



Introducing the **SG5000 Nut Butter Grinder**, a modern solution for fresh-ground, delicious nut butter. We designed the SG5000 to grind whole cashews and almonds in addition to peanuts and other specialty nuts. It holds more, takes up less space, causes no mess and is easy to maintain. Set it up in your store, cafeteria or corporate kitchen and satisfy your customers with an easy solution for incredible nut butters!

SG5000 NUT BUTTER GRINDER

Consumers are interested in natural and simple ingredients. Make **fresh ground nut butter** available in your store.



Grinds Whole Dry Roasted Almonds & Cashews



Uses Standard Outlets



No Messy Drip



Smaller Footprint
8.8"W
22.8"L
23.4"H



Easy to Clean & Maintain



Tamper Resistant Lid

MILLS

The SG5000 is certified by UL (Underwriters Laboratory)

- 115v and 220v models available.
- 50hz for export available.

PRODUCT

Hampton Farms provides properly roasted and sized nut butter stocks, including chopped or whole peanuts, almonds & cashews as well as specialty salted nuts, honey roasted nuts, butterscotch brittle, etc.

SUPPORT

Hampton Farms can provide all components for a successful integration, including easy to order stock, pre-printed cups and lids.





SUPREME GRIND NUT BUTTER MILL

MODEL: SG-5000
OPERATION MANUAL DRAFT V4



SAFETY



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

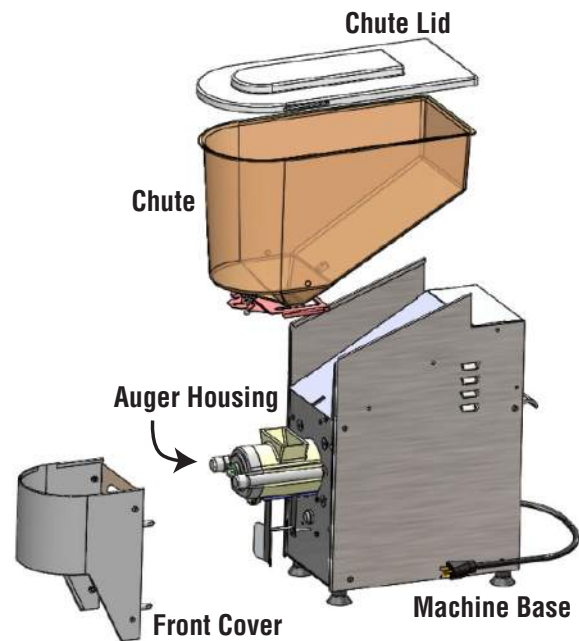
INSTALLATION:

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 onto 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 5).



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, preferably DRY ROASTED.

Peanuts:

Whole peanuts CAN be ground in this machine. Make sure your 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 know what peanuts make the best peanut butter.

Almonds & Cashews:

Whole roasted almonds and cashews CAN be ground in this machine. This new machine was designed with these two nut types especially in mind. Just as with the peanuts, make sure the nuts are dry roasted, blanched and vacuum sealed to ensure freshness.

Items which DO NOT grind in this machine:

DICED/CHOPPED almonds and cashews

RAW almonds

Grinding these nuts will void the warranty

Hampton Farms supplies the best nuts to grind. If you would like to try any of our nuts, contact your distributor or call our order department at 1-800-356-6533. We ship from 3 national warehouse locations to ensure 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.

Cleaning and Sanitizing your SG-5000



- Turn off SG-5000 and disconnect electrical cord before cleaning.
- Never place SG-5000 in a dishwasher or hose rinse the SG-5000 as damage may occur.
- Do not wash ANY of the chute, chute cover or front mill cover in a dishwasher as the plastic will melt.
- Use caution when handling auger. We recommend users wear cut proof gloves.

SANITIZING

The 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.

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

Apply the sanitizer solution according to the container's instructions to all previously washed locations and surfaces. Pay special attention to food contact zones and splash zones. Sanitize the parts that were previously removed for washing and reassemble back on to the SG-5000 as shown in the Assembly Instructions. The SG-5000 can now safely be plugged back in to the power source and returned to operation.

