



BUTTER CHURN FJ – 32 v 2

Operating manual

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General Safety Recommendations

- **Before installation please read this manual carefully.**
- **Device can work only with closed and fixed cover.**
- **Before start working make sure that driving group is fixed on container.**
- **Disconnect churn from electrical outlet 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 should not use the device.**
- **To ensure proper function and operation, the instructions in this manual must be followed exactly. If you do not follow these procedures, it will cause malfunction and damage to 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 and wait that losses high temperature.**

Thank you for purchasing this Butter Churn. We assure you complete satisfaction providing the instructions in this manual for use, care and cleaning are followed carefully.

Technical data

Model

Operation Voltage

FJ – 32

220 V/50 Hz

FJ – 32 / 115

115 V/ 60Hz

Motor Power

250W/370W

450 W

Working rotation speed

	1	2			1
Rpm	70	140		Rpm	140

Working Capacity

4 - 12 litre

Max capacity

13 l

Net weight

26,10 kg

Protection type

IP 56

Unpacking

- Open the cardboard box and carefully remove container with cover and another pasteboard box and accessories.
- Place the container on a table or other stable surface in a clean dry working area.
- Open other pasteboard box and remove driving group.
- Unscrew two black coloured nuts on container and put driving group with holder on it. If connection part is not in same direction like axe of reduction gear on container, change position of axe with rotation of mixer. Then fix driving group with black coloured nuts.
- Put the cover on the container and connect the cover to the container with the fixing devices so 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

Please note!

A properly grounded electrical outlet is required to operate this churn.

Base or table must be stable.

Make sure that driving group is fixed on container.

Cream

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 skim milk so that the fat containing 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.

Important!

Cool and ripen the cream by storing it for 2-3 days at 5 to 8 °C (41 F to 46 F) in the summer or 8 to 10 °C (46 F to 50 F) in winter.

Production of butter

- The container must be cleaned carefully and rinsed with cold water before filling with cream. This cools the container and creates a water film on the container which helps prevent the butter from sticking.
- The container should be filled approximately 10% to 40% of its volume.
The cream should never cover axe of mixer Look picture 5
- **If you have 15 -16 l cream , than it is better to fill two times with 8 l, than making one time. You get better quality of butter.**
- The temperature of the cream should be between **14° and 16 °C** (55 F and 57 F). At the lower end, the cream produces better quality butter but takes a little longer to make.

Amount of Cream

Maximum	13 litre
Minimum	5 litre
Ideal	8 litre to 12 litre

The cream should never cover axe of mixer

- Make sure that driving group is in right position and fixed on container Look picture 6.
- Put cover in right position. Inox lamella on plexi cover must cover red button on driving group. Look picture 2
- 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. Look picture 2
- Put on the main switch II for bigger speed or I for small speed
- If the cream has a lower fat content, choose higher speed.

Normally the production of butter takes less than 15 minutes, but it can take a little longer or shorter time, that depends of the amount of cream, fat content, temperature, etc.

Butter production should take no longer than 20 minutes, but if the butter production takes longer than 20 minutes, it could mean that the cream has not been prepared properly.

Notice!

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

- After a maximum of 12-15 minutes, start to make a butter (buttermilk and butter in grain).
- Open bottom valve and pour out the buttermilk.
- Open upper valve and add cold water (approx. 6 °C / 43 F).
- Start driving group with small speed – switcher in position 1, and clean the butter
- Butter comes together from grain in heap. Butter is finished.
- Open the cover and take out the butter
- Remove the mixer: hold the mixer and with the other hand turn the holder of the mixer in anticlockwise, and pull it out. Now the mixer can be removed. Look picture 3

Cleaning of the butterchurn

Remove driving group from container and put it on clean and dry place.

Clean the body of driving group with a wet and soft towel. Proper drying.

Cleaning of the container and the mixing device

Remove the cover. Then take the rubber washer from the edge of the container. Clean the container, mixing device and rubber washer with hot water (60 °C) by adding a detergent. For the last cleaning use hot clear water. After this the butter churn should be properly dried. When this is done, put the rubber washer back on the upper part of the container. Put the mixer in the container on the driving axe. With the other hand push mixer holder in the hole of the mixer and turn in clockwise.

Cleaning of the cover

Clean cover with hot water (60° C) by adding a detergent. For the last cleaning use hot clean water.

Important

Be careful that no water (or other liquid) is entering in 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 procedure

Fast and reliable shipment of spare parts is possible only when following information is given:

1. Type of the butter churn.
2. Number of the device can be found on the type blade of the body of driving group.

Warranty

1. In case of trouble consult your salesman or call authorized service organized by established distributors

2. Equipment is warranted to damages in material and workmanship for a period of 12 months against faulty components and assembly. Proof of warranty rights are either the invoice or the warranty card.
3. Defects of the butter churn and injuries which result of improper assembly, use, connections or maintenance are not covered by this warranty.
4. The warranty also does not cover:
 - driving units destroyed by water or milk inflow
 - mains cord
5. The given technical specifications are only valid when all conditions in this operational manual are fulfilled.
6. Other claims, which are not mentioned in above obligations of the manufacturer, especially respond - suability for personal injuries, are excluded.

Dear customer!

We are sure that you will find our butter churns as a helpful and long lasting tool for your work.

We hope that you will also recommend our butter churn to your friends.

Thank you for your confidence!