

RHINO[®] Grind Nut Butter Grinder

25% more nut butter merchandising per 4' shelf!







a **better**, nut butter

System Attributes

- Space Maximization
- More efficient use of space
- 9" W x 27" H x 20" D which gives you the ability to place 5 units on a 4' W display
- Larger BPA-free, injection molded hopper holds more product than other unit

Durability

- Made from strong, materials such as stainless steel which will hold up to wear
- No Overheating / Continuous Operation

Cleanliness

- Easier to clean
- Food grade aluminum, sneeze guard dispensing spout and removable catch tray
- Product not exposed to air, based on patented duckbill valve
- Features
- Sleek, modern design
- 110V / 12A. Dedicated 20A circuit required**
- UL/NSF certified*
- Nut hopper self closes when removed which reduces cleaning time, and product waste
- Programmable, timer control
- Single push, LED illuminated start button
- Owner adjustable grind (coarse or smooth)
- 6" x 4" Label Holder for Product Identification

Introducing the **RHINO® GRIND, a Nut Butter Grinder** from Trade Fixtures. Our grinder is designed to eliminate all of the problems a Retailer may have with the current units being utilized in the market today. Imagine a grinder that doesn't lock-up, overheat, and has the ability to grind all different types of nuts...that's what you get with our **RHINO® GRIND.** *-This product is NSF-8 Certified, and Listed by UL. Trade Fixtures /

cleaning

aue dispens

*-This product is NSF-8 Certified, and Listed by UL. Trade Fixtures / New Leaf Designs has received UL (Underwriters Laboratory) Certification. UL for electrical and flammability safety (UL 763 and CAN/CSA C22.2 No. 195) **-Not compatible at this time with GFCI sockets, or circuits.

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Removable catch

tray for easy cleaning

Duckbill

ood

Flow

Clean/Recessed

Valve



Great choices for selling as Nut Butter

The RHINO® Grind unit was developed to grind whole nuts and pieces, do not hesitate to grind up whole nuts!®

| Type of Nut/Seed | Whole | Halves | Chopped/Pieces |
|---|--------------|--|----------------|
| Almonds - Whole (Dry Roasted) | \checkmark | N/A | N/A |
| Peanuts (Dry Roasted) | \checkmark | \checkmark | \checkmark |
| Honey Roasted Peanuts | \checkmark | \checkmark | \checkmark |
| Almonds - Diced (Dry Roasted) | N/A | N/A | √ * |
| Cashews** (Dry Roasted) | \checkmark | \checkmark | \checkmark |
| Filberts/Hazelnuts (Dry Roasted) | × | \checkmark | \checkmark |
| Pecans | X | × | \checkmark |
| Walnuts | × | × | \checkmark |
| Macadamia Nuts (Dry Roasted) | × | × | \checkmark |
| *- Diced 12/8 will not work as they are too fine. | | | |
| ** - Any grade between BB and SW210 should work. | | SAVE SL20/UB. CRINDING WHOLE ALMONDS VS. STOCK WITH THE | |

NOTES:

Dry roasted nuts work best for producing a spreadable butter. Raw, unroasted nuts or those with low oil content are not recommended to grind in the RHINO[®] Grind unit, as they may product a thick coarse nut butter meal paste or not produce nut butter at all. Some customers have found removing the duckbill to grind raw nuts is best.

RHINO[®] GRIND

Chocolate and Butterscotch Chips can be added, but should be limited to 25% of the total volume and no larger than a 10mm size.

Do NOT grind any nuts which are still in their shell.

Almonds, specifically, need to be dry-roasted with a very low moisture content. Products like sesame or flax seeds, or any not listed above are not grindable or don't produce favorable results when attempted.

Oil roasted nuts can be ground on the 'coarse' setting with the duckbill installed for a very smooth nut butter result.