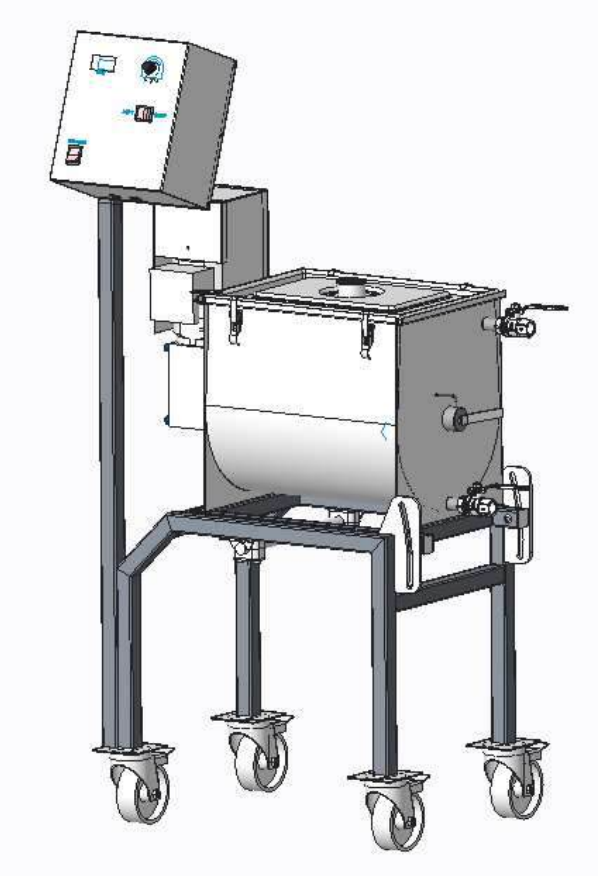
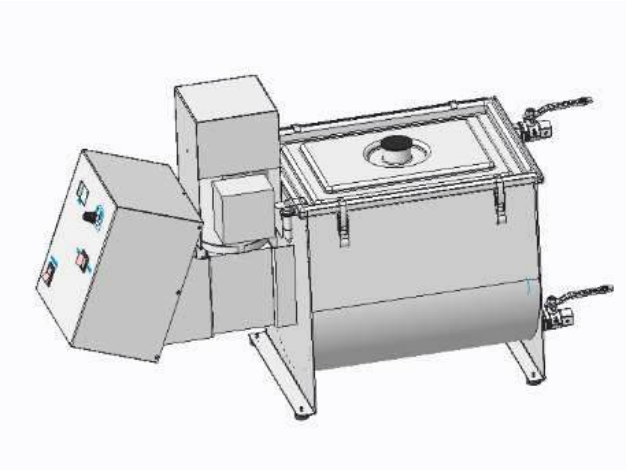
BUTTER CHURN FJ-32





