



BUTTER CHURN FJ – 100 C

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.**
- **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**

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	FJ – 100C	FJ – 100C / 115
Operation Voltage	220 V/50 Hz	115 V/ 60Hz
Motor Power	1.100 W	750 W
Working rotation speed	36 Rpm to 124 Rpm	
Working Capacity	15 to 50 liter	
Max capacity	50 liter	
Net weight	67 kg	
Protection type	IP 56	

Setting up

- Remove packing material and unfix the device.
- Place the device on a table or other stable surface in a clean dry working area. Working area must be strong enough.
- Control position of the silicon washer – must stay in groove on cover
- Put the cover on the container and connect the cover to the container with the fixing devices so that contact is made on security switcher.
- Connect cooling –warming coat on cooling or warming source .
- 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.

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 15% to 40% of its volume.
The cream should never cover axe of mixer
- **If you have 51 l cream , than it is better to fill two times with 26 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). If temperature of cream in container is not right (14°C) than warm or cool the temperature of cream with water to the right level.

Quantity of Cream

Maximum	50 litre
Minimum	15 litre

The cream should never cover axe of mixer

- Put cover in right position. Inox lamella on cover must cover button on security switch.
- Fasten the cover with fixing devices and make sure there is contact with the security switcher.
- Put on the main switch(18) to start to work. With bottom on the box choose and set up the speed. Small display shows the speed.
- If the cream has a lower fat content, choose higher speed.
- Small revolution of mixer usually used for cleaning butter

Normally the production of butter takes less then 20 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 15% to 40% of its volume. The cream should never cover axe of mixer.

Finishing the butter churning process

- After approximate of 20 minutes it starts 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. 6-12 °C). Clean the butter.
- Set up small speed – turn button unclockwise and check revolution on display
- Grainy Butter becomes a compact mass. Butter is finished.
- Open the cover and take out the butter
- Remove the mixer: hold the mixer with one hand and with the other hand remove fixing hook on back side of device and take removable spindle and remove it for distance which is necessary. When the removable axe is out of mixer than the mixer can be removed.

Cleaning of the butterchurn

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 cover. Put the mixer in the container on the driving axe. With the other hand push removable spindle into the hole of the mixer and fix this spindle with fixing hook.

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 cover 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 24 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 responsibility for personal injuries, are excluded.

Dear customer!

We are sure that you will find our butter churn 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!