Oil separation is a natural occurrence in non-hydrogenated peanut butter. This innovative new device will easily stir the peanut butter in the original container without splashing the oil. It conveniently cleans the mixing rod upon removal from the jar. These features will help you enjoy your experience with Natural Peanut Butter.

Directions for use:

For Crank Mixers:
Insert mixing rod through opening in lid. Dip the mixer rod tip in peanut oil for lubrication. Slide white gasket on rod until up against lid. Slide plastic lid liner on rod and snap into lid. Place lid assembly on top of jar and fasten by turning clockwise. Stir by rotating handle with a slight downward pressure. The jar can be held upright or sideways until mixed thoroughly. After stirring, remove mixing rod by pulling upward. Unscrew lid from jar. Remove plastic lid liner and white gasket for cleaning.

For Twist Mixers:
The gasket is fastened to the lid. Dip mixer tip in peanut oil before inserting. Rotate and move handle up and down until the peanut butter has been mixed thoroughly. To reach all areas of the jar, angle the bottom of the mixer towards the sides. Settling of the product may make the first turn more difficult. Remove lid liner and clean gasket, liner and lid. (Not recommended for dishwashers)

Note: After extended use, replacement lids may be obtained from the manufacturer. To see the instructions above in more detail, to order parts, or to receive more information on other products, visit www.witmerproducts.com

Models currently available:
#50 Twist Knob mixer for 12 oz. jar with 77 mm lid
#100 Crank Mixer for 16 oz. jar with 77 mm lid
#200 Twist Knob Mixer for 16 oz. reduced-fat jar with 77 mm lid
#300 Crank Mixer for 16 oz. jar with 70 mm lid
#400 Crank Mixer for 26 oz. jar with 83 mm lid
#500 Twist Knob Mixer for 26 oz. jar with 83 mm lid
#600 Twist Knob Mixer for 36 oz. jar with 99 mm lid
#700 Twist Knob mixer for 80 oz. jar with 110 mm lid

Old P-Butter Mixer,
P.O. Box 444, Orrville, Ohio 44667