

I cannot press the oil. What to do now?

All Hand Oil Screw Press problems are caused by pressing too dry seeds. The moisture content of seeds should always be **10%**.

Characteristics of too dry seeds

How do you notice that the seeds or nuts do not contain 10% moisture?

- It is hard to turn the crank.
- The press cake does not leave the Cap D1.
- No oil production.
- The washer behind the screw shows extreme wear.
- Sometimes also some black oil at the shaft hole of the screw.
- The seeds are ground to a mash.

1st way to correct the moisture of the Seeds - Nuts

Use the multi-functional tool with metric wrenches from the standard equipment of the Hand Oil Screw Press to correct the moisture of the Seeds - Nuts.

The multi-functional tool is used as a balance to weigh a certain amount of the seeds:

- Turn the crank so that the handle to be on the table (no bolt through the axle).
- Put the multi-functional tool on the hole of the crank.
- Βάλτε σε ένα σακουλάκι τους προς άλεση σπόρους - καρπούς.
- Fill a plastic bag and hang it on the multi-functional tool. At the correct weight the handle of the crank is lifted from the table so fingers fit under the handle.
- Add 1 scoop (15 ml) water and mix water with the seeds.
- Store for 48 hours (or 24 hours if the seeds are small). Then these seeds have the correct moisture and can be pressed.

This is an empirical way to improve the moisture of the seeds, without the need for extra equipment.

2nd way to correct the moisture of the Seeds - Nuts

In order to get the best results, determining the moisture content of the seeds or nuts is very important.

Here is a simple and accurate method:

- Weigh exactly 100 grams of the seeds or nuts to be pressed.
- These are dried in an oven at 100 °C - 105 °C for 90 minutes.
- The nuts dry better if they are crushed or ground prior to drying.
- In the oven, the water evaporates and a dry product remains.
- After drying the seeds or nuts are weighed again and the weight noted.
- If there was a moisture in it, the weight is reduced after drying.
- If the weight is still almost 100 grams, there was very little moisture and therefore more water per kilo must be added.

Weight exactly 100 grams of the seeds or crunched nuts

Dry it in an oven at 100 °C - 105 °C for 90 minutes.

Weight Seeds - Nuts after drying in the oven (grams)	Amount of Water (ml) to be added per kilogram of Seeds - Nuts
100	100 ml/kg
99	90 ml/kg
98	80 ml/kg
97	70 ml/kg
96	60 ml/kg
95	50 ml/kg
94	40 ml/kg

93	30 ml/kg
92	20 ml/kg
91	10 ml/kg
90	Do not add water
89 or less	Seeds - Nuts too moist. First dry the batch of the seeds - nuts. Then take a new sample of 100 gr. and determine the moisture content again.

After adding the appropriate amount of water, the seeds - nuts should be stored in a plastic bag for at least 2 days (48 hours) and then can be pressed.

Of course very small seeds will absorb the water faster and then 1 day (24 hours) of storage will be enough.