



***ELECTRIC MILK SEPARATOR
FJ – 350 v.4***

Manual

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1. GENERAL SAFETY RECOMMENDATIONS

- **Before any installation read this manual very carefully.**
- **Make sure, that you have closed top bowl fixing nut tightly enough.**
- **Disconnect device from mains before cleaning.**
- **Don` t repair the device by yourself, in case of malfunction rather call authorized service provided by your distributor.**
- **Take care that milk, water or humidity will not come into the device, especially by cleaning procedures.**
- **The motor of separator always has to be switched on for about 3 minutes before starting the separation, otherwise the result is incorrect separating.**
- **The suspension system of the motor is the floating type. Therefore do not be surprised if by touching of motor shaft certain mobility is noticed. It should never be rigid. The top bowl is situated right at the center of the machine and at a good height. The suspension can be adjusted but should not be modified under any circumstances.**
- **In practice the only maintenance of cream separator is changing the carbon brushes, which should be replaced by authorized service before they are completely worn out. Check the carbon brushes when the motor starts running slower or is not running smoothly or stops.**
- **In case of serious malfunctions unplug the device from mains and call authorized service.**
- **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.**

We are glad that you decide to buy our cream separator and we promise you 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.

2. TECHNICAL SPECIFICATIONS

		350 l
Operating voltage (model 230V)	[V/Hz]	230 / 50
Operating voltage (model 115V)	[V/Hz]	115 / 60
Motor power	[W]	250
Max. operating speed	[RPM]	7500
Max. container capacity	[l]	22
Recommended capacity for skimming	[l]	to 250
Net weight	[kg]	13
Protection type		IP 23

Recommended skimming capacity is maximal milk volume, that can be skimmed within 45 minutes.

3. UNPACKING AND SET UP

Unpack the device carefully and check nothing is left in the cardboard box. Place it on the plain and stable surface in clear, dry and dust-free place.

4. ACCESSORIES

In each package you will find also following accessories:

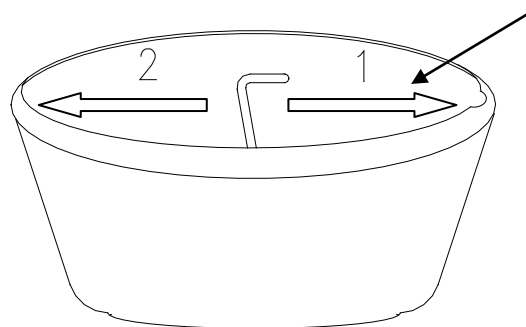
- User's Manual
- Cleaning brush
- Key for bowl nut fixing and cream screw
- Spare rubber washer

Please note!

Mains cord must be connected to safety outlet with grounded terminal! A properly grounded electrical outlet is required to operate this cream separator.

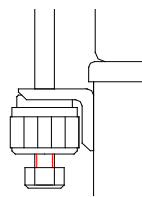
5. ASSEMBLING PROCEDURE

- Put the housing with outlets holder on a plain surface
- Put assembled top bowl on the rubber cone fixed on the end of the motor shaft. Knock slightly on top of the bowl so that it sticks securely on the cone.
- Put skimmed milk funnel (conical shape) on the top of the outlet holder and then also cream funnel (concave shape) on the top of previous one.
- Turn top bowl with hand and check if is not touching one the funnels and adjust funnels to desired position for skimming.
- Place the container holder on the top of both funnels. Place floating device in it. Then place container on the container holder. Fix all parts together by fixing part with handle.
- Place closing cork in the hole situated in the middle of milk container. The horizontal bar of the closing cork handle must be turned away from the cut in the container (see picture). The milk outflow will be closed.



Cut on the container:

