



# JANSCHITZ

GMBH

## Pasteurizer FJ – 30 NEW MIX



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# 1. GENERAL SAFETY RECOMMENDATIONS

- Before any installation read this manual very carefully.
- Connect the device to proper electrical socket.
- Before turning on the device always check that **WATER IS FILLED INTO pasteurizer, otherwise damage of the device will occur.**
- Before cleaning make sure that device is switched off, disconnected from electrical socket and cooled down!
- Don't repair the device by yourself, in case of malfunction rather call authorized service provided by your distributor.
- In case of serious malfunctions unplug the device from electrical socket then call authorized service.
- You are allowed to use only the procedures that are described in this manual. Use of any other procedures or adjustments could result in destruction of the device or injury. Injuries connected with such procedures can not be subject of any product liability claims.
- Take care that water or humidity will not come into the device, especially take care when cleaning the device.
- **CAUTION: AT NORMAL OPERATION HOUSING OR PARTS COULD WARM UP (up to 99°C = 217F) SO THAT RISK OF BURNING IS POSSIBLE, AVOID CONTACT WITH HOT SURFACES.**
- **CAUTION: HOT - RISK OF INJURY.**

*We are glad that you decide to buy our pasteurizer and we promise that it will serve you for a long time if you will use and clean it according to descriptions stated in this User's manual.*

**NEVER START PASTEURIZATION BEFORE FILLING WATER INTO THE PASTEURIZER, OTHERWISE HEATING ELEMENTS WILL BE DESTROYED AND INJURIES MAY OCCUR.**

## 2. TECHNICAL SPECIFICATIONS FJ – 30 Mix

PRODUCT		FJ – 30 mix 230 V	FJ – 30 mix 115 V
Operating voltage	[V/Hz]	230 / 50	115 / 60
Type of heating	[W]	electrical	electrical
Heater power	[W]	3200	1500
Motor	[rpm]	100	100
Max. capacity	[liters]	35	35
Min. capacity	[liters]	15	15
Maximum temperature	[°C]	92	70
Dimensions in cm	dia. x height	48x74,5	48x74,5
Net weight	[kg]	14	14

## 3. UNPACKING

Unpack the device carefully and check that nothing is left in the cardboard box. Place it on the plain and stable surface in clean, dry and dust-free place. Before use check that all parts are assembled according to scheme.

## 4. ACCESSORIES

Pasteurizer contains the following accessories:

- Inlet hose
- Outlet hose
- Thermometer
- Handle for pot
- User's Manual

***Please note!***

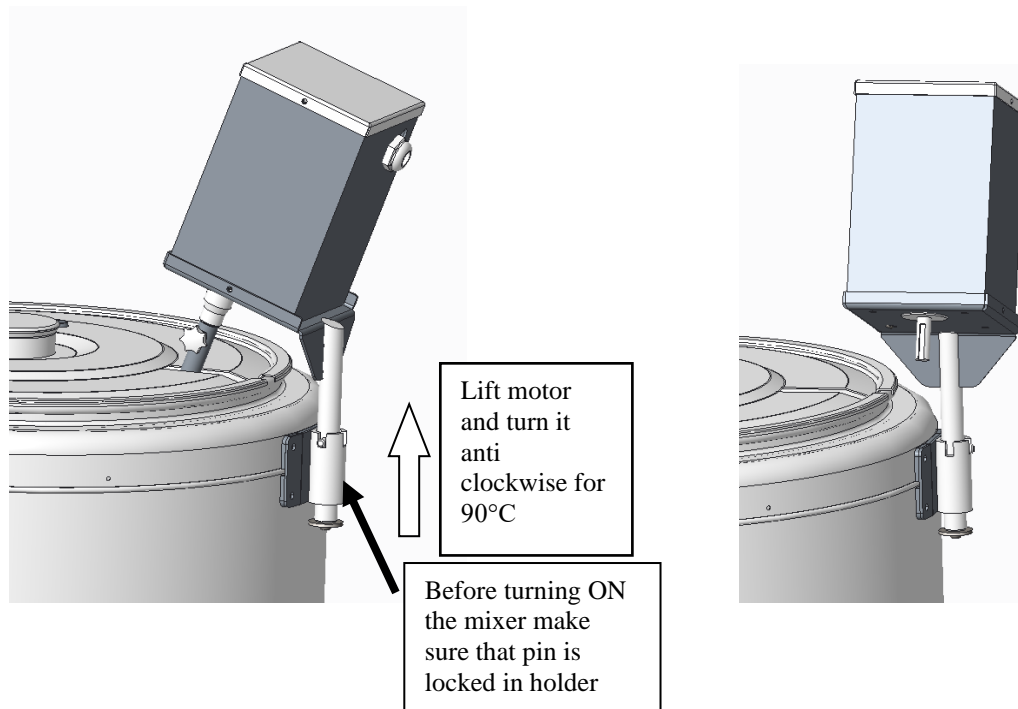
***Main cord must be connected to safety outlet with grounded terminal!***