INSTRUCTIONS MANUAL

Version 1, January 2024

Content

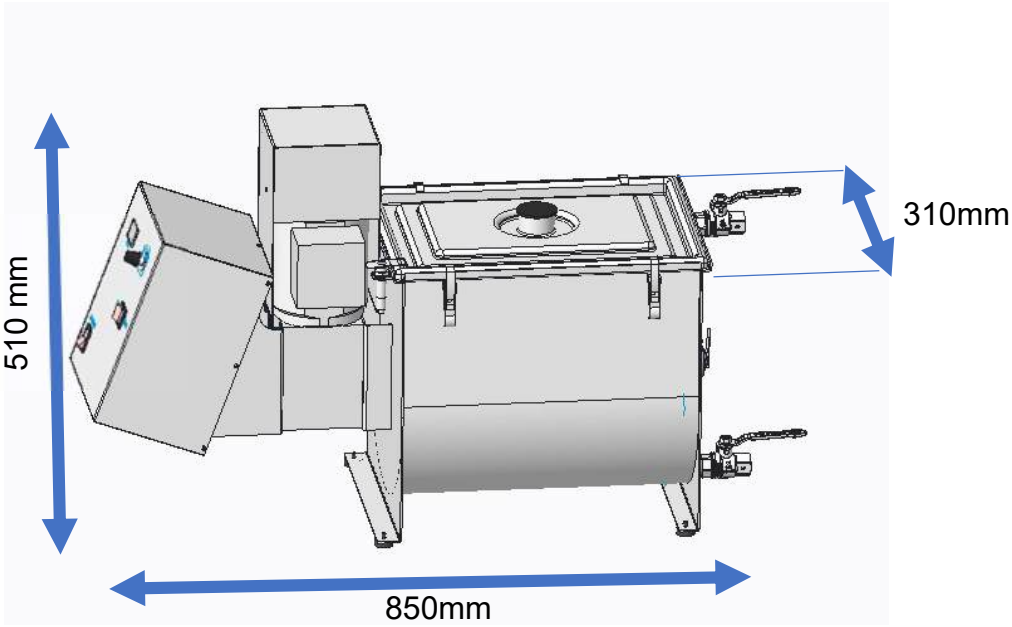
1. General safety recommendations

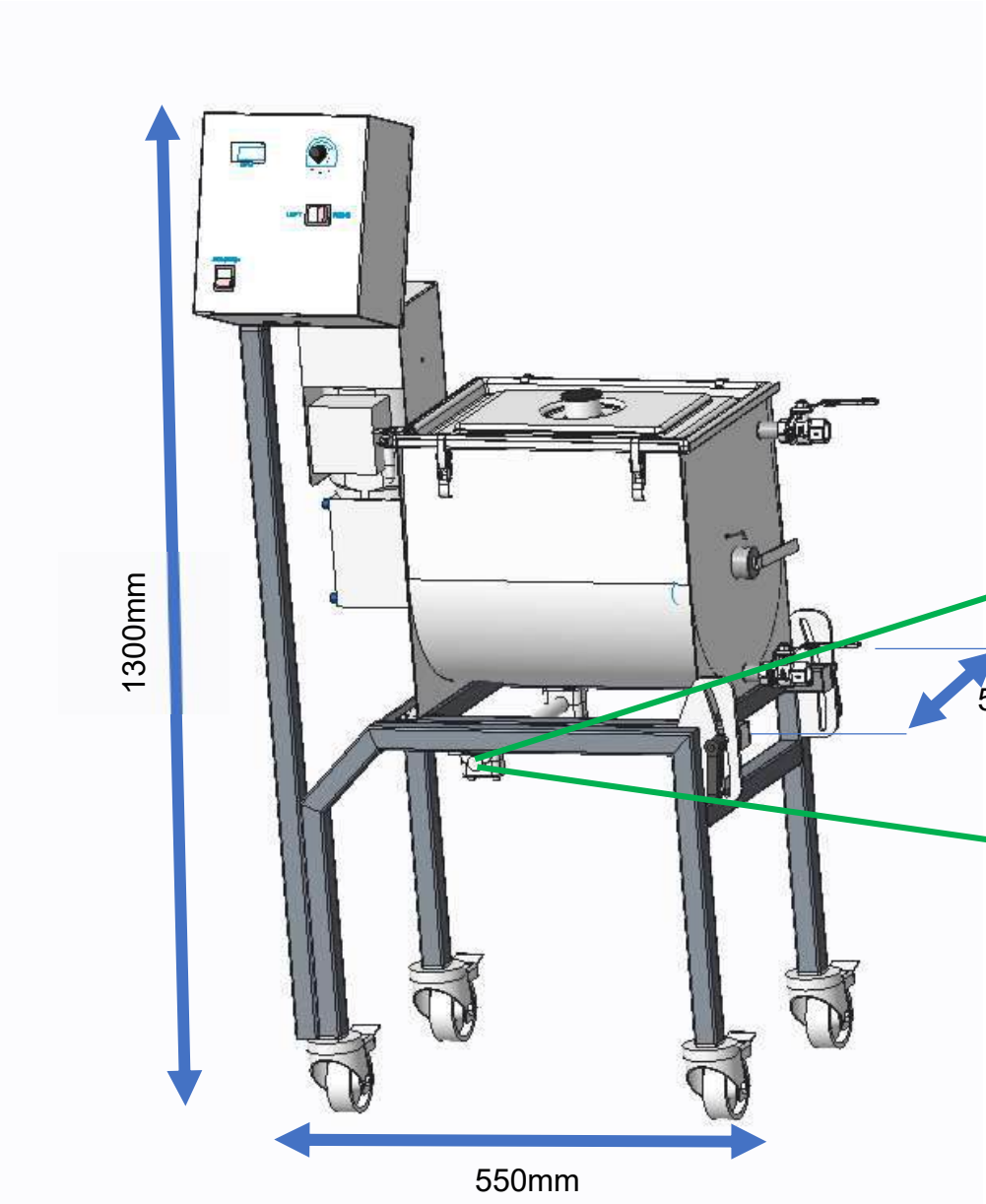
To ensure proper function and operation, the instructions in this manual must be followed exactly. If you do not follow these procedures, it will cause malfunction and damage to the unit for which the manufacturer is not liable.

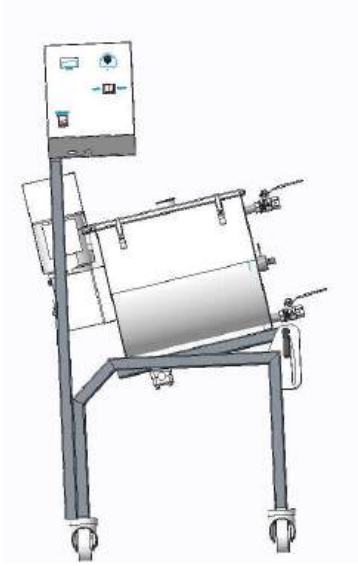
- Before installation, please read this manual carefully.
- Device can work only with closed and fixed cover.
- Disconnect churn from electricity before cleaning and after use.
- Don't repair the device yourself; in case of malfunction rather call the authorized service offered by your distributor.
- Protect the driving group from water and humidity, especially when cleaning.
- 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 outlet is closed before filling.
- After longer working motor can become hot, pay attention.

