

de BETRIEBSANLEITUNG

en OPERATING INSTRUCTION

fr NOTICE D'UTILISATION



MINI PASTEURISATOR, KÄSE UND JOGHURTKESSEL FJ 15
MINI PASTEURIZER, CHEESE AND YOGHURT KETTLE FJ 15
PASTEURISATEUR, CHAUDIÈRE A FROMAGE ET YAOURT FJ 15

230 V - Type 13304

115 V - Type 13305



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Dear customer,
we are convinced that you will be satisfied with our Mini Pasteurizer, cheese and yoghurt kettle FJ 15 and that this device will serve you for a long time. We hope that you also will recommend it to your friends.

Thanks for the purchase and your confidence!

GENERAL SAFETY RECOMMENDATIONS



BEFORE ANY INSTALLATION READ THIS MANUAL CAREFULLY.



NEVER START THE PASTEURIZER BEFORE WATER IS FILLED INTO IT OTHERWISE IT WOULD DAMAGE THE HEATING ELEMENTS AND CAUSE INJURIES.



BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED OFF AND THE DEVICE DISCONNECTED.



REPAIRS AND OTHER PROCEDURES ON THE DEVICE BEYOND NORMAL SERVICE ARE ONLY ALLOWED BY AUTHORIZED SERVICE PEOPLE.



IN CASE OF SERIOUS MALFUNCTION UNPLUG THE DEVICE AND CALL THE AUTHORIZED SERVICE.



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.

TECHNICAL DATA

Item		FJ 15	FJ 15 / 115V
Max. capacity	(l)	14	14
Heating type		Electrical	Electrical
Cooling		Manually	Manually
Operating voltage	(V/Hz)	230 / 50	120 / 60
Power of heater	(kW)	2,8 13A	1,5k
Max. temperature	(°C)	90	74
Dimensions (dia. x height)	(cm)	32 x 52	32 x 52
Net weight	(kg)	6	6

OPERATION



1. Placement

Put pasteurizer on a table or suitable flat surface.



2. Fixing inlet hose

Put inlet hose (with standard rubber connector) in the hole.



3. Fixing outlet hose

Put outlet hose on the cooling connector.



4. Milk container

Put the milk container in the pasteurizer.



5. Filling the milk container

Fill the milk container till mark „MAX“.



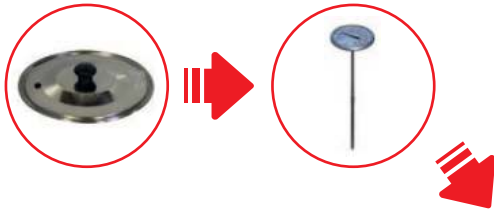
6. Cover

Put the cover on the Pasteurizer.



7. Fixing hooks

In case that milk container is filled with quantity less than mark "MAX" it is necessary to fix milk container with the two fixing hooks on the upper side of the container.



8. Thermometer

Put the thermometer in the hole on the cover.



9. Connecting inlet hose with water pipe

Before every SWITCH ON pasteurizer must be connected on water pipe, water collector or cooling system. For connection has to be used tube with universal rubber connector.



10. Fill the kettle with cooling/heating water

Open the water valve that much that water connection stays on the valve.



OPEN SLOWLY THE VALVE FOR WATER AND ONLY THAT MUCH THAT RUBBER CONNECTOR STAYS ON THE PIPE - SUCH WATER FLOW IS SUFFICIENT AND ECONOMICAL. IF WE INCREASE WATER FLOW THEN RUBBER CONNECTOR FALLS FROM THE PIPE. HIGHER WATER FLOW WILL NOT SHORTEN TIME OF COOLING, IT WILL ONLY ENLARGE USE OF WATER WHICH IS NOT ECONOMICAL.



11. Water comes out from the outlet hose

Pasteurizer fills with water and when water comes out from the outlet hose then the pasteurizer is filled with water. Pasteurizer is prepared for working.