Tips for keeping your SG-5000 clean and sanitary

- Follow all the steps in this procedure and post sanitizing instructions in a viewable area above your SG-5000 cleaning area.
- Always hand wash the SG-5000 and it's components. Washing in a commercial dishwasher ruins the aluminum surface and affects the ability to be sanitized.
- 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 (413) 732-4193.



Trouble Shooting

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.

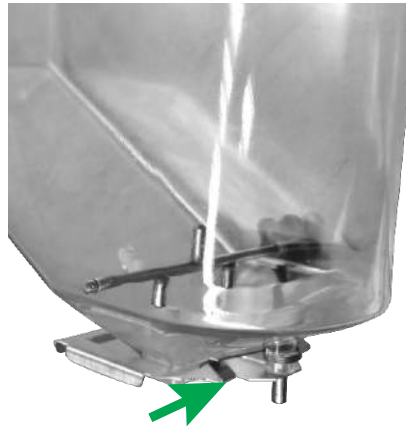
Flow is jammed or blocked

- 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.

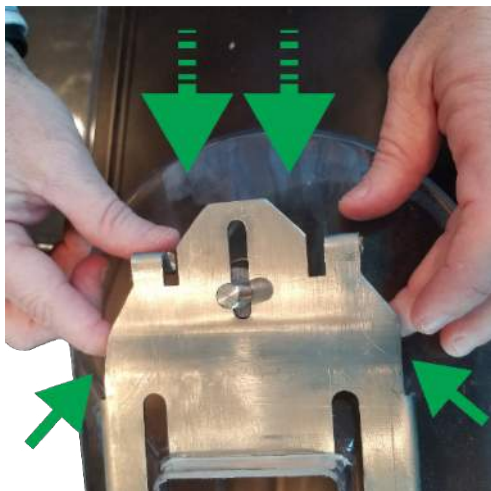
Reset the spring, note these steps below. Having a partner holding the Chute Assembly still and the Chute Gate Assembly open may help.



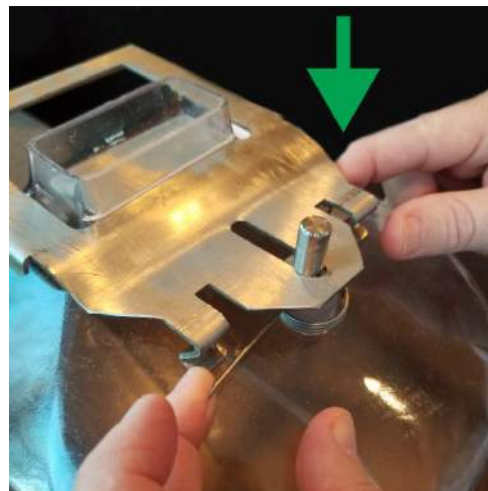
Torsion Spring Location



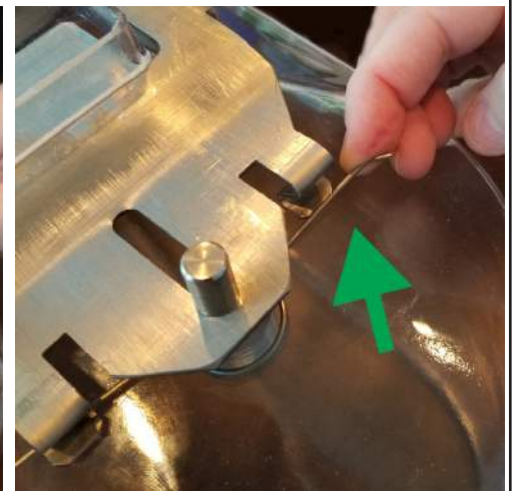
Torsion Spring Dislodged



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.

Disassembly & Assembly

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.



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 assembly.



STEP 6

Bring the entire assembly to the sink and remove the front cap off.



STEP 7

Pull the rotary plate and auger out of housing.