## 5. DEVICE ASSEMBLY AND SPARE PARTS

All important parts of device are named and described below:

1. Pasteurizer
2. Cover of milk pot
3. Handle for pot
4. Inlet hose kpl.
5. Outlet hose
6. Thermometer
7. Holder for thermometer
8. Temperature sensor
9. Electric board





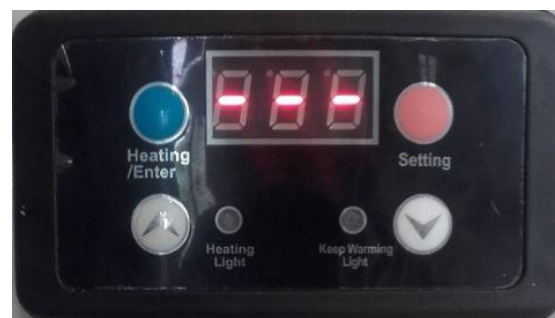
## Device spare parts list:

Pos.	Art. No.	Part name	Name	Kg
1	101704	Milk pot	Milchbehälter	3,400
2	101710	Cover of milk pot	Deckel für Milchbehälter	0,850
3	102540	Handle for pot	Griff für Milchbehälter	0,020
4	100370	Inlet hose kpl.	Wassereinflusschlauch kpl.	0,100
5	110273	Outlet hose	Wasserauslaufschlauch	0,200
6	411036	Thermometer	Thermometer	0,060
7	100214	Holder for thermometer	Halter für Thermometer	0,005
8	25292	Temperature sensor PT	Temperaturfühler PT	0,150
9	252941	Electric board 230V	Regler 230V	0,150
9	252931	Electric board 115V	Regler 115V	0,150
10	100679	Motor	Motor	
11	100289	Main switch	Ein / Aus Schalter	
12	100290	Cover of main switch	Schalterabdeckung	

## 6. SETUP

Control panel of controller unit has four buttons (see picture below).

- With red button you enter settings.
- Buttons up and down are used for browsing through the settings and changing parameter values.
- **Pressing blue button starts or stops the heating process. (Before turning on the device always check that WATER IS FILLED INTO pasteurizer, otherwise damage of the device will occur.)**
- When device is energized you can read sign “---“.



- To turn ON mixer press switch



**Before turning ON the motor make sure that milk pot is fixed with hooks, to avoid damaging the mixer and damaging the milk pot!**

***Before starting the heating process make sure there is secondary water in the pasteurizer and that settings are properly adjusted.***

### Temperature setting

Temperature parameter represents the temperature of secondary water (heating water). When red button “Setting” is pressed once, you enter the setup menu. Setpoint temperature of the heater can be adjusted by pressing buttons up or down. Values from 20°C to 99°C can be set. Adjusted value starts to blink on the screen. To apply the value press red button once again. After that you enter holding time setting. If you press red button once again you exit settings and sign “---“ appears.



***Temperature parameter represents the temperature of secondary water (heating water).  
Temperature of milk is lower and must be measured separately!  
Milk temperature depends on milk volume to be pasteurized, temperature of heating  
water and environment temperature.***

### Holding time setting

When red button “Setting” is pressed two times, you enter the setup menu of holding time. Holding time is expressed in minutes. Here you set the holding time by pressing buttons up or down, values from 0 to 999 can be set. Adjusted value starts to blink on the screen. To apply the value press red button once. After applying holding time you exit settings, sign “---“ appears.



***Time parameter represents the holding time.  
When secondary water (heating water) reaches setpoint temperature, control unit beeps  
and enters holding process. At holding process, secondary water is kept on setpoint  
temperature for a setpoint time!***



## 7. HEATING PROCEDURE

Before heating, device must be properly connected.

