

®

CIBOFRESCO

DYNAMIC

Home Oil Maker
**User
Manual**



WELCOME TO #HEALTHYOU

Congratulations!

on your purchase of Home Oil Maker! We hope you love using the product, a step closer to a healthier lifestyle for you and your loved ones!

○ SETUP AND MAINTENANCE

This manual contains all you need to know about your Home Oil Maker. All from setting it up, its easy operation, maintenance and even troubleshooting. For installation tutorial videos, you can visit our website www.cibofresco.in

○ CARE AND SUPPORT

Our customer care representative will be happy to assist you in best ways possible. You can reach us at our website www.cibofresco.in, email us at support@cibofresco.in



Warm Regards,
TEAM CIBOFRESCO

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BEFORE YOU BEGIN

○ UNPACKING INSTRUCTIONS

Unpack the Home Oil Maker carefully and check the box to make sure all parts are in the package and in good condition.

For issues such as missing components or parts, email us at support@cibofresco.in within 2 days of delivery. In addition, keep the box and the packaging carefully for future repair and maintenance purposes, if required.

○ DISCLAIMER

The information and specifications contained in this user manual are subject to change without notice. CIBOFRESCO® reserves the right to revise or recreate this manual at any time.

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BEFORE YOU BEGIN

○ TRADEMARKS

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BEFORE YOU BEGIN

○ IMPORTANT SAFEGUARDS

YOUR SAFETY IS IMPORTANT TO US
PLEASE READ THE SAFETY PRECAUTIONS CAREFULLY BEFORE USING
CIBOFRESCO® HOME OIL MAKER.

○ BASIC PRECAUTIONS

CIBOFRESCO® Home Oil Maker is designed to extract pure oil only from oil seeds mentioned on our website. Do not try to use any other type of oil seed or product in the Home Oil Maker. Please read the user manual carefully before use.

The Home Oil Maker is intended for use in a water-free and non-humid environment. Please keep it away from direct sunlight or water.

The Home Oil Maker is intended for household use only. Do not use it for commercial purposes, otherwise the warranty shall be void.

Please make sure that the Home Oil Maker and its electrical cords are kept out of reach of children. Close supervision is necessary when Home Oil Maker is used near children to avoid hazards due to heated surfaces.

BEFORE YOU BEGIN

○ AVOID RISK OF ELECTRIC SHOCK

To avoid damage to the power cord away from heat, dampness and sharp edges.

Plug your Home Oil Maker into suitable and grounded electrical sockets only.

Ensure that the voltage of the power source corresponds to the voltage indicated on the rating plate on the back of your Home Oil Maker.

○ HEATING SURFACE

Do not touch the **pressing assembly** during operation in any circumstance!

To prevent burn injury, allow 30 minutes for the heating parts to cool after use.

Do not place your hands or any foreign object inside the feeder pot.

Do not touch the pressing assembly with bare hands while Home Oil Maker is in operation.

After each use, wear the heat-proof gloves provided to detach the pressing assembly for cleaning.

BEFORE YOU BEGIN

○ INSTALLATION AND OPERATION

Make sure that Home Oil Maker is placed on a flat and even surface.

Do not start the Home Oil Maker unless the Pressing Assembly and Feeder is set in place.

Before pouring oilseeds in the Oilseed Feeder Pot, make sure to check and remove any foreign article such as sand, stone or metal.

Do not put any materials after the extraction process has started.

○ WARRANTY REGISTRATION

Your Cibofresco Dynamic Home Oil Maker comes with a 1 year warranty. Make sure you register the online warranty for your Home Oil Maker within 30 days of purchase.

You can register the warranty online at our website www.cibofresco.in

Your warranty will only be valid when you register it online.

Visit our website to see the full warranty terms.

If you have any difficulty registering your warranty, call our customer care helpline mentioned on our website.

INSIDE THE BOX

1



2



3



4



5



6



7



8



1

Home Oil Maker

2

Pressing Assembly Front Cover

3

Power Cord

4

Heat Protective Glove

5

Pressing Rod

6

Pressing Chamber

7

Cleaning Brush

8

Heater Cover

INSTALLATION GUIDE

**1**

Remove the heater cover given on the top of the heater

**2**

Lift the top lid and remove all the accessories from inside

**3**

Close the lid and Insert the Pressing Rod in the front

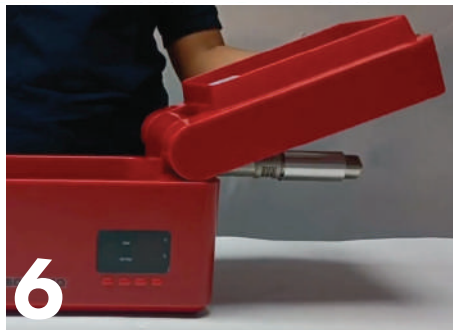
**4**

Press the button on the side and insert the Pressing Chamber

INSTALLATION GUIDE



Twist the Pressing Chamber to the upward position and release button



Open the top lid such that it covers the Pressing Assembly



Attach the Power Cord to the back of the machine.

