

JSC Motor Sich

Butter churn

MBE-6

User's manual

2016

I GENERAL DESCRIPTION

1.1 Function

1.1.1 This butter churn is intended for butter making from high fat cream (hereinafter – cream).

1.2 Specification

1.2.1 Cream capacity:

- minimal, l 2
- maximal, l..... 6

1.2.2 Container capacity, l..... 10

1.2.3 Mixer speed, rpm..... 1380

1.2.4 Time of butter production, min..... from 8 to 30

1.2.5 Butter output. %..... from 35 to 50

1.2.6 Operation mode:

- Maximal time of one start, min30
- Minimal pause, min30

1.2.7 Power, W 260

1.2.8 Voltage, V/Hz $220 \pm 10\%$ / 50

1.2.9 Overall dimensions:

- diameter.....284
- height.....551

1.2.10 Weight, kg5.8

1.2.11 Shelf-life, years..... 5

1.3 One delivery contains

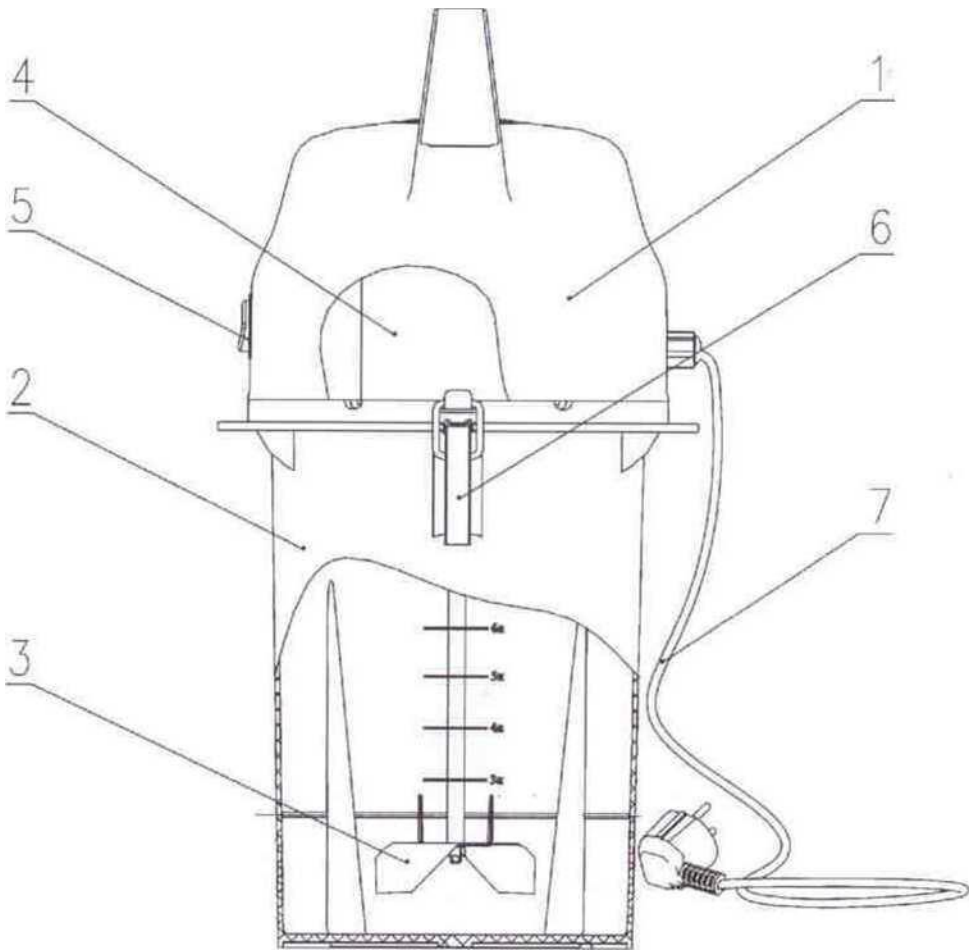
Details showed on the picture 1.

1.4 Complete set

Butter churn . - I.

Manual . - 1.

Box , . - I.



1 – electrical drive; 2 – container; 3 - mixer; 4 – motor with condenser; 5 — switch; 6 — fixator; 7 – power cord

Picture 1 – General view of the butter churn

2 USING

2.1 Using limits

Check the using limits before use the butter churn. Nonobservance of this recommendations can cause the damage of the butter churn.

