



# JANSCHITZ

GMBH

## Eco Midi Pasteurizer FJ 30



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Picture 1



Picture 2



Picture 3



# MANUAL

## ECO MIDI PASTEURIZER FJ 30

Engineered as finest commercial Eco Midi Pasteurizer

### GENERAL SAFETY RECOMMENDATIONS

- 1) BEFORE ANY INSTALLATION READ THIS MANUAL CAREFULLY.
- 2) NEVER START THE PASTEURIZER BEFORE WATER IS FILLED INTO IT OTHERWISE IT WOULD DAMAGE THE HEATING ELEMENTS AND CAUSE INJURIES.
- 3) BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED OFF AND THE DEVICE DISCONNECTED AND COOLED.
- 4) REPAIRS AND OTHER PROCEDURES ON THE DEVICE BEYOND NORMAL SERVICE ARE ONLY ALLOWED BY AUTHORIZED SERVICE PEOPLE.
- 5) PROTECT THE DEVICE AGAINST HUMIDITY / MOISTURE AND WATER!
- 6) IN CASE OF SERIOUS MALFUNCTION UNPLUG THE DEVICE AND CALL THE AUTHORIZED SERVICE.
- 7) IN CASE THE DEVICE IS NOT FUNCTIONING PROPERLY EVEN YOU HAVE EXACTLY FOLLOWED THE INSTRUCTIONS DESCRIBED IN THIS MANUAL YOU ARE ONLY ALLOWED TO USE THOSE PROCEDURES WHICH ARE ALLOWED BY THIS MANUAL. THE 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.
- 8) CAUTION: AT NORMAL OPERATION HOUSING OR PARTS OF IT COULD WARM UP SO MUCH (UP TO 95°C = 213°F) THAT RISK OF BURNING IS POSSIBLE IF YOU DON'T PROPERLY WORK AND TAKE CARE

### Technical data:

	<b>FJ 30</b>	<b>FJ 30 / 115</b>
Maximal capacity	35 Liters	35 Liters
Type of heating	Electrical	Electrical
Operating voltage	230 V / 50 Hz	120 V / 60 Hz
Power of heater	3,2 kW 16A	1,6 kW
Maximal temperature till ...	94°C	70 °C
Dimensions (dia. x height) cm	48 x 55	48 x 55
Net weight	11 kg	11 kg

## Dear customer

We are glad that you have chosen our Eco Midi Pasteurizer FJ 30. We are sure that this mini pasteurizer will serve you a long time in case of the correct applications and permanent as well as careful cleaning and also by following the instructions of this manual.

## **NEVER START PASTEURIZATION BEFORE FILLING WATER INTO THE PASTEURIZER OTHERWISE HEATING ELEMENTS WILL BE DESTROYED AND INJURIES MAY OCCUR DUE TO BURNINGS**

### MANUAL USE

1. Place the device on the firm, plain and stable surface.
2. Put clear PVC tube with stainless steel tube in hole (picture 1)
3. Put outlet hose (picture 2) on the cooling connector.
4. Put the milk container in the pasteurizer.
5. Fill the pasteurizer with water using the already fixed inlet hose until the water is coming out of the outlet hose.
6. Put the milk in container (min. quantity is 10 liters) and cover it with lid.
7. Through rubber washer in the lid, put the added thermometer (picture 3). Thermometer shows temperature of the media in the container.
8. Plug in the power. - The display turns on and it shows "---".  
Press the heating key. The red light is on. The display shows the last setting temperature and begins to heat. When it reaches the setting temperature, it turns automatically on keep warm, the yellow light is on. On display is shown the setting time which starts to countdown. When it comes to "0" the voice signal pipes 10 times. Pasteuriser turns off automatically and goes on standby.
9. Setting up the temperature: Press the setting key (picture) and display shows the temperature. Press the key "↑↓" and choose the temperature between 20°C and 95°C. Press again the setting key. The temperature is set up.
10. Setting up the time: After setting up the temperature press again the setting key and on display shows time. Press the key "↑↓" and choose the time between 0 - 900 minutes. Press again the setting key and time is set up. If time is "0" then after heating up the pasteuriser will be in state keep warm. Pasteuriser turns off by pressing the heating key.

**The setting temperature is temperature of warming water in second coat.**

**The pasteurizer needs approximately 40 min to heat milk to 94°C when time is start to count down (at ambient temp. 20°C).**

### REMOVING THE CONTAINER

When procedure is over, remover the cover, and take out with ladle or smaller cup the material (yogurt, curd...) When the quantity is smaller than 10 liters you can remove pot from the pasteurizer. Pour out rest of material and clean it.

