

de

BETRIEBSANLEITUNG

en

OPERATING INSTRUCTION

fr

NOTICE D'UTILISATION



BUTTERMASCHINE FJ 32
BUTTER CHURN FJ 32
MACHINE À BEURRE FJ 32

230 V - Type 13270
115 V - Type 13270-115



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Dear Customer!

We are sure that our butter churn will be a helpful tool and we believe, that it will serve you for a long time.

Thank you very much for trusting into MILKY.

GENERAL SAFETY RECOMMENDATIONS



BEFORE INSTALLATION, PLEASE READ THIS MANUAL CAREFULLY.



DEVICE CAN WORK ONLY WITH CLOSED AND FIXED COVER.



BEFORE YOU START WORKING, PLEASE MAKE SURE, THAT THE DRIVING GROUP IS FIXED ON THE CONTAINER.



DISCONNECT CHURN FROM ELECTRICAL SOCKET BEFORE CLEANING AND AFTER USE.



DON'T REPAIR THE DEVICE YOURSELF; IN CASE OF MALFUNCTION RATHER CALL THE AUTHORIZED SERVICE OFFERED BY YOUR DISTRIBUTOR.



PROTECT THE DRIVING GROUP FROM WATER AND HUMIDITY.



CHILDREN ARE NOT ALLOWED TO USE THE DEVICE.



TO ENSURE PROPER FUNCTION AND OPERATION, THE INSTRUCTIONS IN THIS MANUAL MUST BE FOLLOWED. IF YOU DO NOT FOLLOW THESE PROCEDURES, IT WILL CAUSE MALFUNCTION AND DAMAGE THE UNIT FOR WHICH THE MANUFACTURER IS NOT LIABLE.



IN CASE OF MALFUNCTION, CONTACT AN AUTHORIZED DISTRIBUTOR FOR SERVICE. DO NOT ATTEMPT TO DO ANY REPAIRS YOURSELF.



MAKE SURE THAT THE VALVE ON THE OUTLETS IS CLOSED



AFTER 20 MINUTES OF WORKING THE MOTOR BECOMES HOT. DON'T TOUCH IT. WAIT UNTIL THE MACHINE BECOMES COOLER.

TECHNICAL SPECIFICATIONS

Item		Milky FJ 32
Voltage	(V/Hz)	230/50, 115/60
Motor Power	(W)	230/370, 450
Working rotation speed (RPM)		70 (1), 140 (2), 140 (1)
Recommended Capacity	(l)	6 - 12
Maximum Capacity	(l)	13
Net weight	(kg)	26
Protection Type	(ip)	23

UNPACKING

- Open the cardboard box and carefully remove the container including the cover, the pasteboard box and accessories.
- Place the container on a table or other stable surface in a clean dry working area.
- Open the other pasteboard box and remove the driving group.
- Unscrew two black colored nuts on the container and put driving group with holder on it. If connection part is not in same direction as axe of reduction gear on container, change the position of axe with rotation of mixer. Then fix driving group with black colored nuts.
- Put the cover on the container and connect the cover to the container with the fixing devices, that contact is made with the motor.
- Check to make sure the cork is on cover.
- Connect bottom valve on outlet.
- Connect upper valve on cold water.



A PROPERLY GROUNDED ELECTRICAL SOCKET IS REQUIRED TO OPERATE THIS CHURN. BASE OR TABLE MUST BE STABLE. MAKE SURE, THAT THE DRIVING GROUP IS FIXED ON THE CONTAINER.

CREAM

For producing qualitative butter, it needs adequate physical ripening. Time for optimal ripening is three days (in no case less than 1 day). Ripening temperature in summer is 5°C to 8°C (41 F to 46 F), in winter time 8°C to 10°C (46 F to 50 F). The cream can be stored in the container of the butter churn. The preparation of the cream for churning is important, because it can affect the taste, aroma and quality of the butter. Remove a quantity of skimmed milk, that the fat content of the remaining liquid is 40% to 45% fat for sweet cream and 30% to 35% fat for sour cream. Pasteurization of the cream is recommended.

PRODUCTION OF BUTTER

- The container has to be cleaned carefully and rinsed with cold water before being filled with cream. This process cools the container and creates a water film on it, which helps to prevent the butter from sticking.
- The container should be filled approximately 10%-40% of the container capacity. The cream should never cover the axe of the mixer.
- If you would like to process 14-16 liters of cream, we suggest filling the device 2 times with 7-8 liters, rather than processing it 1 time. You will receive butter with higher quality.
- The temperature of the cream should be between 12°C and 14°C (53,6F and 57F). At the lower end, the cream produces better quality butter, but takes a little bit longer to be produced. If temperature of cream is less than 14°C then the max. capacity of cream is 10 liters.