- Place the device on the firm, plain and stable surface. It is recommended that the source of cooling water and the drain is not more than 2 m away from the pasteurizer.
- Put inlet hose on the outlet for water
- Put outlet hose on the cooling connector.
- Put milk container in the pasteurizer (housing). Fix the milk container with the fixing hooks.
- Fill pasteurizer with water using the already fixed inlet hose until the water is coming out of outlet hose.
- Put the milk in container (min. quantity is 10 liters) and cover it with lid.
- Through rubber washer in the lid, put the added thermometer. Thermometer shows temperature of the media in the container.
- Plug in the power. Display turns on. Turn the main switch on (located on the side of the electric closet).
- Heating can begin when device is properly setup (see chapter 6).
- Press blue button to start the heating process. The red light is on. The display shows the present temperature and begins to heat till set temperature is reached.
- After set temperature is reached heating transforms to holding, control unit beeps and the yellow light is on. On display you can see the setting time which starts to countdown. When it comes to "0" the voice signal beeps 10 times. Pasteurizer turns off automatically and goes on standby.
- When process is done, control unit beeps 10 times, pasteurizer turns off and your milk is pasteurized.

## 8. COOLING PROCEDURE

Slowly open the valve on your water network or cooling tank, that you connected inlet hose to. Cold water will slowly come into the pasteurizer and through outlet hose to the drain or back to cooling tank (differs from your connection). Cooling speed depends on cooling water temperature and flow. When desired temperature is reached, close the water valve and switch device off.

### REMOVING THE CONTAINER

When procedure is over, remove the cover, slowly open both clips and take out with ladle or smaller cup the material (yogurt, curd...) When quantity is smaller than 10 liters, lift motor and turn it 90° anti clockwise, then take two handles for pot, place them in the edge of container and remove pot from pasteurizer. Pour out rest of material and clean it.

## 9. MAINTENANCE AND TROUBLESHOOTING

If error code Er2 or Er3 is written on display and pasteurizer does not work, disconnect the pasteurizer from mains and call the authorized service - do not repair it yourself!

<b>Error code</b>	<b>Description</b>	<b>Solution</b>
Er-2	Temperature sensor is loosen or missing - open circuit	Check the temperature sensor for loosen contacts and refit, if there is no sensor connected, connect the sensor
Er-3	Temperature sensor malfunction - closed circuit	Replace the temperature sensor with new one, the sensor is in short circuit.

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. (overheating protection). In this case you have to reread the manual and use the product properly. The mistake must be removed – usually this happens when there is not enough secondary water in the pasteurizer. When this happens, thermostat activates and disconnects power supply to heater. Thermostat will be automatically reset after device cools down, you must wait.

## 10. CLEANING

- Before cleaning make sure that the pasteurizer is switched off and disconnected from main power supply.
- Before cleaning make sure that the pasteurizer is cooled down.
- The milk pot and the cover should be cleaned with hot water adding fat soluble detergents. Afterwards these parts should be rinsed with pure water.
- The pasteurizer shall be cleaned only with wet cloth and afterwards dried with dry cloth.
- Do not use abrasive materials to avoid scratches.
- After use always clean the pot. Do not use aggressive detergent.
- If milk or cream rests get dry do not remove them with sharp objects or sharp duster.

***Ensure that no water comes into contact with electronics and electronic parts.***

## 11. SPARE PARTS ORDERING PROCEDURE

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 pasteurizer.
- Serial number printed on label plate at the rear side of device.
- Spare part name and number

## 12. WARRANTY

- In case of troubles consult with your salesman or call authorized service.
- Equipment is warranted to be free from defects in material and workmanship for a period of 12 months against faulty components and assembly. 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.
- Defects or damages of the device, which are result of improper assembly, use, connection or maintenance are not covered by this warranty.
- The warranty also doesn't cover:
  - Device malfunction due to water or milk inflow,
  - Mains cord,
  - Repairs done by yourself or by other not authorized people,
  - Damage made during transport
- Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.
- The given technical specifications are valid only when all conditions in this user's manuals are fulfilled.

***Dear Customer!***

***We are sure, you will find that our pasteurizer is a helpful tool and we believe that it will serve you for a long time without any problems. We hope you will recommend it also to your friends!***

***Thank you for buying it!***