2.1.1 Observe the next recommendations:

- Don't leave the working butter churn alone and don't access the kids close to it.:

WARNING:

- Don't use the butter churn if the voltage is more than 242 V;
- Don't use the butter churn in room with high humidity, under 80%;
- Don't close the ventilation holes of the drive while the butter churn is working;
- Don't start to dissemble the butter churn if it didn't stop completely;
- Don't assemble, dissemble, servicing and repairing of butter churn if the power cord is connected to the electricity;
- Don't turn over or bend the butter churn while it's working;
- Switch off the butter churn and disconnect it from the electricity immediately if you detected any malfunction (sparks, smell, smoke).

2.1.2 Observe the next recommendations for butter churn long shelf-life:

WARNING

- Don't use the butter churn if the voltage is less than 198V;
- Don't use the butter churn if the drive is not fixed;
- Don't use the butter churn if the volume of cream is more or less than recommended;
- Don't use the butter churn at one cycle more than 30 minutes and don't make the pause less than 30 minutes;
- Don't use the butter churn if the strange noise or vibration were detected;
- Don't connect the butter churn to the electricity if the cord insulation or plug is damaged or if the switch is in ON position;
- Don't connect the butter churn to the electricity if it's not assembled;

- Don't disconnect the butter churn from electricity if the switch is still in ON position;
- Don't pour the water with temperature of 80 C into container;
- Don't let the water get on the electrical motor while you wash the drive.

2.2 Preparation for using

2.2.1 The butter churn is assembled inside the box (picture 1).

2.2.2 After you opened the box:

- Dismount the electrical drive;
- Wash the container with 2% soda solution then wash it out by clean water and dry it;
- Wipe the electrical drive by napkin which was wet by 2% soda solution and dry it then.
- Electrical drive block must be fastened by two fixators.

2.3 Start

Cream preparation before churning:

2.3.1 If you use the fresh cream which you got after separation with fat content of 32...37%, pasteurize it and cool it down to 4 – 7 C for 5 – 7 hours. Then smoothly warm the cream up to 13 – 15 C during 40 – 60 minutes. You can do this if you will put the container with cream to the basin with water with temperature of not more than 27 C (mix the cream 2-3 times every 5 minutes). Also you can leave the cream at room temperature for 3 – 4 hours and mix them periodically.

2.3.2 If you got your cream without cream separator (cream with fat content not less than 25%) don't process it according to clause 2.3.1. Churn it while it's raw. The butter will have sourish taste. Churning temperature is 10 – 15 C. If the cream is too fat, mix it with milk for make it fluid. Don't churn the cream which you bought in the supermarket, its fat content can be too low.

2.3.3 Put prepared cream to the butter churn container, maximal load is 6 liters, minimal is 2 liters. Then turn the butter churn on. During the churning you will get the butter grain and butter milk.

2.3.4 After 8 minutes of churning check butter condition every 30 seconds. For do this, switch off the butter churn, disconnect it from electricity and dismount the electrical drive. If the butter grain got together to homogenous mass and the butter milk has transparent-white color, the butter is ready. If not, continue the process.

2.3.5 If the butter making process is finished, it's necessary:

- Switch the butter churn off;
- Disconnect it from electricity;
- Dismount the drive from container;
- Pour out the butter milk and wash the butter out by cold water several times and remove the rest of butter milk from the butter.

3 **SERVICING**

3.1 The long shelf-life and good work of butter churn depend from correct servicing according to recommendations of this manual.

3.2 Don't damage the parts of butter churn. Keep the plastic details of butter churn away from active solvents and from any objects with temperature above 80 C.

3.3 Wash dirty surfaces of the butter churn with soft cloth and 0.5-2% soda or soap solution. Don't use sand or metal brush.

3.4 Keep water away from the ventilations holes on the top of electrical drive.

3.5 Lubricate the shaft and mixer of the butter churn by technical Vaseline if you don't use it for long time.

3.6 The bearings have enough shelf-life. Don't lubricate them.

4 **REPAIR**

4.1 Repair must be made by service center only.

4.2 The list of possible malfunctions is methods of their removal are stated in table 2.

Таблица 2

Possible malfunctions	Possible reason	How to solve
The butter churn is connected to electricity but the butter churn doesn't work	No voltage	Must be repaired in service center
	The cord is damaged	
	The circuit inside the motor or condenser is broken	
The motor is running but the electrical drive isn't	The motor is broken	

5 WARRANTY

5.1 The warranty period is 12 months from the moment of purchase.

5.2 Manufacturer isn't responsible for damages caused by inappropriate use of user.