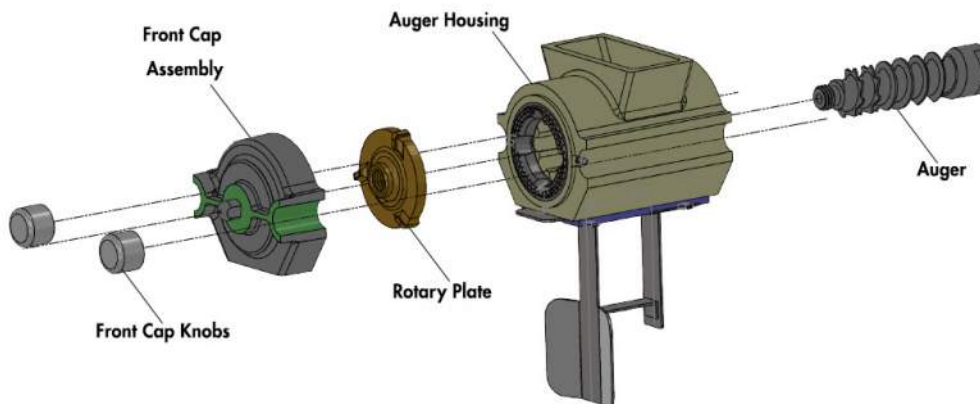
STEP 8

Hold auger with a cloth for firm grip and unscrew rotary plate.



STEP 9

Place all items in the sink for cleaning. (Do NOT put through dishwasher)

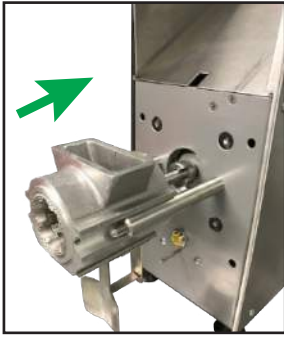


Auger Assembly



ASSEMBLY:

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

**STEP 1**

Slide auger housing onto the guide rods until flush with front face of machine.

**STEP 2**

Screw rotary plate onto auger.

**STEP 3**

Holding the rotary plate, insert into auger housing and rotate until seated firmly.

**STEP 4**

Place the front cap on guide rods as shown below.

**STEP 5**

Screw front cap knobs onto guide rods. (hand tight only)

**STEP 6**

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

**STEP 7**

Place chute on top of auger housing, confirm it is seated securely.