12. Turn off the water pipe



13. Connecting on electric supply

Plug in the power. Before connecting pasteurizer on power supply it must be checked that power supply in the room corresponds to the power voltage indicated on nameplate and to power of connection on power supply.



14. Display turns on

After plugging in the power the display turns on and shows „---“.



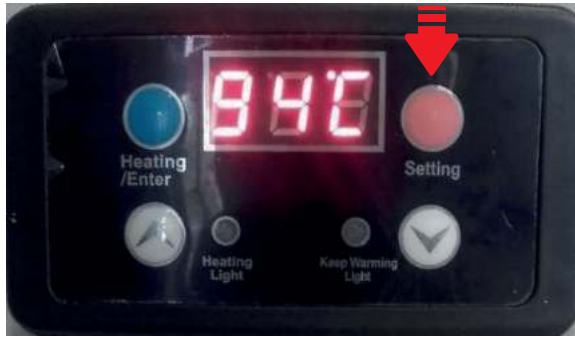
15. Show present temperature

Press the „SETTING“ key and the display shows the present temperature.



16. Choose water temperature

For changing the water temperature press key ↑ (enlargement) or ↓ (reduction) and choose between 20°C and 99°C.



17. Fixing the water temperature

Press the „SETTING“ key again to set up the water temperature.



18. Show time

After adjusting the temperature, press the „SETTING“ key and the display shows the time.



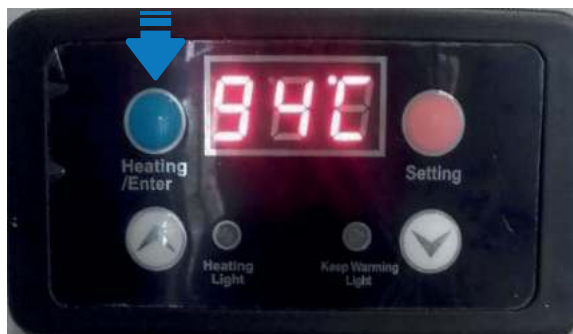
19. Choose time

For changing the time press key ↑ (enlargement) or ↓ (reduction) and choose between 0 and 999 minutes.



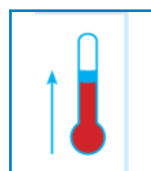
20. Fixing the time

Press the „SETTING“ key again to set up the time.



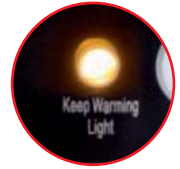
21. Press heating key

Press the heating key. The red light is on. The display shows the present temperature.



22. Heating up

The Pasteurizer begins to heat till the adjusted temperature.



23. Keeping warm

When the adjusted water temperature is reached, the Pasteurizer automatically turns on „keep warm“. The yellow light is on. The Pasteurizer maintains this water temperature as long as you set the warming time.



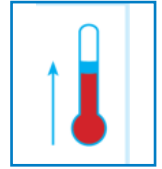
24. Count down

The display shows the adjusted time which starts to count down.



25. Going on stand by

When the warming time reaches „0“, the Pasteurizer goes to stand by with a short signal.



26. Cooling down the milk

Turn on the water for cooling down the milk. The time of cooling depends on the temperature of the water.

ERRORS

On display is shown „ER2“ or „ER3“ and the Pasteurizer doesn't work:

Pull the plug and call the authorised service - do not repair it yourself!

SAFETY AGAINST OVERHEATING

In case that in the secondary container is not enough water or the temperature of the secondary water rises over 100°C, the security switch switches off all functions of the device. In this case you have to check which step from the manual was not done properly. This mistake has to be removed - usually there is not enough secondary water in the Pasteurizer. The secondary water must always reach till mark „MAX“ written in the Pasteurizer.

RESTART

1. Wait that the Pasteurizer cools down
2. Remove milk container
3. Put the Pasteurizer askew
4. On the bottom you can see an iron pole - push on it
5. Start once again with the procedure from the manual

TEMPERATURE

The following values are approximate common values. These values can be different, because they depend on certain parameters, like for example the milk temperature, the environmental temperature, how much milk is in the kettle, etc.