### ERRORS:

1. On display is shown Er2 or Er3 and pasteuriser does not work –  
**Pull out the plug and call the authorised service - do not repair it yourself!**
2. If there is no sign on display, then the temperature safety sensor disconnected whole device. When temperature cools down, display shows "---". **Fill the pasteurizer with water using the already fixed inlet hose until the water is coming out of the outlet hose.**
3. If there is no sign on display and temperature cooled down and display is still black, then safety thermocouple disconnected whole device.

## **SAFETY AGAINST OVERHEATING**

In case that in secondary coat is not enough water or that temperature of secondary water rises over 100 °C the security switch switches off all functions on the device. In this case you have to check which step from manual use was not done properly. The mistake has to be removed – usually is not enough secondary water in pasteurizer. Fill the pasteurizer with water using the already fixed inlet hose until the water is coming out of the outlet hose.

## **CLEANING**

**BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED OF, DISCONNECTED FROM THE MAIN SUPPLY AND COOLED DOWN (CONTAINER AND MEDIUM)!**

Discard any remaining water and cool down the device before cleaning.

The milk container and the cover should be cleaned with hot water adding fat soluble detergents.

Afterwards these parts will be rinsed with pure water.

The pasteurizer shall be cleaned only with wet duster and afterwards dried with dry duster.

Do not use abrasive materials to avoid scratches.

**CAUTION: UNDER NO CONDITION THE PASTEURIZER SHOULD BE SUBMERGED IN WATER**

## **WARRANTY**

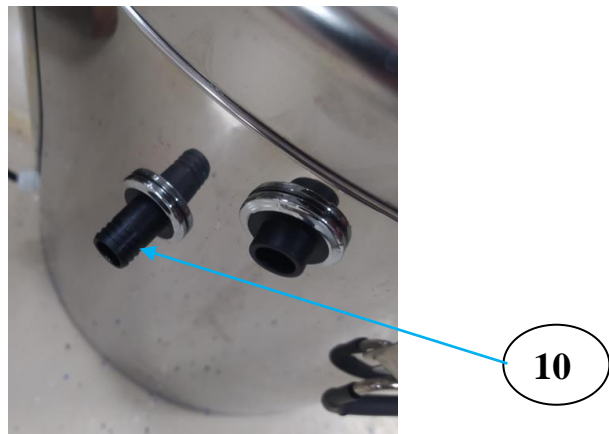
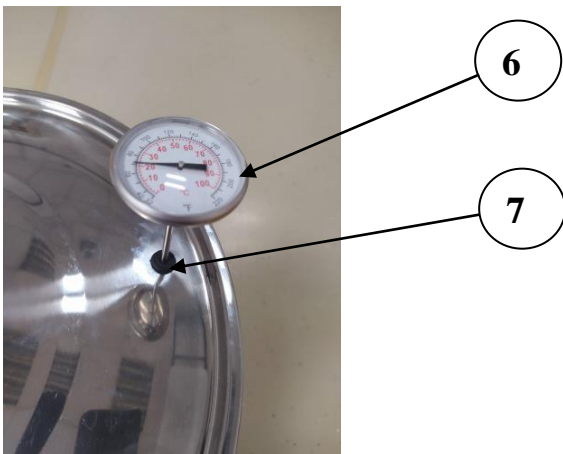
1. In case of troubles please consult your salesman call authorized service
2. Warranty is only given for defects which evidently result from wrong fabrication or materials.
3. Warranty is given for a period of 12 months. Our obligation under this warranty is limited to the repair or replacement of the instrument or part thereof which shall within 12 months after date of shipment prove to be defective after our examination.
4. Defects or injuries of the device which result of improper assembly, use, connection of maintenance are not covered by this warranty.
5. The given technical specifications are only valid when all conditions in this operation manual are fulfilled.
6. Other rights that are not mentioned in upper obligations of the manufacturer especially responsibility for personal injuries are excluded.

## **Dear customer!**

We are sure that you will find our Midi Pasteurizer FJ 30 as a helpful device and we believe that it will serve you a long time without any problems. We hope that you will recommend our Midi Pasteurizer also to your friends!

**Thank you for buying it**

SPARE PARTS LIST FJ 30  
ERSATZTEILLISTE FJ 30



Pos.	Art. No.	Part name	Part name	Kg
1	420101	Milk pot 30L	Milchbehälter 30 L	3,400
2	420109	Cover of milk pot	Deckel für Milchbehälter	0,600
3	420201	Electronic housing	Elektronikgehäuse	0,350
4	411011	Inlet hose kpl.	Wassereinflusschlauch kpl.	0,100
5	410073	Outlet hose	Wasserausflussschlauch	0,200
6	411036	Thermometer	Thermometer	0,060
7	411035	Holder for thermometer	Halter für Thermometer	0,005
8	25292	Temperature sensor PT	Temperaturfühler PT	0,005
9	252941	Electric board 230 V	Regler 230 V	0,150
9	252931	Electric board 115 V	Regler 115 V	0,150
10	420105	Colling conector	kuhlanschluss	0.050