

# **ABSOLUTE CENTRIFUGE** Efficient ♦ Clean ♦ Affordable

## **Installation Instructions:**

Thank you for purchasing the ABSOLUTE CENTRIFUGE, feedback regarding the product is greatly appreciated. You can either e-mail ([info@absolutecentrifuge.com](mailto:info@absolutecentrifuge.com)) or you can mail comments to:

**Absolute Centrifuge, LLC  
P.O. Box 232027  
Encinitas, CA 92023-2027**

Connection to the ABSOLUTE CENTRIFUGE is accomplished with standard ½” NPT fittings you can purchase at your local hardware store for either the oil flowing into or out of the centrifuge. It is recommended that you use liquid pipe thread sealant (local hardware store), DO NOT use Teflon tape it does create a liquid tight seal. Apply a liberal amount of the liquid pipe thread sealant to the threaded portion of the fittings so oil leakage is eliminated. It is important to install the ABSOLUTE CENTRIFUGE on a flat surface (do not install on an angle), and that the unit is bolted down to this flat surface. Bolting the unit down is necessary because of the possible vibration produced from the motor spinning at 3,600 RPM while under load from the vegetable oil. After removing and replacing the bowl make sure the flange nut is tight before turning on unit, if not tightened it will be difficult to loosen flange nut for subsequent bowl removal and an impact wrench may be needed. It is also strongly suggested that the item the unit is bolted down to is sturdy or that this item is attached to something that is sturdy.

**\*\*\*MAKE SURE THERE IS AT LEAST ¼ INCH CLEARANCE UNDER MOTOR FOR FAN TO OPERATE PROPERLY (if installing centrifuge on uneven surface).**

Flow rates are calculated by measuring the volume of oil that exits the centrifuge over a given period of time (=the amount of oil that enters the centrifuge equals the amount of oil that exits the centrifuge). It is best to use a measuring cup and a stopwatch to make sure that an accurate amount of oil is measured over an exact period of time. Below is a table that will help guide your flow rate calculations (\*remember always calculate flow rate after you have heated the oil to operating temperature because the viscosity of the oil fluctuates with the difference in temperature).

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Flow Rate Gallons/Hour (GPH)	=Cups/Minute (CPM)
2 GPH	=½ CPM
5 GPH	=1 ⅓ CPM
10 GPH	=2 ⅔ CPM
15 GPH	=4 CPM
20 GPH	=5 ⅓ CPM
25 GPH	=6 ⅔ CPM
30 GPH	=8 CPM

We have found the easiest way to adjust the flow rate is with a gate valve (found at your local hardware store) installed before the centrifuge, once the preferred flow rate is determined you can mark the gate valve accordingly so that if you need to close the valve at any point in the future you can easily find your preferred flow rate again.

## **\*\*\*IMPORTANT\*\*\***

- I. When starting the oil cleaning process, always start motor ~15 seconds prior to allowing oil to enter the centrifuge.
- II. When shutting down the centrifuge, always shut off oil flow into centrifuge prior to turning off the motor.
- III. When re-installing the bowl, make sure flange nut is tight before turning on centrifuge.
- IV. To prevent personal injury please follow instructions on Warning and Caution Labels.
  - **DO NOT OPERATE UNATTENDED.**
  - **DO NOT TURN MACHINE ON WHILE LID IS OPEN.**
  - **CLOSE VALVE AND TURN OFF MACHINE BEFORE OPENING LID.**

If you have any questions pertaining to installation or any other matter please feel free to contact us.

Thank you,

Absolute Centrifuge