2. Technical data

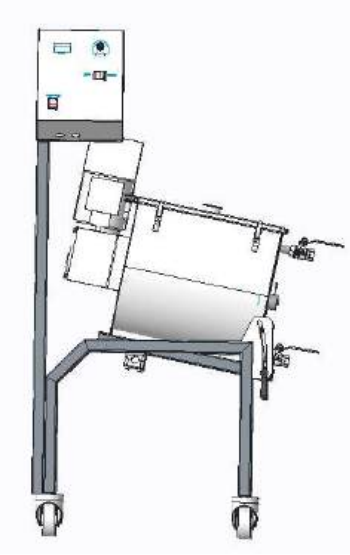
	FJ 32-N	FJ 32 TM
Operation Voltage	230 V/50 Hz	230 V/50 Hz
Motor Power	400 W	400 W
Working rotation speed	55-220 RPM	55-220 RPM
Working Capacity	6 - 12 liter	6 - 12 liter
Max capacity	13 liter	13 liter
Outflow	1/2 “	1/2 “
Net weight	29 kg	40 kg
Protection type	IP 23	IP 23
Stable support	/	On wheels
Tilt mechanism	/	±11°
Dimension	510x310x850	660x550x1300







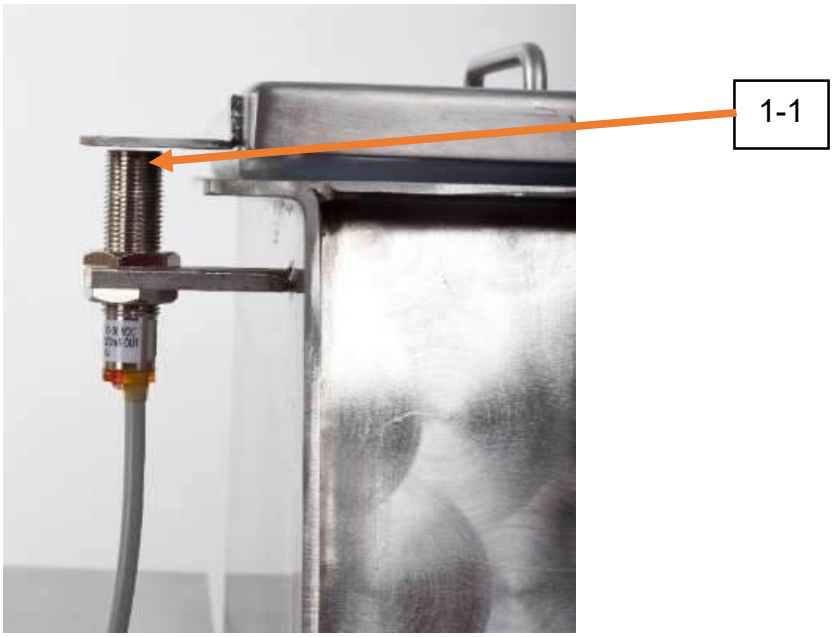
Tilt back



Tilt forward

Unpacking and preparing device for first use

- Open the cardboard box and carefully remove the assembled device
- Take special care on regulation box – do not apply any force to regulation box when moving the device.
- Place the device on a table or other stable surface in a clean dry working area.
- Before every use carefully clean the container and mixer with fresh water.
- Connect upper valve on cold water inlet (make sure that valve is closed)
- Put the cover on the container and connect the cover to the container with toggle latches, so that contact is made with the safety sensor (Picture 1).
- After every use carefully clean the cover sealing with fresh water.
- A properly grounded electrical socket is required to operate this churn.



Picture 1

3. Production of butter

Preparation

The preparation of the cream for churning is important because it can affect the taste, aroma and quality of the butter. It is necessary that cream is matured up to three days before churning (minimum is one day) between 5°C and 8°C. The cream can be pasteurized in advance. The cream can be matured in the container, but the cover must not be fixed with toggle latches.

Butter production

Before every use 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 is filled:

- **Normal:** **6 - 12 liters of cream**
- **Maximum:** **13 liters of cream**

Temperature of the cream, before butter production, has to be around 10°C.

If the temperature is lower than 7°C then max. volume of cream should not exceed 8 liters. The cream must never cover the axe of mixer.

We can start churning when there is proper amount of cream in the container (max 13 l). Put cover on container, take special notice for right position of lamella – it must cover the safety switch on driving unit (picture 1, position 1-1). Fasten the cover with toggle latches.

Before connecting to main power supply, check the main switch to be in OFF position (picture 2, position 2-1), then connect the device to power supply. Put the container in up position.

Switch the device on with turning the main switch into ON position (picture 2, position 2-1). Set up the maximum speed. (at beginning we normally set bigger RPM of mixer because we want better whipping) Speed of mixing is adjusted with potentiometer (picture 2, position 2-3)

Put direction of rotation of the mixer to the right with black switch (picture 2, position 2-2) That means the mixer is pushing the cream up the slope.

If the cover is not on container butter churn will not start!

Picture 2

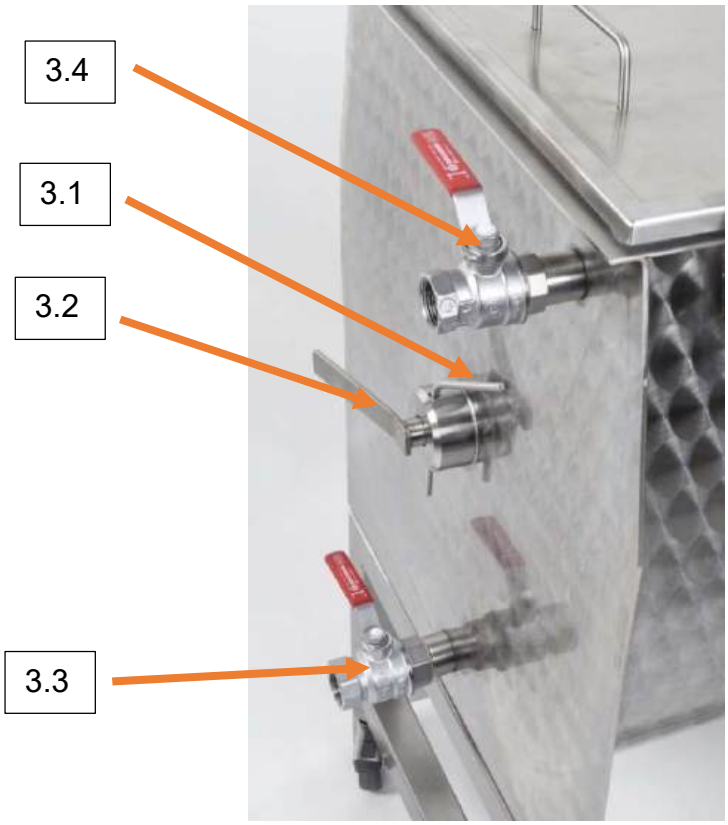
When cream starts to form small grains of butter, we stop the mixer and pour out buttermilk. Then we set up the RPM on minimum setting. (lower RPM ensures good knitting and cleaning of butter)