**STEP 8**

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

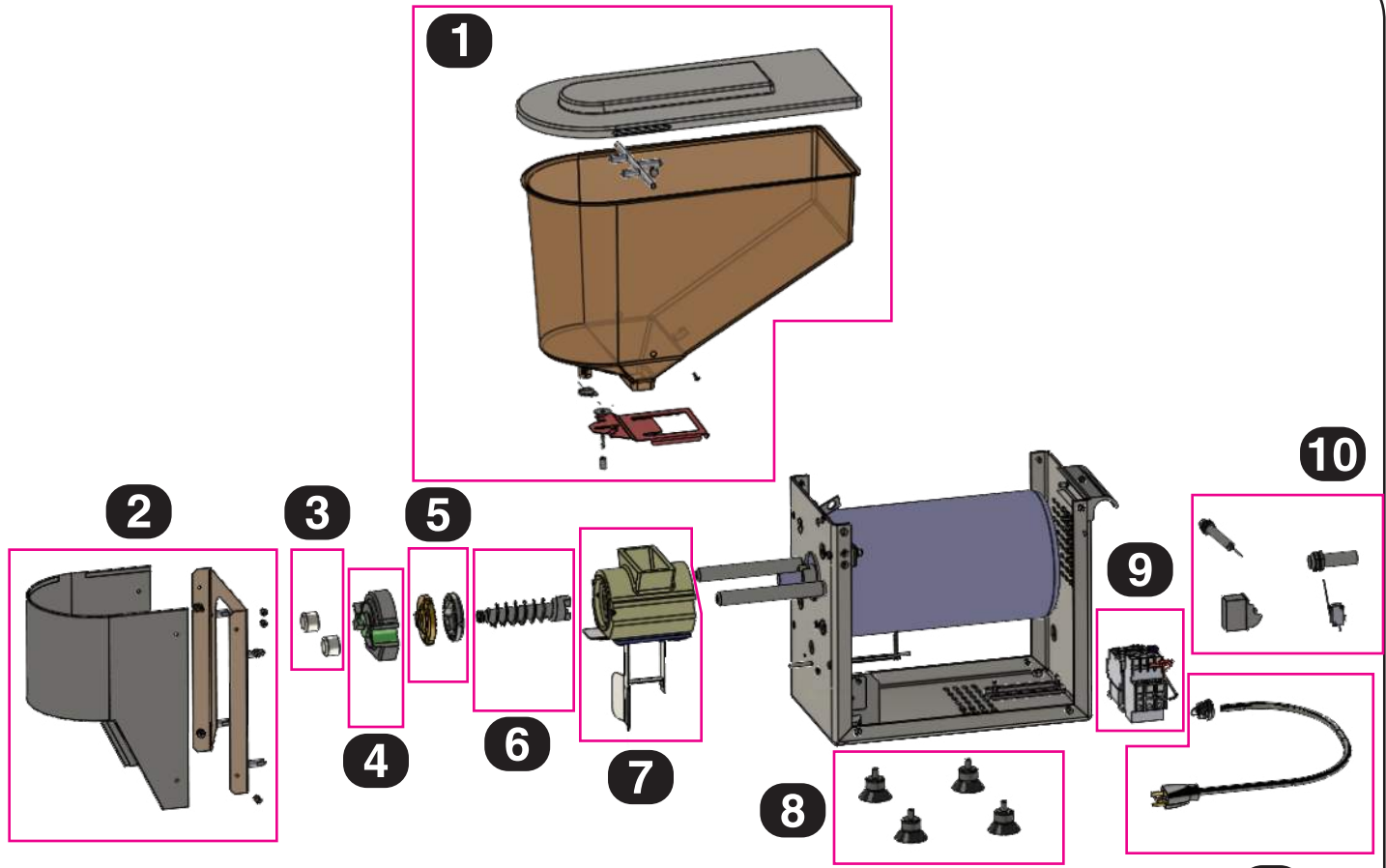
For additional instruction, please visit
hamptonfarms.com/SG5



