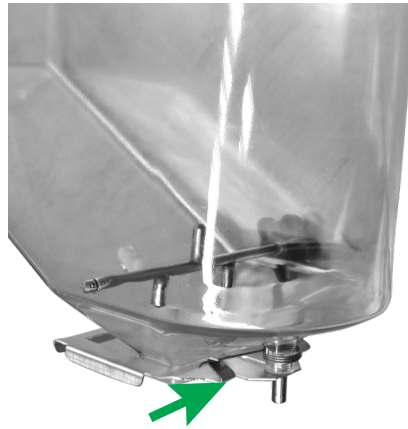
Flow is jammed or blocked

- Whole nuts may occasionally jam at the exit of the Chute. The breaker bar feature has been added to handle this situation. Rotate the breaker bar to relieve these jams and ensure a constant flow of nuts.

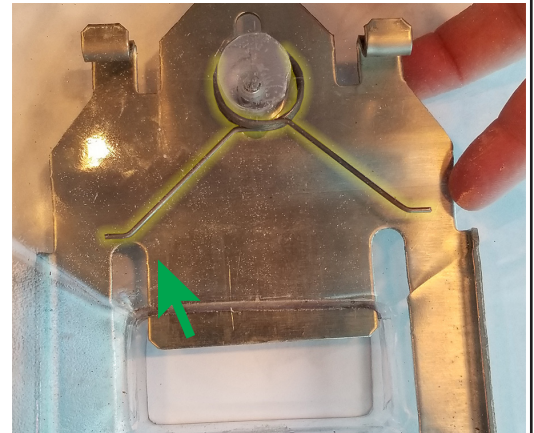
RESETTING THE TORSION SPRING

During cleaning, the Torsion Spring located at the base of the Chute Assembly (see image to the right) may become dislodged (see highlighted image at far right). The Chute Gate Assembly will not work properly unless the spring is reset.

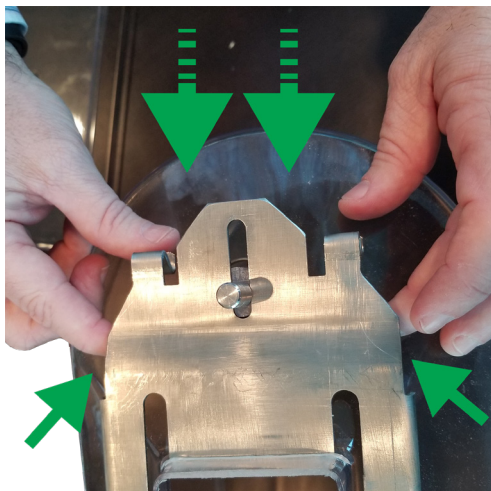
Reset the spring, note these steps below. Having a partner holding the Chute Assembly still and the Chute Gate Assembly open may help.