Normally the production of butter takes approximately 15-20 minutes, but it can take a little longer or shorter time, that depends of the amount of cream, fat content, temperature, etc.

Place the container in lower position and change direction of mixing to the left. Mixer pulls the butter up the slope and kneads it. After butter is formed, machine must be stopped and buttermilk can be poured out. During kneading cold clean water is added through the upper valve and excessive water is poured out through the bottom valve. When the kneading water stays clean the butter-making process is complete. Butter comes together from grain to heap.

Take notice that you do not open the top cover during the process and do not interfere with outlet valve during operation, even if it is stuck with butter.

When the butter is formed, first turn black switch into neutral position, then turn off the main switch (picture 2, position 2-1) and put the cord out of electricity. Then you open top cover and remove the safety pin on the front end of churn (picture 3, position 3-1). Shift the axis (picture 3, position 3-2) to free the mixer. Push the mixer from motor axis and remove it from container. Clean the butter of the mixer and container.



Picture 3

If the cover opens during operation, the mixer stops. The black switch for mixing (picture 2, position 2-2) has to be placed in position ˝0˝, the cover has to be placed properly on the container, then switch on the black switch to CW or CCW.

Why the butter isn't formed in appropriate time:

- too much or not enough cream in the container
- inappropriate temperature of the cream.
- preparation, storage, or ripening of the cream was not done correctly
- the acidity (PH) of the cream was too high.
- cream has not enough fat content

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 or content of fat is less than 35 %.

4. Cleaning

Clean the body of driving group with dry and soft towel **– do not pour or spray driving group with water!**

Remove the cover. Then take the silicone washer from the edge of the cover. Clean the cover, mixing device and silicone washer with hot water (max. 50°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 silicone washer back on the cover. Put the mixer in the container on the driving axe. With the other hand push mixer holder in the hole of the mixer and apply the safety pin.

Important

Be careful that no water (or other liquid) is entering in driving group!

5. Spare parts

For spare parts order contact the salesman or distributor of the device.

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

- Type of the butter churn.
- Serial number of the device

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

6. Warranty

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.

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.

The warranty does not cover:

- defects of the device due to improper use
- servicing by unauthorized personnel
- disuse of original parts
- driving units destroyed by water or milk inflow
- defects due to impacts

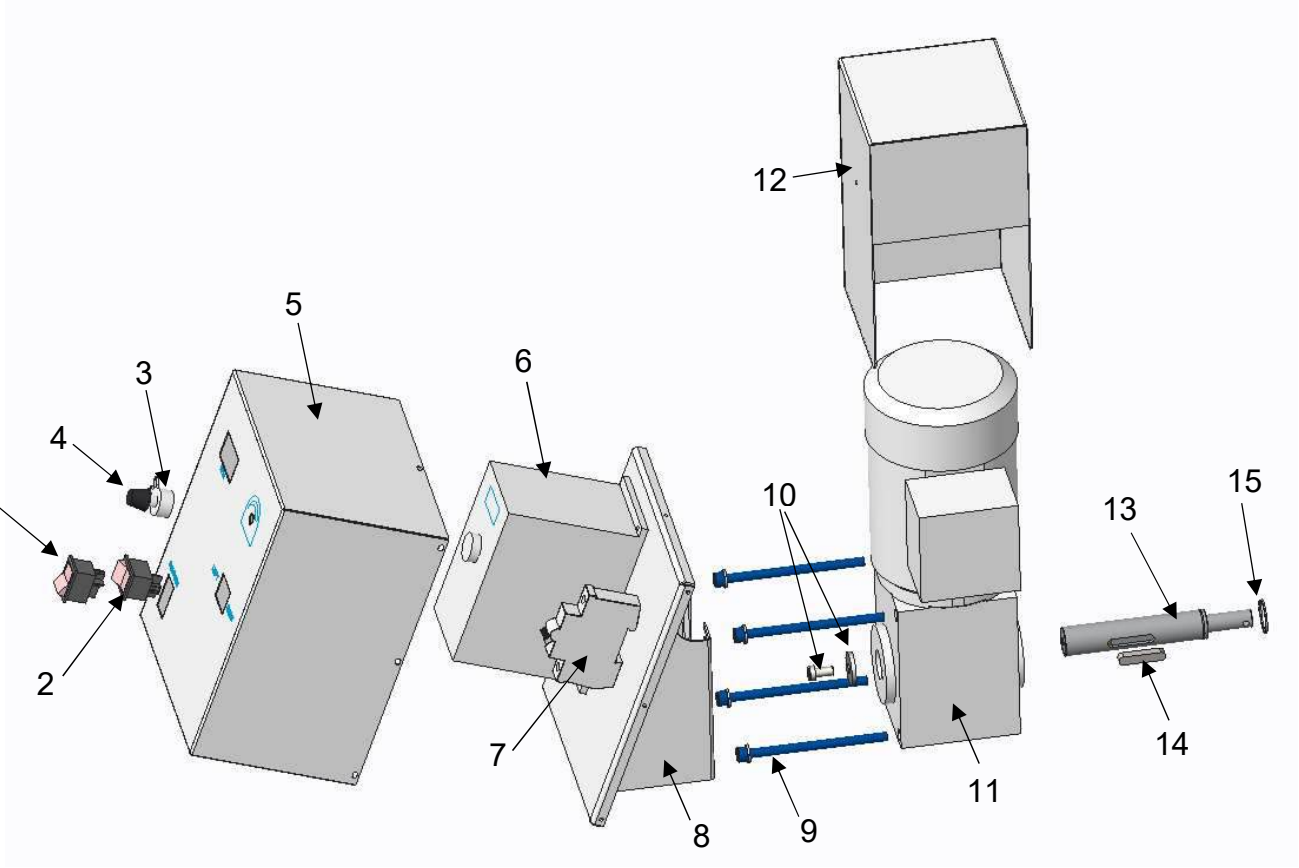
Defects or injuries of the device which result of improper assembly, use, connection of maintenance are not covered by this warranty.