GETTING STARTED



1 Power on the machine by pressing the ON button



2 Set the temperature using the [+/-] temperature buttons



3 Add 500g of your choice of oilseeds to the oilseed feeder
(Ensure oilseeds do not contain any foreign substances like stones, this can damage the oil press machine)



4



After 6 minutes of heating the oilseed extraction will start

GETTING STARTED



5

Place a cup with strainer under the Pressing Assembly to collect the oil



6

Place another container in front of the Pressing Assembly to collect the Slag



7

Wait till all seeds in feeder have finished you can add more seeds, if required



8

Once done with extraction, store the oil in a glass bottle in a dry place.

CLEANING GUIDE



Unplug the Power cord from the back of the machine



Wear the heat protection glove provided



Carefully close the top of the machine, do not touch the heater parts!



Press the button on side and twist the Pressing Assembly & remove gently
(Caution! After extraction the Pressing Assembly is hot, only touch with the heat protective gloves)

CLEANING GUIDE

**5**

Soak the Pressing Assembly in water and wash it right after cooling slightly

**6**

Dry the Pressing Assembly and gently wipe the machine

**7**

Put all the accessories back inside the machine and close the lid

**8**

Your Home Oil Maker can be stored compactly in any dry and cool place!

SUITABLE OILSEEDS

You can use your CIBOFRESCO Home Oil Maker to extract oil from these 18 types of oilseeds. Make sure your oilseeds are clean and good quality. You can set the temperature of the machine as given below (°C) each type

Do note: To extract coconut & almond oil, cut it into small (4-6mm square) pieces, as shown below. This is so the oilseeds can fit through the feeder.

					
PEANUT 200°-220°	SESAME 200°-210°	MUSTARD SEED 150°-170°	COCONUT 90°-180°	FLAX SEED 160°-200°	SUNFLOWER 150°-200°
					
ALMOND 150°-200°	WALNUT 140°-180°	HAZELNUT 150°-200°	APRICOT SEED 200°-220°	SOYABEAN 200°-220°	WATERMELON 150°-200°
					
PINENUT 150°-200°	PUMPKIN SEED 150°-200°	OLIVE KERNEL 160°-200°	CANOLA SEED 150°-170°	KALONJI SEED 150°-170°	NIGER SEED 150°-170°

UNSUITABLE OILSEEDS

CIBOFRESCO Home Oil Maker should NOT be used to extract oil from the oilseeds with low oil content and hard shells. Usage of such seeds will damage the Home Oil Maker, damage caused by this neglect and misuse is not covered under the warranty.

Do note: Use oilseeds as recommended on the previous page in this manual. If using any oilseeds, please check that it does not have a hard shell that can get stuck and damage the machine.



SORGHUM/JWARI



SORGHUM/BAJARI



WHEAT SEEDS



MAIS/CORN

This machine is not suitable for oil extraction of seeds with low oil content or seeds with a hard shell, such as fire leper, corn, and so on.

To know which 18 types of seeds are suitable for this machine, please refer to the image listed Above.

Note: Don't put waste/slag again in the feeder for extraction.

SAFETY PRECAUTIONS

Please read this User Manual and warranty terms carefully before operating the machine.



1 Manual & Warranty

Before pouring seeds in the oilseed feeder pot, check if there is any foreign particles like sand, stone or metal in your oilseeds



2 Avoid Foreign Particles

Confirm whether voltage is consistent in your area & make sure the socket is well grounded. Please use a stabilizer if there is current fluctuations



3 Power Safety

Don't touch any high temperature surfaces like the Pressing Assembly, Feeder Pot, etc when the machine is working or after extraction



4 Caution HOT

SAFETY PRECAUTIONS

During extraction, If there is fine particles being collected at the oil outlet in the pressing assembly, do scrape it clean so the oil can flow out properly



5 Oil outlet blocked

After every extraction clean the pressing assembly immediately as per instructions.



You can refer to Cleaning Guide in manual or video on our youtube channel, Cibofresco India

6 Clean after extraction

Use the freshly extracted oil after 24 hours. To get clear oil, pour extracted oil in a glass bottle and let it rest overnight, the sediments will settle at the bottom of the bottle.



