



SAVALIYATM
OIL MAKER MACHINE MANUFACTURER
— ONE STEP TOWARDS PURITY —
WWW.SAVALIYAOILMAKER.COM

Savaliya Oil Maker Machine

One Step Towards Purity



Why Should You Make Oil On Your Own

- The Oils Which Are Heat-processed For "refinement" End Up Losing All Useful Fats, Minerals And Vitamins And Increase Source Of Bad Cholesterol.
- In Most Of The Branded Oils, Preserving Chemicals Are Added To Prolong The Self Life.

Benefits Of Homemade Oil For Healthy Family

- Pure Oil With Minerals & Vitamins
- Improved Fertility Level
- Improved Digestion
- Painless Joints
- Maintained Blood Pressure Level
- Improved Immunity
- Every Cell Nourished
- Availability Of Cake

AUTHORIZED

DISTRIBUTOR

ELECT INDIA

13/19, Nunhai, Agra-282006 (UP)

Mob:- 93199 69008, 9997788368,

E-mail:- electindia@gmail.com

Toll free:- 1800 572 2021

www.savaliyaoilmaker.com

NOW YOU CAN EXTRACT OIL FROM MORE THEN 12 SEEDS AT YOUR HOME

**FLAXSEED
OIL**



**COCONUT
OIL**



**SOYBEAN
OIL**



**PEANUT
OIL**



**MUSTARD
OIL**



**ALMOND
OIL**



**SUNFLOWER
OIL**



**SESAME
OIL**



No.	Seeds	Temperature	Yield/Kg
1	Groundnut	170-210°C	40-45% / 1kg
2	Coconut	130-160°C	45-50% / 1kg
3	Sunflower	160-200°C	40-50% / 1kg
4	Sesame	170-200°C	42-52% / 1kg
5	Mustard	140-180°C	35-40% / 1kg
6	Almond	140-180°C	50-55% / 1kg

No.	Seeds	Temperature	Yield/Kg
1	Walnut	160-200°C	60-66% / 1kg
2	Flaxseed	50-80°C	30-40% / 1kg
3	Soybean	130-160°C	15-20% / 1kg
4	Watermelon Seeds	130-160°C	36-38% / 1kg
5	Pumpkin Seed	130-160°C	30-40% / 1kg
6	Olives	170-200°C	60-65% / 1kg

AUTHORIZED

DEALER