The given technical specifications are only valid when all conditions in this operational manual are fulfilled. Other claims, which are not mentioned in above obligations of the manufacturer, especially respond - suability for personal injuries, are excluded.

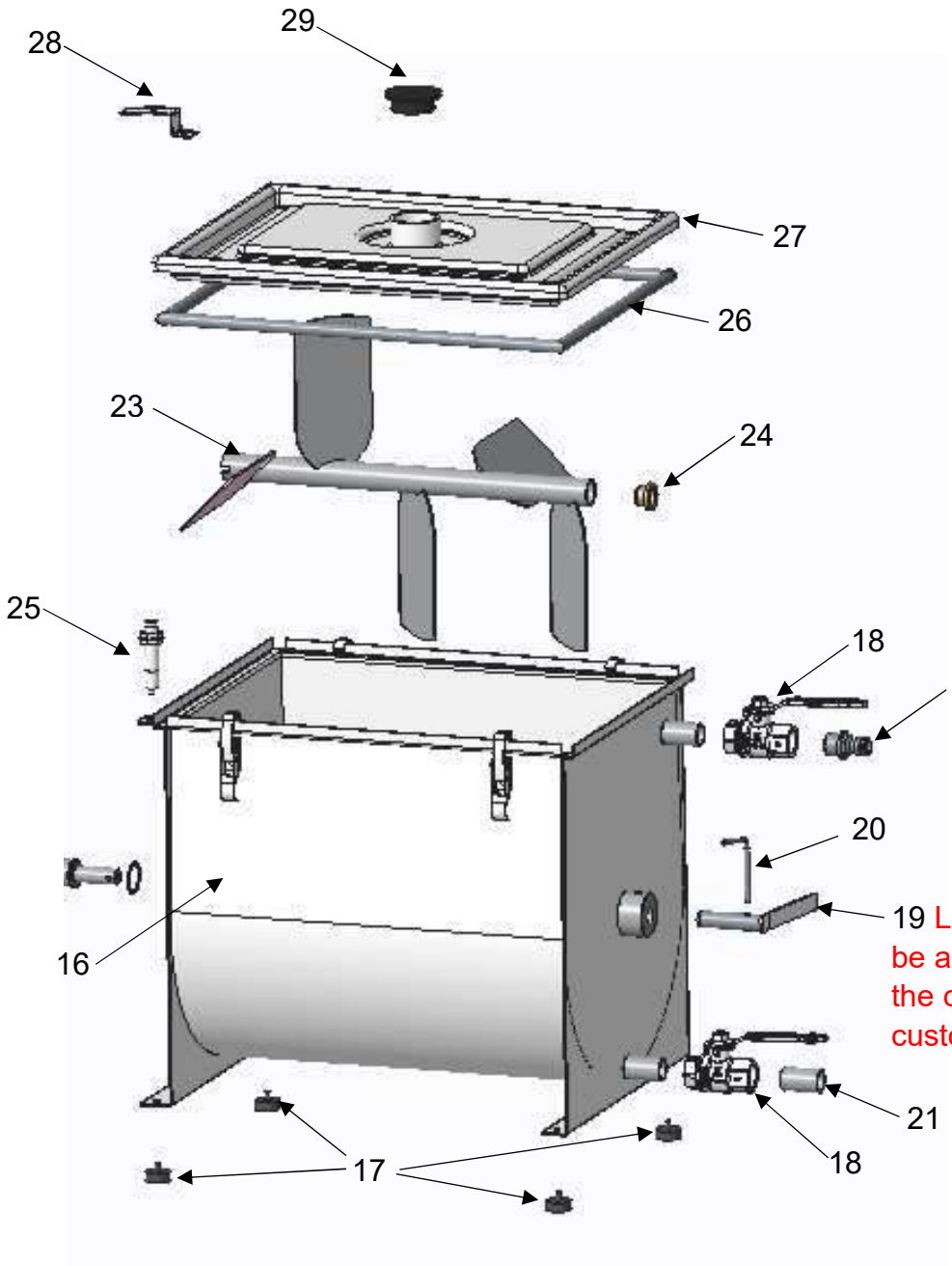
Thank you for purchasing our Butter Churn. We are sure that you will find our butter churns as a helpful and long-lasting tool for your work.

