



CREAM SEPARATOR FJ 85 HAP



Operation Manual

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Dear customer,

we are convinced that you will be satisfied with our Pasteurizer and that this device will serve you for a long time. We hope that you also will recommend it to your friends.

Thanks for the purchase and your confidence!

GENERAL SAFETY RECOMMENDATIONS



BEFORE ANY INSTALLATION READ THIS MANUAL VERY CAREFULLY.



IN CASE OF SERIOUS MALFUNCTIONS CALL AUTHORIZED SERVICE.



POUR OIL INTO THE BODY.



MAKE SURE, THAT YOU HAVE CLOSED TOP BOWL FIXING NUT TIGHTLY ENOUGH.



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



TAKE CARE THAT WATER OR HUMIDITY WILL NOT COME INTO THE DEVICE, SPECIALLY BY CLEANING PROCEDURES.



IN CASE THAT DEVICE IS NOT FUNCTIONING PROPERLY EVEN YOU HAVE EXACTLY FOLLOWED INSTRUCTIONS DESCRIBED IN THIS MANUAL, YOU ARE ALLOWED TO USE ONLY THOSE PROCEDURES WHICH ARE ALLOWED BY MANUAL. USE OF ANY OTHER PROCEDURES OR ADJUSTMENTS COULD RESULT IN DEVICE DESTRUCTION OR LONGER SERVICE TIME. INJURIES CONNECTED WITH SUCH PROCEDURES CAN NOT BE MATTER OF ANY PRODUCT LIABILITY CLAIMS.

TECHNICAL SPECIFICATIONS

Item	Cream Separator FJ 85 HAP
Max. rotating speed	1 revolution/sec.
Max. capacity	85l/h
Max. bowl capacity	12l
Recommended capacity for skimming	to 80l
Top bowl discs with hills A	6
Top bowl discs flat B	6
Volume Oil	150ml
Milk temperature	32-40°C
Max. fat content	0,10%
Net weight	7,5kg

ACCESSORIES

In each package you will find also following accessories:

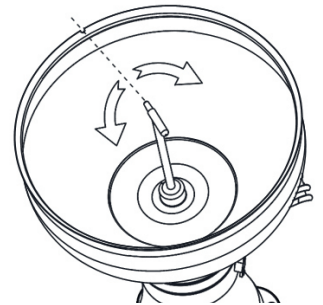
- Operation Manual
- Key for bowl fixing nut and cream screw (900026)
- Spare rubber washer (900025)

ASSEMBLING PROCEDURE

1. Put the housing on a stable surface (e.g. table or other plain and stable surface) in a clear and dry place.
2. Take bottle with machine oil and pour whole capacity of machine oil into the housing through hole.
3. Put hand crank on axle and fix with screw. Check if the handle is fix enough.
4. Put assembled top bowl on the conical motor beam and softly press it.
5. Put skimmed milk funnel on the top of the housing and then also cream funnel on the top of previous one.
6. Turn top bowl with hand and check if is not touching one the funnels and adjust funnels to desired position for skimming.
7. Place the holder for milk container on the top of both funnels. Place floating device in it. Then place milk container on the top.
8. Place closing cork in the hole situated in the middle of milk container. The narrow side of the closing cork handle must be turned away from the cut in the container (see picture). The milk outflow will be closed.

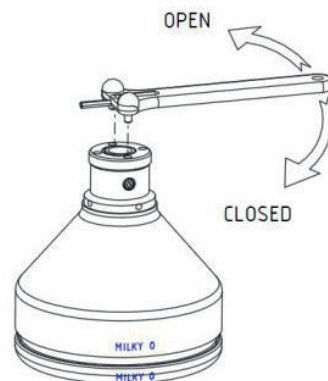


THE CLOSING CORK MUST BE CLOSED, WHEN YOU FILL THE CONTAINER. THIS MEANS THAT THE THICK SIDE OF THE CLOSING CORK HANDLE MUST BE TURNED TO OPPOSITE DIRECTION OF THE CUT IN THE CONTAINER.