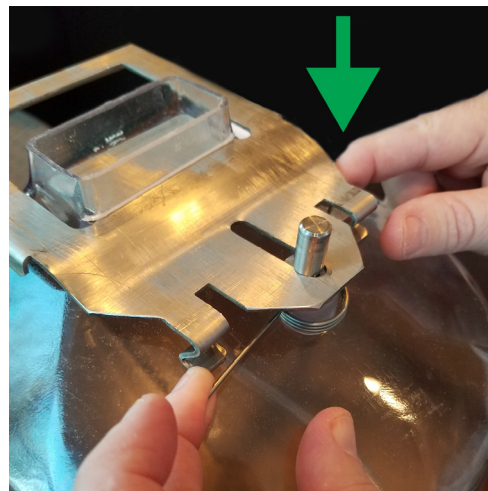
Torsion Spring Location



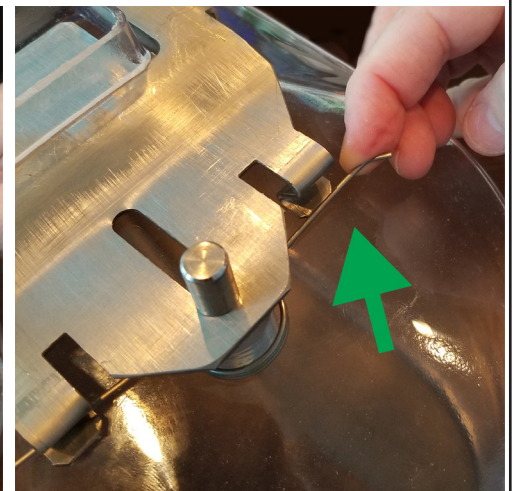
Torsion Spring Dislodged



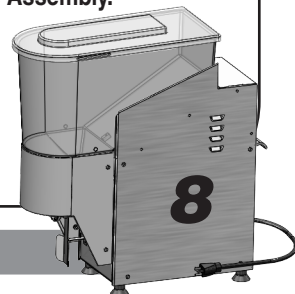
Step 1: Turn the **Chute Assembly** upside down and secure it. At the same time, with both hands, push the Chute gate towards the rear of the **Chute Assembly** (open position) while pulling the **Torsion Spring** arms forward.



Step 2: Set one arm of the **Torsion Spring** into the hooks on the **Chute Gate Assembly**. Do not release the other spring arm.



Step 3: Set the remaining arm into the remaining hook on the **Chute Gate Assembly**.



BREAKER BAR MAINTENANCE

The breaker bar is used to break up nuts that have bridged in the hopper and stopped the flow of nuts. A clockwise turn of the knob will break up the bridge and allow nuts to resume flowing into the auger housing. Removing the breaker bar is not recommended, however, if required follow the steps below:

To Remove Breaker Bar:



Step 1. Hold the breaker bar on the inside of the hopper, unscrew the knob on the outside of the hopper.



Step 2. Remove the knob on the outside.



Step 3. Remove the bar from the hopper pulling up on the bar to pop it out of the hole.

To Replace Breaker Bar:



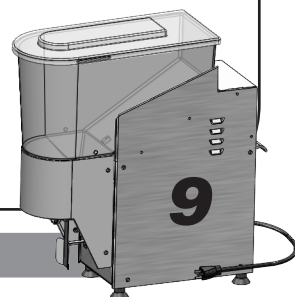
Step 1. Place the bar in the hopper inserting it through the hole on the left side of the hopper.



Step 2. Once the bar is in, place it through the right side hole.

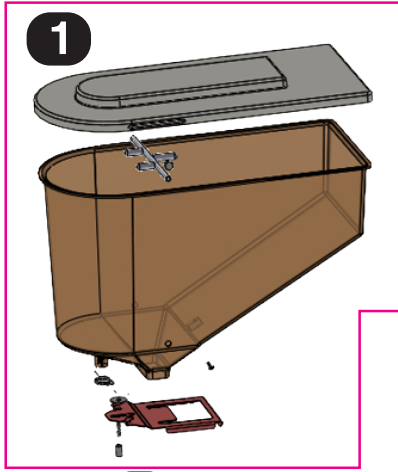


Step 3. Screw on the knob to the right side of the bar and tighten down.