Thank you for your confidence!

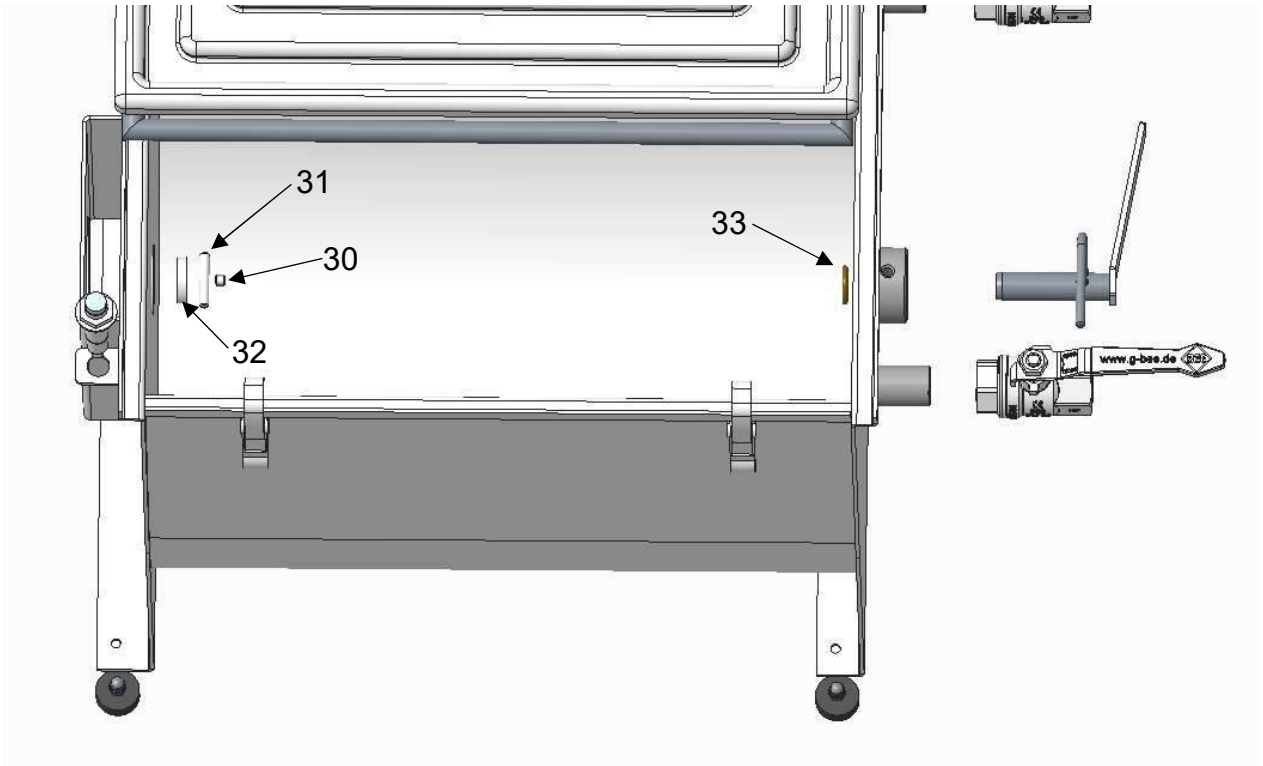
7. Spare parts FJ32-N



Pos.	Art. No.	Part name
1.	100029 + 100030	Main switch + cover
2.	100200 + 100030	Switch 1-0-2 + cover
3.	100463	Potentiometer
4.	100464	Potentiometer knob
5.	110850 + 110875	Cover for frequency inverter + label
6.	110869	Frequency inverter
7.	100459	Fuse
8.	110880	Holder
9.	100208 + 100133	Screw + washer
10.	101033 + 102017	Axle screw + washer
11.	100503	Electric motor
12.	110353	Cover for motor
13.	100203	Axle
14.	100206	Dowel
15.	100015	Retaining ring