TOP BOWL ASSEMBLING

1. Put the rubber washer in to the notch of top bowl bottom part.
2. Place the top bowl discs. You have to take care by top bowl discs placement - device uses two different types of top bowl discs - top bowl discs with hills A and flat top bowl discs B. You have to place this two types of top bowl discs alternate, beginning with a top bowl disc with hills A, and repeat the procedure until all top bowl discs are placed. By top bowl disc placement avoid any use of force. With gently shaking and turning of the top bowl bottom part all the top bowl discs will find their place very easily.
3. Put plastic partition in the top bowl cover part.
4. When assembling place both assembled parts of top bowl together. Take care that top bowl cover part mark "0" and top bowl bottom part "0" are in the same direction.
5. Screw the top bowl fixing nut with hand and fix it strongly with the fixing key. The mark "0" must stay in the same direction. The fixing nut must be strongly fixed, because it is exposed to high forces.



SKIMMING PROCEDURE

Best skimming results are achieved if you start to skim immediately after milking. If milk is cooled, you have to warm it up to temperature between 32 to 45°C. You can not skim milk with temperature lower than 30°C. When the milk is properly warmed up, pour it in the container.

1. Take the handle and start to turn it. When you turn the handle 50 to 60 times in minute (one turn per second) the bowl has the right speed.
2. Then you are allowed to turn closing cork to open position. The end of the closing cork is turned to the cut (tooth) in the container and flow is opened.

If milk is coming out of the housing hole means, that:

- You have opened closing cork before the motor had reached working speed,
- Top bowl nut was not fixed enough, or
- Rubber washer is placed badly or it is destroyed.

When this is the case, close the closing cork, stop turn the handle, wait that the bowl has no revolution and correct the problem.

3. After you have finished skimming procedure pour approximately ½ liter of skimmed milk back into milk container. This will clean the rest of cream in the top bowl.
4. After all procedures, close the closing cork, stop to turn the handle and wait until the bowl stops.



BEFORE EACH SKIMMING PROCEDURE, THE BOWL MUST BE CLEAN AND DRY.



ALWAYS CHECK IF RUBBER WASHER IS DAMAGED OR TOO MUCH EXTENDED. IN SUCH CASE YOU HAVE TO REPLACE IT WITH NEW ONE.



CLOSING CORK MUST ALWAYS BE CLOSED BEFORE YOU STOP THE DEVICE.

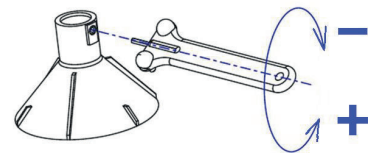


IF YOU HAVE FINISHED WITH THE SKIMMING PROCEDURE AND ALREADY STOPPED THE DEVICE, YOU MUST NOT TURN THE HANDLE BEFORE YOU HAVE CLEANED THE TOP BOWL FROM THE MILK, WHICH WAS LEFT FROM PREVIOUS SKIMMING.

SKIMMING REGULATION

The cream separator is factory adjusted, so you get around 8 to 9% of cream from whole milk volume at milk temperature 35°C. If you want different density or volume of cream, you can adjust hexagonal adjusting screw (placed in the plastic partition in top bowl upper part).

- If you want more density cream – smaller volume, you have to turn it towards right (clockwise).
- If you want less density cream – higher volume, you have to turn it towards left (counter clockwise). In most cases it is enough to turn adjusting screw for ¼ of the rotation.



YOU HAVE TO TAKE CARE THAT NOT FIX THE ADJUSTING SCREW TOO DEEP, BECAUSE YOU CAN HARM THE SCREW COIL! YOU HAVE TO TAKE CARE NOT TO UNSCREW THE REGULATION SCREW TOO MUCH. IF YOU HAVE DONE SO, YOU WILL HAVE PROBLEMS BY DISASSEMBLING THE PLASTIC PARTITION AND THE TOP BOWL UPPER PART.