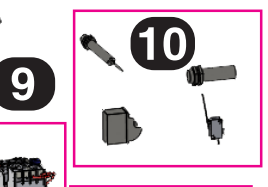
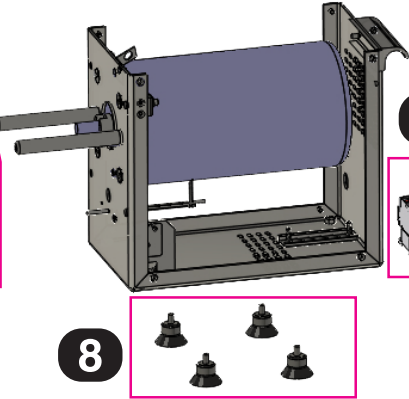
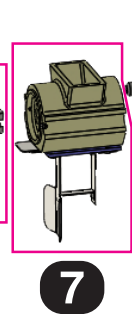
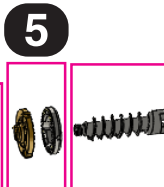
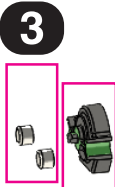
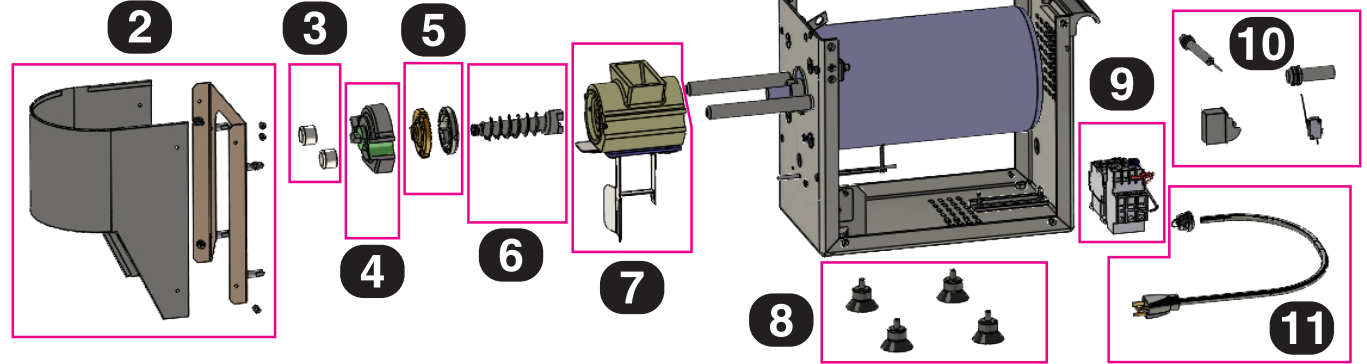
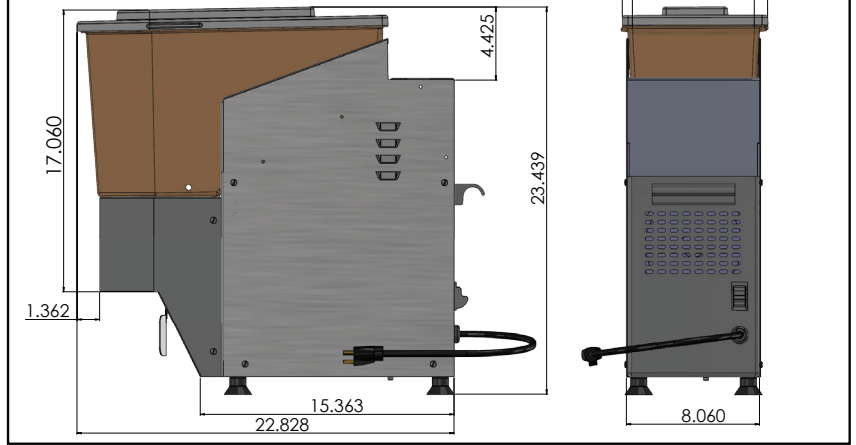


SG-5000 PARTS VIEW & DIMENSIONS

SG-5000 PARTS VIEW



SG-5000 DIMENSIONS



1 CHUTE AND LID ASSEMBLY CONTAINS:
 1A 4400414 Fender Washer, 9/32
 1B 8900332 Chute
 1C 8900328 Chute Support Stud
 1D 8900302 Breaker Bar
 1E 8900049 1/4-20 Set Screw
 1F 8900331 Chute Cover (Lid)
 1G 8900327 Torsion Spring
 1H 8900315 Chute Gate
 1I 1200008 BCHS 8/32 x 3/8
 1J 1200075 1/4" Flat Washers (Qty 5)

2 FRONT COVER ASSEMBLY CONTAINS:
 2A 8900310 Cover Guide Rods (Qty 4)
 2B 8900318 Cover Mount Plate
 2C 1200060 10-32 Hex Nuts (Qty 8)
 2D 1200442 10-32x1/2Phillips Screw (Qty 8)
 2E 1200076 #10 Flat Washers (Qty 8)
 2F 4400065 #10 Lock Washers (Qty 8)
 2G 8900345 Grey Front Plastic Cover