Coming Soon
By Mid March 2019



SG-5000 PARTS VIEW



SG5000 PART GROUP LIST

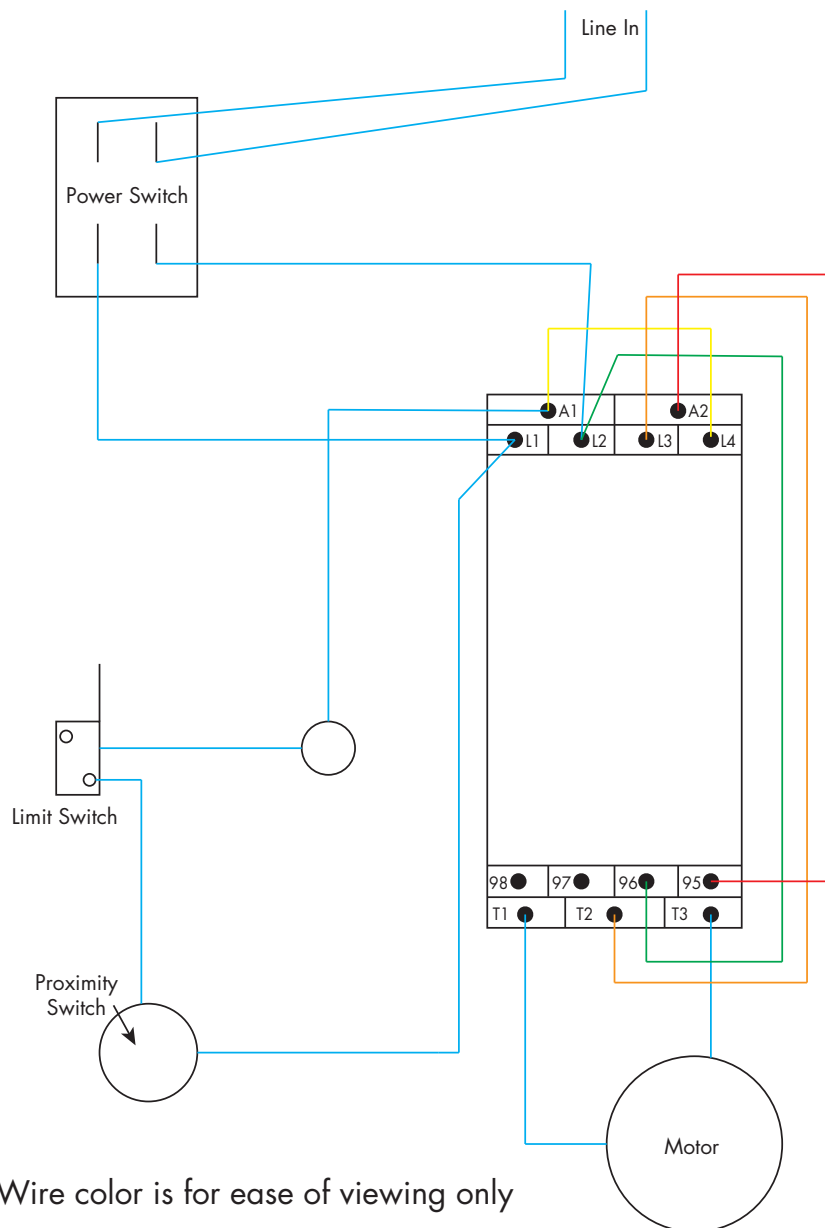
<p>1 CHUTE ASSEMBLY CONTAINS:</p> <p>1A 4400414 Fender Washer, 9/32 1B 8900332-BR03 Chute 1C 8900328 Gate Support Stud 1D 8900302A Bridge Breaker 1E 8900049 1/4-20 Set Screw 1F 8900331-A R1 Chute Cover 1G 8900327 Torsion Spring 1H 8900315 Chute Gate 1I 1200008 BCHS 8/32 x 3/8</p>	<p>6 AUGER HOUSING CONTAINS:</p> <p>6A 8900321-5 Auger</p> <p>7 AUGER HOUSING ASSEMBLY CONTAINS:</p> <p>7A 8900317 Gate Switch Assembly 7B 8900302 Gate Track 7C 8900316 Actuator Stop 7D 1200442 PHMS 10-32 x 1/2 SS 7E 8900314 R03 Chute Housing 7F 1200412 SS Soc 1/4-20 x 1/4</p>
<p>2 FRONT COVER ASSEMBLY CONTAINS:</p> <p>2A 1200508 PHMS 10-32 x 1/2 SS 2B 8900318 R02 Cover Mount Plate 2C 1200060 Nut, 10-32 2D Cover Assy Cover front</p>	<p>8 FOOTING CONTAINS:</p> <p>8A 7510094 Foot (4)</p>
<p>3 FRONT KNOB SET CONTAINS:</p> <p>3A 8900129-1 Fix knob, Front Cap</p>	<p>9 STARTER ASSEMBLY CONTAINS:</p> <p>9A 1033324 Contactor Starter, 120V/60HZ/1 9B 8900126A Contactor Starter, 208-240V/60HZ/1</p>
<p>4 FRONT CAP ASSEMBLY CONTAINS:</p> <p>4A 8900323-M Grind Adjustment Rod 4B 8900313 Grinder Front Cap</p>	<p>10 SWITCH & SENSOR ASSEMBLY CONTAINS:</p> <p>10A 8900308 Prox Switch Sensor, 18MM 10B 8900330 Prox Switch Sensor, 12MM 10C 8700035 On/Off Switch 10D 7100103 Safety Switch</p>
<p>5 ROTARY PLATE CONTAINS:</p> <p>5A 8900117 MOD Rotating Plate, Stationary 5B 8909118-3 Rotating Plate, Moving</p>	<p>11 POWER CORD ASSEMBLY CONTAINS:</p> <p>11A 8800100 115 Cord 11B 8800100 2A 220 Cord Assy 11C 7120057 Heyco</p>



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 (413) 732-4193.