1. Open
2. Closed



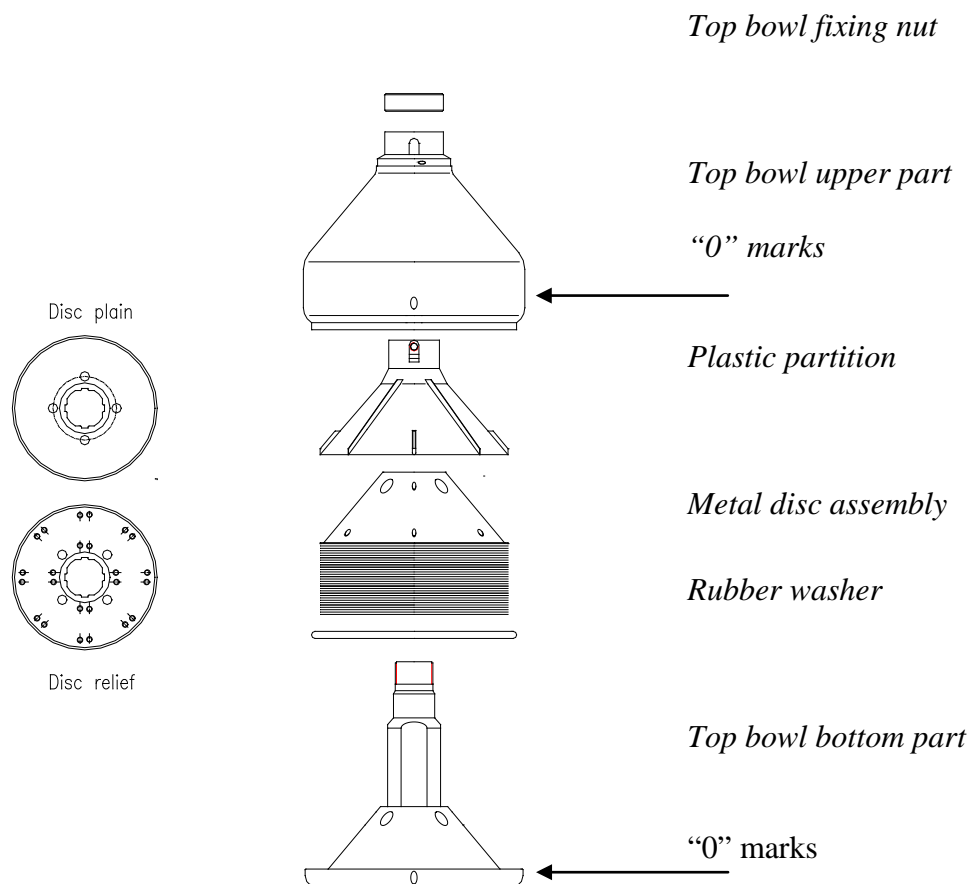
Fixing part with handle

Please note!

The closing cork must be closed, when you fill the container. This means that the end of the closing cork handle must be turned to opposite direction of the cut in the container.

6. TOP BOWL ASSEMBLING PROCEDURE

- Put the rubber washer in to the notch of top bowl bottom part.
- Place the metal discs which are different regarding the placement of distance embossment. Put different discs alternately one by one. Start with relief disc ,than put plain disc Do not use force. With gently shaking and turning of the bowl bottom part all the discs will find their place very easily.
- Put the plastic partition in the top bowl cover part.
- Place both assembled parts of top bowl together. Take care that top bowl cover part mark »0« and top bowl bottom part mark »0« are in the same direction.
- Screw the top bowl fixing nut with hand and fix it strongly with the key. The marks »0« must stay in the same direction. The fixing nut must be strongly fixed, because it is exposed to high forces.



Please note!

The top bowl fixing nut must be tightened well, because it is exposed to a considerable pressure.

7. SKIMMING PROCEDURE

Best skimming results are achieved if you start to skim immediately after milking. If this is not possible the milk has to be heated to 30 - 45 °C again. When the milk is separated below 30 °C the capacity of the cream separator decreases and the separating will not be optimal. Do not separate cold milk. When the milk is properly warmed up, pour it in the container.

- Turn on cream separator with I / O switch and wait 120 seconds until top bowl reaches working speed. Cream separator has built in special electronic circuit which provides slow and soft motor start. This prevents sliding of the top bowl on the motor.
- When the motor has reached its working speed turn closing cork to open position. The end of the closing cork is turned to the cut in the container and flow is opened. The skimmed milk must leave the bowl through the four holes in the top bowl and flow out by the lower milk outlet. The cream must leave the bowl through the cream adjusting screw and flow out by the upper cream outlet.
- When milk is coming out of the outlets holder holes the closing cork must be closed immediately while the motor is still running. When all the milk has left the bowl the motor must be switched off. Check what is wrong.

Some possibilities:

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

Please note!

If you have finished with your skimming procedure and you have stopped the device, you must not turn ON the motor before you pour out all the milk from top bowl, which was left from previous skimming.

After you have finished skimming procedure pour approximately 12 l of skimmed milk back into milk container. This will clean the rest of cream in the top bowl. After all procedures taken, simply turn OFF the device and wait until motor stops.

When machine starts to work the bowl must always be completely dry.

Please note!

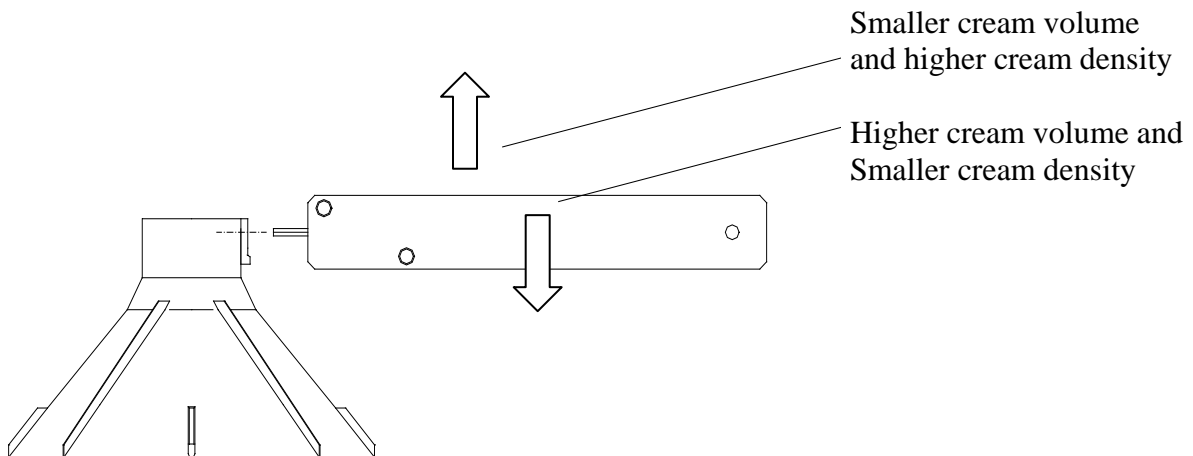
Always check if rubber washer is damaged or too much extended. In such case you have to replace it with new one.