3 FRONT KNOB SET ASSEMBLY CONTAINS:
 3A 8900129 Front Knobs (Quantity 2)

4 FRONT CAP ASSEMBLY CONTAINS:
 4C 8900313M Medium Grind Front Cap Assembly.
 *Assemblies come with
 8900340 1/4x1/2 Dowel Pin (Inserted in Knob)
 8900313 Front Cap
 8900323(F),(C), or (M) Grind Knob

5 GRIND PLATE SET CONTAINS:
 5A 8909117-3 Rotating Plate, Stationary
 5B 8900118-3 Rotating Plate, Moving
 5C 4400154 10-32x1/4 Socket Head Set Screw

6 AUGER ASSEMBLY CONTAINS:
 6A 8900321 Auger
 6B 8900340 1/4x1/2 Dowel Pin (Inserted in Knob)

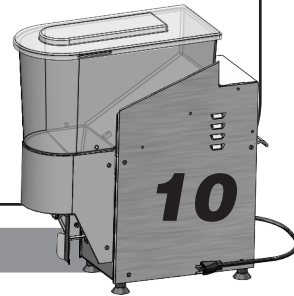
7 AUGER HOUSING ASSEMBLY CONTAINS:
 7A 8900317 Gate Switch Assembly
 7B 8900344 Dispenser Gate Track (Qty 2)
 7C 8900316 Actuator Stop 10-32x1/2 Flat Head Button
 7D 1200442 Screw (Qty 2)
 7E 8900314 Auger Housing
 7F 1200513 10-32x3/8 Flat Head Screw (Quantity 8)

8 SG5000 FEET ASSEMBLY CONTAINS:
 8A 7510094 Rubber Feet (Qty4) 8mm x 1.25
 8B 4400410 Pitch Nut (Qty 4)

9 STARTER ASSEMBLY CONTAINS:
 9A 1033328 Contactor Starter, 115V OR
 9B 7100108 Contactor Starter, 220V

10 SWITCH & SENSOR ASSEMBLY CONTAINS:
 10A 8900308 Prox Switch Sensor, 18MM
 10B 8900330 Prox Switch Sensor, 12MM
 10C 8700035 On/Off Switch
 10D 7100103 Safety Switch