MAINTENANCE AND CLEANING

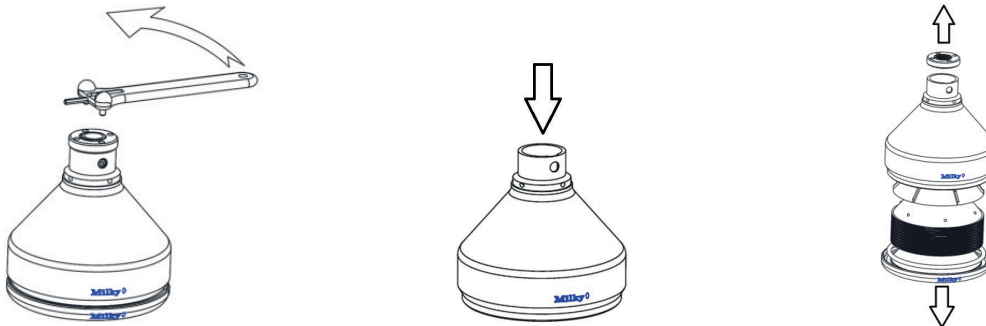
- All parts of the top bowl should be cleaned with hot water in which you should add some detergent.
- Rests of milk, cream or other impairs should be cleaned with soft duster or cleaning brush. Specially take care, that you clean very precisely all the holes in top bowl upper part, top bowl bottom part and in adjusting screw. For cleaning this parts cleaning brush is strongly recommended! Other parts of the separator that come in touch with milk, should also be cleaned with hot water in which some detergent is added. Then rinse parts in clean water.
- If milk or cream rests get dry do not remove them with sharp objects or sharp duster. It can easily happen that you ruin galvanic protection cover or plastic parts.
- Clean it first with wet duster and then try it with dry duster. Take care that water doesn't come into the device.



THE DEVICE IS PROTECTED AGAINST DIRECT WATER ACCESS, BUT YOU SHOULD ALWAYS TAKE CARE TO AVOID THAT WATER COMES INTO THE DEVICE.

TOP BOWL CLEANING

1. With the key, which is packed with the cream separator, unscrew top bowl fixing nut as it is shown on the picture. Fix key into the holes, which are on the top bowl fixing nut.
2. With stronger press on the other key end turn fixing nut until you release it. After that you can unscrew the nut easily with hand.



1. Dismount the top bowl cover with help of fixing nut key and separate all different pieces you will find under the cover - plastic partition, top bowl discs and rubber washer and clear them with hot water. To achieve better results, cleaning detergent can be added to the hot water.
2. Wash all the parts with hot water and dry them with dry and soft duster.



PLEASE AVOID TO USE FORCE – YOU CAN HARM THE DEVICE MOST PRECISE PARTS.

GARANTIE

1. In case of troubles consult with your salesman or call authorized service organized established distributor.
2. The warranty period amounts 12 month by use according to the regulations. The beginning of the warranty period is the date of the first purchase according to the original invoice or the original sales receipt. gemäß der Original-Rechnung bzw. dem Original-Kaufbeleg. Replacement deliveries or resale don't cause an extension of the warranty period.
3. Defects of the device which are due to mistakes in the manufacturing or the material, are removed within the warranty period free of charge either by repair or replacement of the concerning parts. The Franz Janschitz Ges.m.b.H. decides at its own judgement on the measure to the removal of the defect. The necessary expenditures for this purpose, like transport costs, working costs or spare part costs are in a warranty case supported by the Franz Janschitz Ges.m.b.H. - the concerning product first has to be sent in, to proof if it is a case of warranty.
4. Not included in warranty are defects or disturbances, which are caused by:
 - Damages by accident, abusive or improper operation/assembly/installation/exposures, especially with disregard of the operation manual, the instructions for use, the instructions for installation or the safety instructions.
 - Damages due to transport, carelessness, force majeure, influence of weather, other natural phenomenons or the environment of operation.
 - Damages by the application of parts, which are not manufactured or expelled from Franz Janschitz Ges.m.b.H. or authorised representatives of the Franz Janschitz Ges.m.b.H., as well as damages by the application of accessories which are not approved by the Franz Janschitz Ges.m.b.H.
 - Damages due to service features/interventions/changes/modifications, which are not made by the Franz Janschitz Ges.m.b.H. or authorised representatives of the Franz Janschitz Ges.m.b.H.
 - Damages due to normal wear and usual abrasion
 - Damages due to disregard of the maintenance and cleaning operation according to the operation manual
5. The warranty also doesn't include:
 - Device, destroyed by water or milk inflow
6. Demands for the claim:
 - The customer has to contact the Franz Janschitz Ges.m.b.H. within the warranty period
 - The customer has to verify the beginning of the warranty period (date of purchase) by presentation of the original invoice or the original sales receipt or a copy from it
 - The customer has to provide a clearly description of the errors and also has to fulfill the analysis of errors according to the instructions
 - The customer must send in the product completely and as delivered
 - The customer has to ensure that the product is packed for the transport appropriately
7. Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.