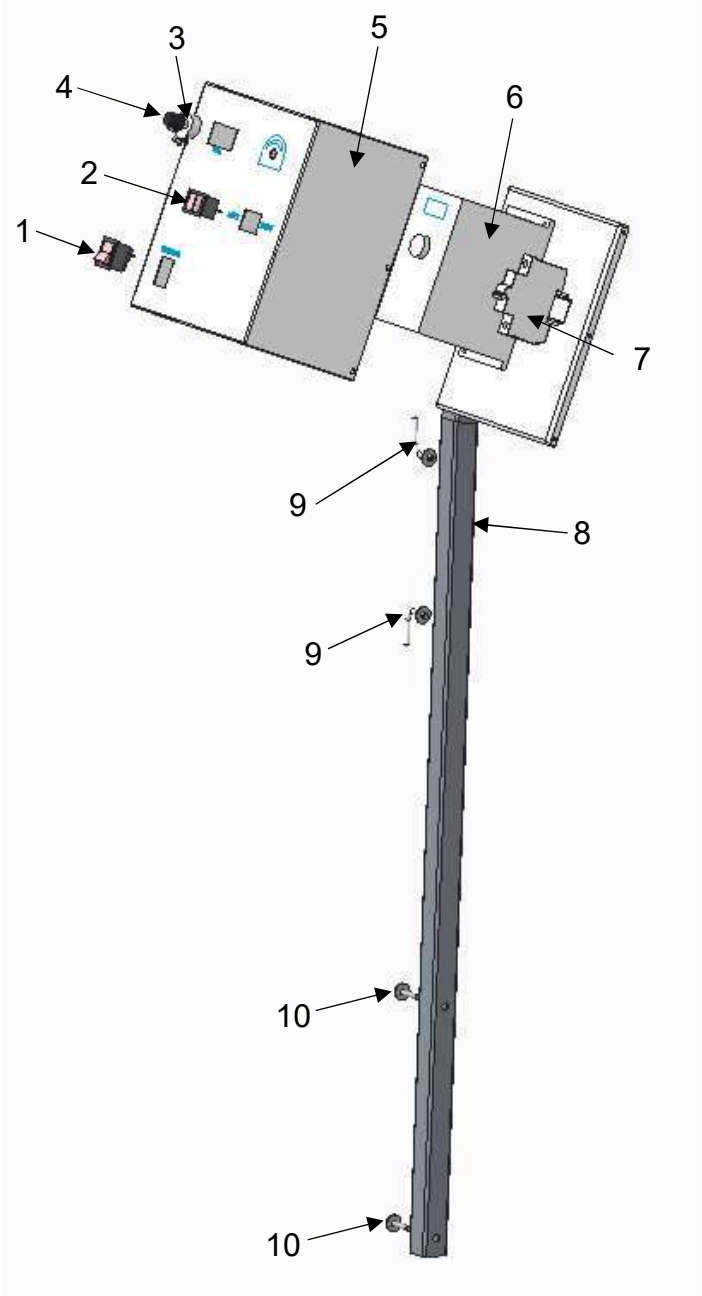


Pos.	Art. No.	Part name
16.	100176	Container
17.	100437	Foot
18.	100062	Valve
19.	100177	Moving Axle
20.	101421	Pin for moving axle
21.	110274	Outflow
22.	102372	Water connector
23.	101793	Mixer
24.	100509	Guide slides
25.	110280	Sensor
26.	100523	Silicon washer for cover
27.	100180	Cover
28.	100525	Click lamella
29.	100524	Black rubber cork



Pos.	Art. No.	Part name
30.	100118	Screw
31.	100204	Axle pin
32.	100008	Seal
33.	100194	Seal O-ring