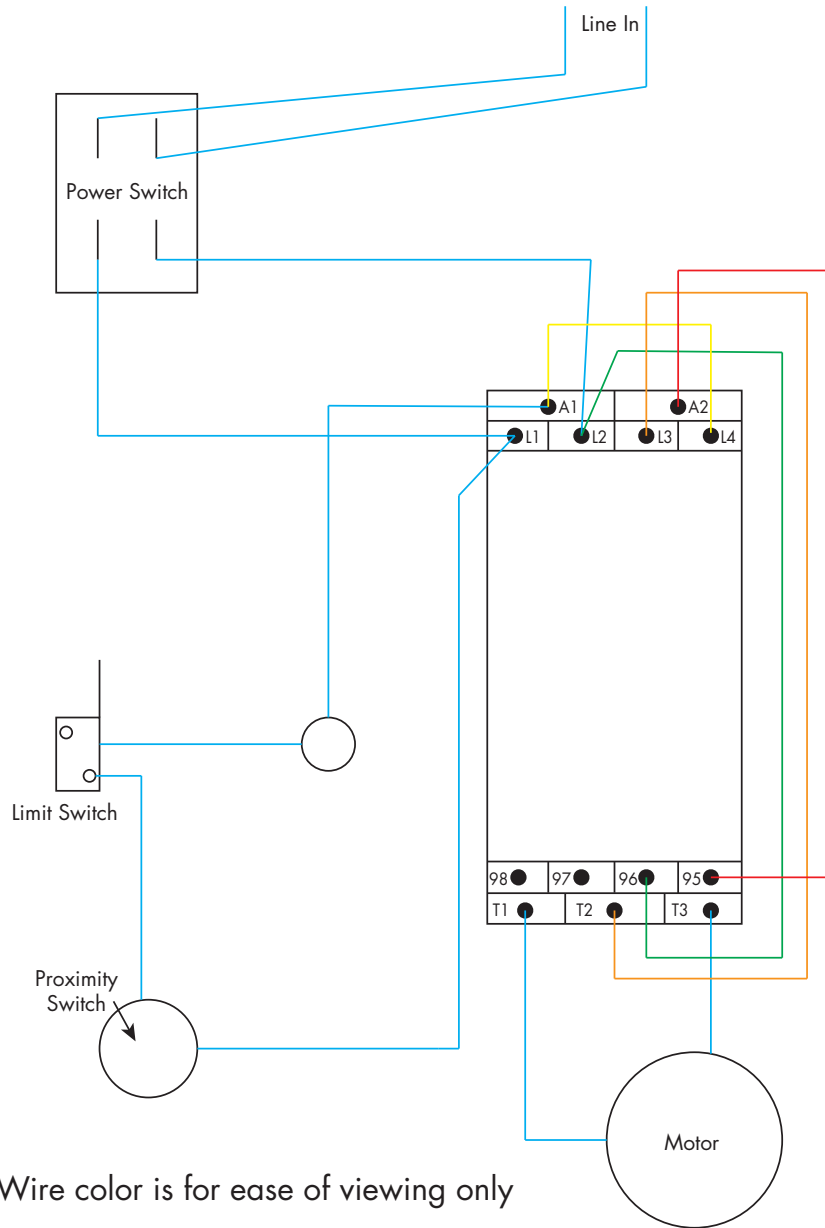
11 POWER CORD ASSEMBLY CONTAINS:
 11A 8800100 115V Power Cord OR
 11B 8800201 220V Power Cord
 11C 7120057 Black Rear Cord Grip



Electrical Schematic

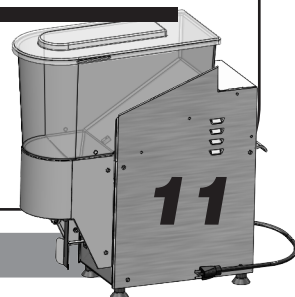
Note: Electrical elements should only be serviced by a licensed electrician

115/60/1 , 220/60/1 , 220/50/1 Electrical Diagram



IMPORTANT! DO NOT tamper in any way with the plug provided with the machine. Any cutting or tampering with the provided electrical cord voids all manufacturer warranties.

Technical Support:
For support on the SG-5000, please call 800-639-4093.



Warranty Terms of Agreement – SG-5000 Nut Butter

Hampton Farms warrants its equipment against any flaws in workmanship and materials when utilized and operated in accordance to the specified operations manual and capacity ratings. The warranty covers all metal & electrical parts only. Plastic chutes & knobs are not covered under the warranty. Any damage occurring during transit, due to improper installation, or misuse is also not covered under warranty.

This warranty is valid for one (1) year. The warranty period begins on the date of purchase and remains in effect provided the unit is used properly and in accordance with the instructions in the Operation Manual. Hampton Farms reserves the right to repair equipment under warranty. Any use of parts or materials not offered or specified by Hampton Farms shall void all warranties in their entirety. Any repairs performed under the warranty period and not authorized by Hampton Farms shall be the responsibility of the customer.

The SG-5000 Hampton Farms' nut butter grinder is designed for use with specific nuts only. It cannot grind any or all items. Grinding items not on the approved list in the Operation Manual may void this warranty. If you have questions, regarding what nuts can grind in the mill, refer to the Manual, visit hamptonfarms.com/grinders, or call us at 800-639-4093.

Machine owners in need of repair please call us at 800-639-4093 to arrange service prior to shipping the machine.

All grinders must be cleaned prior to return to Hampton Farms. Grinders returned without first being cleaned will incur an additional charge.

Hampton Farms shall not be liable, under any circumstances, for any other damage or loss, including, but not limited to, lost sales, lost profits, cost of down time, costs associated with replacement equipment or services, or any other incident that may cause subsequent damages.