SPARE PARTS ORDERING

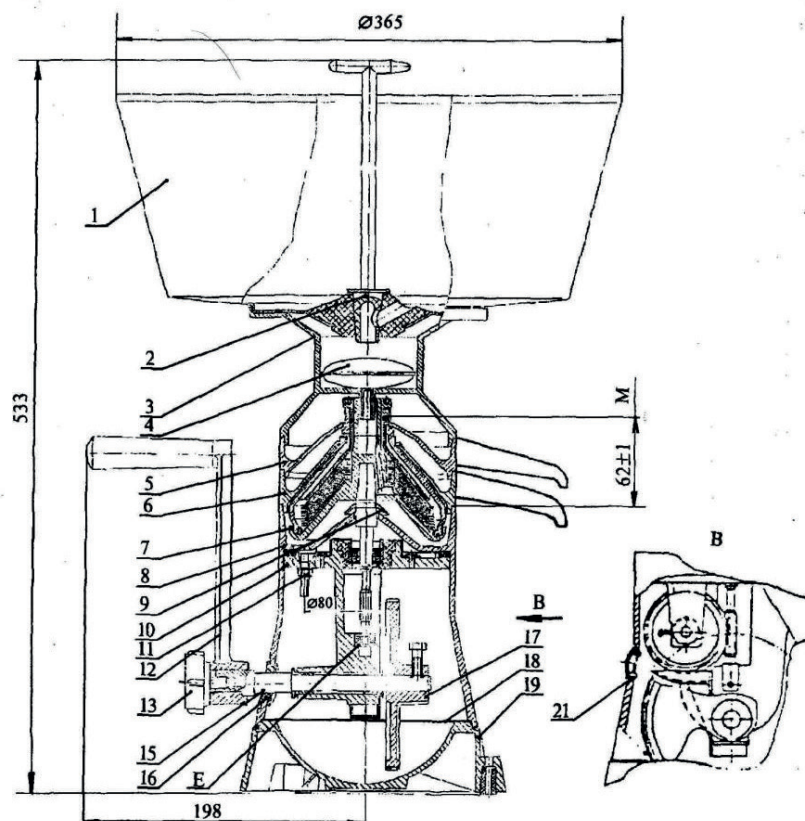
Fast and reliable shipment of spare parts is possible only if their description is clear enough. At the time of ordering please state clearly:

- Type of cream separator.
- Serial number printed on label plate at the rare side of device.
- Part name and code number of wished spare part (data on the list of spare parts).

LIST OF SPARE PARTS

	Description	Part. No.
1	Container 12l	900001
2	Closing cork	900007
3	Container holder Alu	900004
4	Floater	900008
5	Cream outlet Alu	900005
6	Milk outlet Alu	900006
7	Top bowl empty	900002
9	Protection ring	900012
10	Gear drive complete	900035
11	Handle	900027
12	Fastening screw for handle	900028
13	Spindle	900029
14	Leading brush	900030
15	Rubber washer (oil)	900031
16	Bottom cover	900032
17	Oil cork	900033

DRAWING OF THE CREAM SEPARATOR



LIST OF SPARE PARTS OF THE TOP BOWL

Description		Part. No.
1	Top bowl bottom part Top bowl upper part Top bowl fixing nut	900002
2	Top bowl fixing nut	900021
3	Top bowl discs with hills A	900022
4	Top bowl discs flat B	900023
5	Plastic partition	900024
6	Rubber washer	900025