Capacity recommendations for Butter Churn

Maximum: 13 liters of cream

Minimum: 6 liters of cream

Ideal: 8 - 12 liters of cream

The cream should never cover the axe of the mixer.

- Make sure that the driving group is in the right position and fixed on container.
- Put the cover for container in the right position. Inox lamella on plexi cover must cover red safety button on driving group.
- Fasten the cover with fixing devices and make sure there is contact with the motor. Inox lamella must press on red button on driving group.
- Put on the main switch II for higher speed or I for lower speed.

Normally the production of butter takes less then 15 Minutes, but it could take a little longer or shorter. This depends on the amount of cream, fat content, temperature and other characteristics.

Butter production should not take longer than 20 minutes. If the butter production takes longer than 20 minutes, it could mean, that the cream has not been prepared properly or content of fat is less than 35 %.



THE PRODUCTION TIME OF BUTTER IS LIMITED ON MAX. 20 MINUTES. THE BOWL SHOULD BE FILLED APPROXIMATELY 10% TO 40% OF ITS VOLUME. THE CREAM SHOULD NEVER COVER AXE OF MIXER.

FINISHING THE BUTTER CHURNING PROCESS

- Normally after 15 minutes of production time, butter should be finished (buttermilk and butter in grain)
- Open the bottom valve and pour out the butter milk.
- Open upper valve and add cold water (approx. 6°C / 43F)
- Start driving group with little speed – switcher must be in position 1 – this cleans the butter
- Butter gets together from grain and heap. The butter is finished.
- Open the cover and take out the butter.
- Removal of the mixer: Hold the mixer and turn the holder of the mixer anticlockwise with the other hand. Now pull it out. The mixer can be removed.

CLEANING OF THE BUTTER CHURN

Remove the driving group from the container and put it on a clean and dry place. It is prohibited to clean the driving group with water or wet duster. Clean it with a wet and soft towel. Dry it properly.

Cleaning of the container and the mixing device

Remove the cover and take out the rubber washer from the edge of the container. Clean the container, mixer and rubber washer with hot (60°C) water by adding detergent. For the last cleaning, use hot clear water. After this process, please dry the butter churn properly.

After drying it, put back the rubber washer on the upper part of the container. Put back the mixer in the container on the driving axle with the one hand. With the other hand push mixer holder in the hole of the mixer and turn it clockwise.

Cleaning of the cover

Clean cover with hot water (60°C) by adding a detergent. For the last cleaning step, we recommend using hot clean water.



BE CAREFUL, NO WATER OR OTHER LIQUID SHOULD ENTER THE DRIVING GROUP.

REASONS FOR TOO LONG BUTTER PRODUCTION

- Too much cream in the container.
- The temperature of the cream is too low for making butter. Generally higher fat should be at a lower temperature, and lower fat should be at the higher end of the recommended temperature level.
- The preparation, storage, or ripening of the cream was not done correctly.
- The milk and also the cream have not been treated correctly.
- The cream was too old.
- The selected speed was wrong, too high or too low. The acidity (PH) of the cream was too high.

SPARE PARTS ORDERING PROCESS

Fast and reliable shipment of spare parts is only possible when you send us following information:

- Type of butter churn
- Serial number on the device (found on the type blade on the body on the driving group)

WARRANTY

- In case of trouble, please consult your salesman, dealer or call the authorized service organized by your distributor.
- Equipment is warranted to damages in material, faulty components and workmanship for a period of 12 months.
- The given technical specifications are only valid when all conditions in this operational manual are fulfilled.

WARRANTY IS NOT VALID IN FOLLOWING CASE:

- Defects of the butter churn and injuries, which result of improper assembly, use, connection or maintenance are not covered by warranty.
- if instructions for use are not considered
- if reparation is done by non-authorized personal
- if non original spare parts are built in
- damage, which is made for mechanical beat, or if water comes in the driving group.
- Other claims, which are not mentioned in above obligations of the manufacturer, especially respond – suability for personal injuries, are excluded.

Reparations in warranty time:

All repairs in warranty time can be enforced only with correctly full-filled bill from seller where this product was bought.



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