8. SKIMMING REGULATION

The cream separator is factory adjusted, so you get approx. 10 % of cream from whole milk volume at milk temperature 30 - 45 °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 dense cream – smaller volume, you have to turn it towards right (clockwise).
- If you want less dense 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.

Cream adjusting screw details and function



Please note!

You have to take care that not fix the adjusting screw to deep, because you can harm the screw coil! You have to take care not to unscrew the regulation screw to much. If you have done so, you will have problems by disassembling the plastic partition and the top bowl upper part.

9. MAINTENANCE AND CLEANING

- After use clean the cream separator parts (except motor part) thoroughly with a neutral detergent that does not affect the aluminum, the rubber washer and other parts of the separator. Do not use an acid or alkaline or other aggressive 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.
- Before cleaning cream separator housing (motor part) you must always disconnect device from mains. Clean it first with wet duster and then try it with dry duster. Take care that water doesn't come into the device.

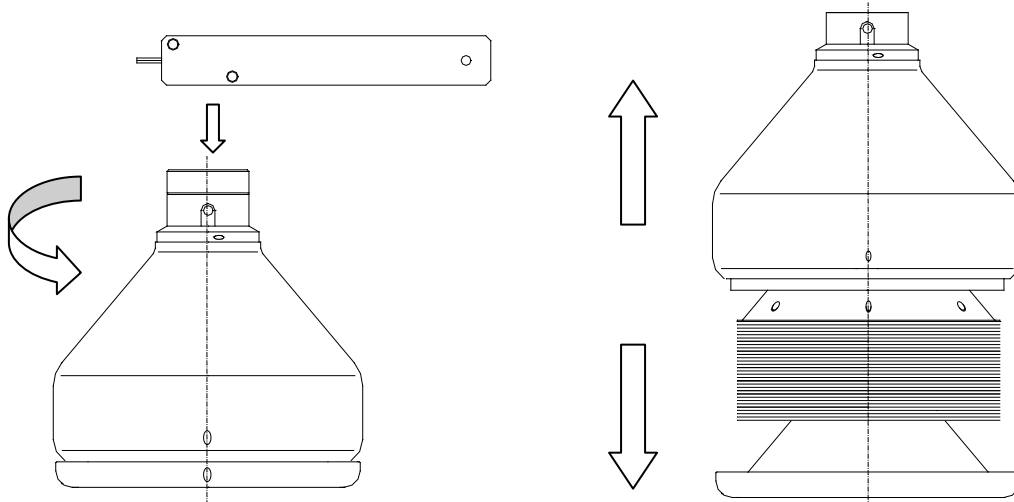
Ensure that no water comes into contact with the motor and other electric part.

Please note!

Before cleaning cream separator housing (motor part) you must always disconnect device from mains.

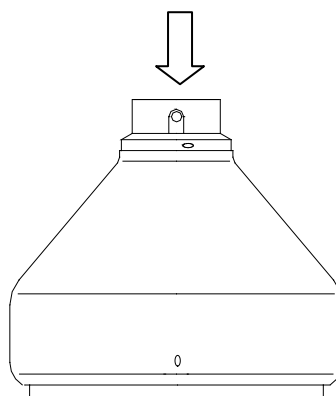
10. TOP BOWL CLEANING PROCEDURE

With the key, which is packed with the cream separator, unscrew top bowl fixing nut as it is shown on the picture.



The easiest way to perform this procedure is:

- Fix key into the holes, which are on the top bowl fixing nut
- 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.
- Dismount the top bowl cover with help of fixing nut key and separate all different pieces you will find under the cover - plastic partition, metal discs and rubber washer and clear them with hot water. To achieve better results, cleaning neutral detergent can be added to the hot water.



- Wash all the parts with hot water and dry them with dry and soft duster.

Please note!

After use clean the bowl parts thoroughly with a neutral detergent that does not affect the aluminum, the rubber washer and other parts of the bowl. Do not use an acid or alkaline or other aggressive detergent.

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 cream separator.
- Serial number printed on label plate at the rare side of device.
- Spare part name and number (look service manual)

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 injuries of the device, which are result of improper assembly, use, connect or maintenance are not covered by this warranty.
- The warranty also doesn't cover:
 - Motor destroyed by water or milk inflow,
 - Run out brushes,
 - Mains cord,
 - Repairs done by yourself or by other not authorized people,
 - Transport costs.
- 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, that you will find out our cream separator as a helpful tool and we believe that it will serve you for a long time without any problems! We hope it will be recommended also to your friends!

Thank you for buying it!