7 Sedimentation

To extract coconut or almond oil, cut into small (4-6mm) square pieces.



In case that rod gets stuck due to large pieces, warranty is void.

8 Extra Care for Coconut & Almond

SAFETY PRECAUTIONS

Do not throw packaging box.

You may need it later to claim warranty or send it for repair service. New box and packaging are chargeable.



9

Keep the Packaging

Remember to give the Oil Maker a 20min break after every 3 hour of use.



Do note that this Home Oil Maker is only suitable for household use. It is not for commercial use.

10

Give it some rest

Only use the recommended 18 types of oilseeds mentioned in this User Manual.



Use of any other oilseeds is NOT covered under the warranty

11

Strictly Prohibited

Do not use any harsh chemicals or steelwool to clean the Oil Maker. Use a soft cloth to wipe it carefully.



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Care for Home Oil Maker

HOW TO REGISTER WARRANTY

CIBOFRESCO

Home How it Works Oilseeds Warranty Reviews Contact Us

BUY NOW

WARRANTY REGISTRATION

Register your warranty with quick & easy steps

Mobile Verification Invoice Details Policy Sign Up

Warranty Policy

We are pleased to offer a 1 year warranty on the CIBOFRESCO Dynamic Oil Extractor. This warranty covers any defects in material or workmanship under normal use during the warranty period. If a defect arises and a valid claim is received within the Warranty Period, we will either (i) repair the defect or, at our option, replace the product with a new or refurbished replacement part, or (ii) replace the product with a new or refurbished product.

The following terms apply to the CIBOFRESCO Dynamic Oil Extractor Warranty Policy:
1. Warranty Period: The Warranty Period begins on the date of purchase and lasts for 1 year.
2. Validity of Claim: This warranty is extended only to the original end-user purchaser.

1 Visit our website
www.cibofresco.in

CIBOFRESCO

Home How it Works Oilseeds Warranty Reviews Contact Us

BUY NOW

WARRANTY REGISTRATION

Register your warranty with quick & easy steps

Mobile Verification Invoice Details Policy Sign Up

Mobile Verification

7776839111

Validate Number

Enter Invoice Number

Enter UIN Number

Next Step

2 Do the Mobile
Verification

HOW TO REGISTER WARRANTY

CIBOFRESCO[Home](#) [How it Works](#) [Oilseeds](#) [Warranty](#) [Reviews](#) [Contact Us](#)[BUY NOW](#)

Invoice Details

EIN Number

Name

Email

7776839111

Address

City

State...

Zip

Invoice Number

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Prev

Next Step

3

Fill in your
Personal Details

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WARRANTY REGISTRATION

Register your warranty with quick & easy steps



Congratulations!

Your warranty registration process is now complete. Thank you for choosing CIBOFRESCO!
To proceed with future warranty claims, please create a username and password.

Set New Username

Enter New Password

Sign Up

4

Warranty is
registered successfully

TROUBLESHOOTING

1. If the display screen is not showing anything

Please check whether the power is connected.

2. Warranty is not getting registered.

In this case, please call our helpline number. Our customer care consultants will be able to assist you in registering your warranty.

3. Low oil production rate and turbidity of oil.

The quality of oilseeds has a direct impact on the yeild and the quality of the produced oil. High moisture content in the seed causes low oil production rate and high turbidity. Another factor that can cause this is long storage time of the seeds before use.

4. Oil is leaking from the front and back of the assembly.

In this case, make sure the Pressing Rod is clean before using. This leak can happen due to oilseed residue being stuck in the Pressing Assembly. Clean the Pressing Rod and Pressing Chamber

TROUBLESHOOTING

5. Pressing Rod is stuck in the Pressing Chamber.

This usually happens when the Pressing Assembly is not cleaned right after extraction as recommended. If this happens soak the pressing assembly in water. The residue inside will soften and rod will get released. Do note: Damage caused due to such neglect will not be covered by the warranty.

6. What is covered under my Warranty?

Repairs and replacements for motor and electrical components are covered. Manufacturing defects are completely covered. Quick access to our technical experts via WhatsApp or call. Free one side pickup or delivery at your doorstep.

User accessories like Pressing assembly, Cleaning brush, Power Cord and Hand gloves are not covered under warranty. Damage caused by misuse of machine is not covered under the warranty; misuse includes neglecting instructions given in user manual and the safety precautions. Using unsuitable oilseeds can damage the machine, which will also not be covered under the warranty .