Wanted milk temperature	Set up temperature	Set up time	Whole heating time
62°C	68°C	10min	31min.
76°C	82°C	10min	38min.
90°C	99°C	17min	57min.

CLEANING

- First switch off the Pasteurizer and cool down the device.
- Remove any water/milk. Milk and dirt should be removed with a soft cloth or brush. The milk container and the cover should be cleaned with hot water and liposoluble cleaning agents. Afterwards this parts should be rinsed with pure water.
- The Pasteurizer should only be cleaned with a wet cloth and afterwards be dried with a dry cloth.



THE PASTEURIZER HAS TO BE SWITCHED OFF AND DISCONNECTED FROM THE POWER SUPPLY BEFORE CLEANING.



UNDER NO CONDITION THE PASTEURIZER SHOULD BE SUBMERGED WITH WATER.



DO NOT USE ANY AGGRESSIVE OR SCRATCHING CLEANING AGENTS TO AVOID SCRATCHES.

SPARE PARTS

A quick and correct delivery of spare parts is only possible, if you tell us the following specifications:

- Type of device.
- Serial number printed on label plate at the rare side of device.
- Part name

ERSATZTEILLISTE



Description		Art. No.
1	Milk container 14 l	25295
2	Cover for milk container	25296
3	Inlet hose	411011
4	Fixing hooks (1 pair)	410.057
5	Outlet hose	410.073
6	Thermometer	411036
7	Holder for thermometer	411035
8	Temperature sensor	25292
9	Electric board 230 V	25294
9	Electric board 115 V	25293

WARRANTY

1. In case of troubles consult with your salesman or call authorized service organized established distributor.
2. The warranty period amounts 12 month by use according to the regulations. The beginning of the warranty period is the date of the first purchase according to the original invoice or the original sales receipt. Replacement deliveries or resale don't cause an extension of the warranty period.
3. Defects of the device which are due to mistakes in the manufacturing or the material, are removed within the warranty period free of charge either by repair or replacement of the concerning parts. The Franz Janschitz Ges.m.b.H. decides at its own judgement on the measure to the removal of the defect. The necessary expenditures for this purpose, like transport costs, working costs or spare part costs are in a warranty case supported by the Franz Janschitz Ges.m.b.H. - the concerning product first has to be sent in, to proof if it is a case of warranty.
4. Not included in warranty are defects or disturbances, which are caused by:
 - Damages by accident, abusive or improper operation/assembly/installation/exposures, especially with disregard of the operation manual, the instructions for use, the instructions for installation or the safety instructions.
 - Damages due to transport, carelessness, variations or failure of the power supply, force majeure, influence of weather, other natural phenomenons or the environment of operation.
 - Damages by the application of parts, which are not manufactured or expelled from Franz Janschitz Ges.m.b.H. or authorised representatives of the Franz Janschitz Ges.m.b.H., as well as damages by the application of accessories which are not approved by the Franz Janschitz Ges.m.b.H.
 - Damages due to service features/interventions/changes/modifications, which are not made by the Franz Janschitz Ges.m.b.H. or authorised representatives of the Franz Janschitz Ges.m.b.H.
 - Damages due to normal wear and usual abrasion
 - Damages due to disregard of the maintenance and cleaning operation according to the operation manual
5. The warranty also doesn't include:
 - Heater
 - Motor, destroyed by water or milk inflow
 - Mains cord

6. Demands for the claim:

- The customer has to contact the Franz Janschitz Ges.m.b.H. within the warranty period
- The customer has to verify the beginning of the warranty period (date of purchase) by presentation of the original invoice or the original sales receipt or a copy from it
- The customer has to provide a clearly description of the errors and also has to fulfill the analysis of errors according to the instructions
- The customer must send in the product completely and as delivered
- The customer has to ensure that the product is packed for the transport appropriately

7. Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.