Spare parts FJ32 TM



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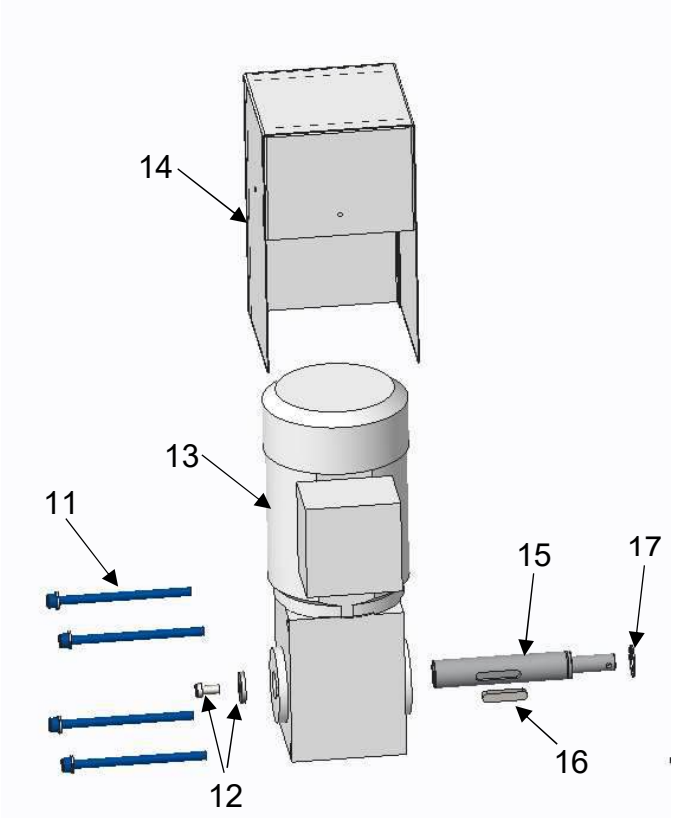
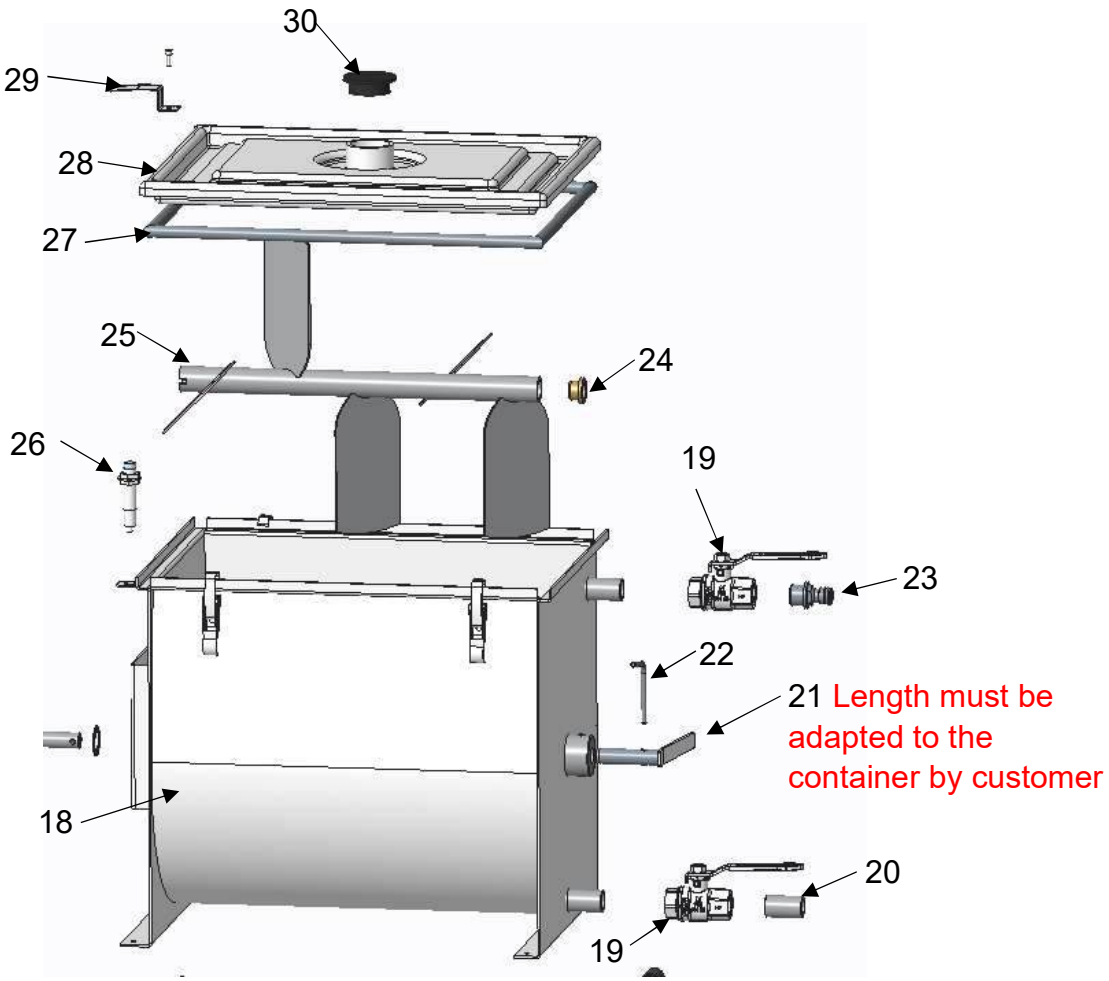
4.	100464	Potentiometer knob
5.	110850 + 110875	Cover for frequency inverter + label
6.	110869	Frequency inverter
7.	100459	Fuse
8.	110873	Frequency holder
9.	102527+100099 + 100138	Cable holder + nut + washer
10.	101273 + 100138	Screw + washer



Pos.	Art. No.	Part name
11.	100208 + 100133	Screw + washer
12.	101033 + 102017	Axle screw + washer
13.	100503	Electric motor
14.	110353	Cover for motor
15.	100203	Axle
16.	100206	Dowel
17.	100015	Retaining key



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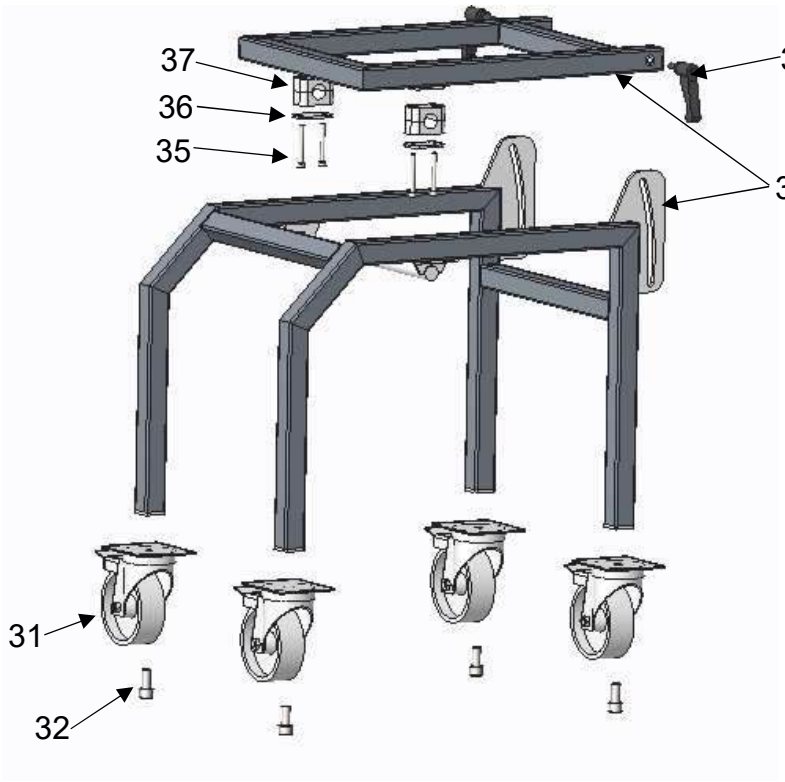
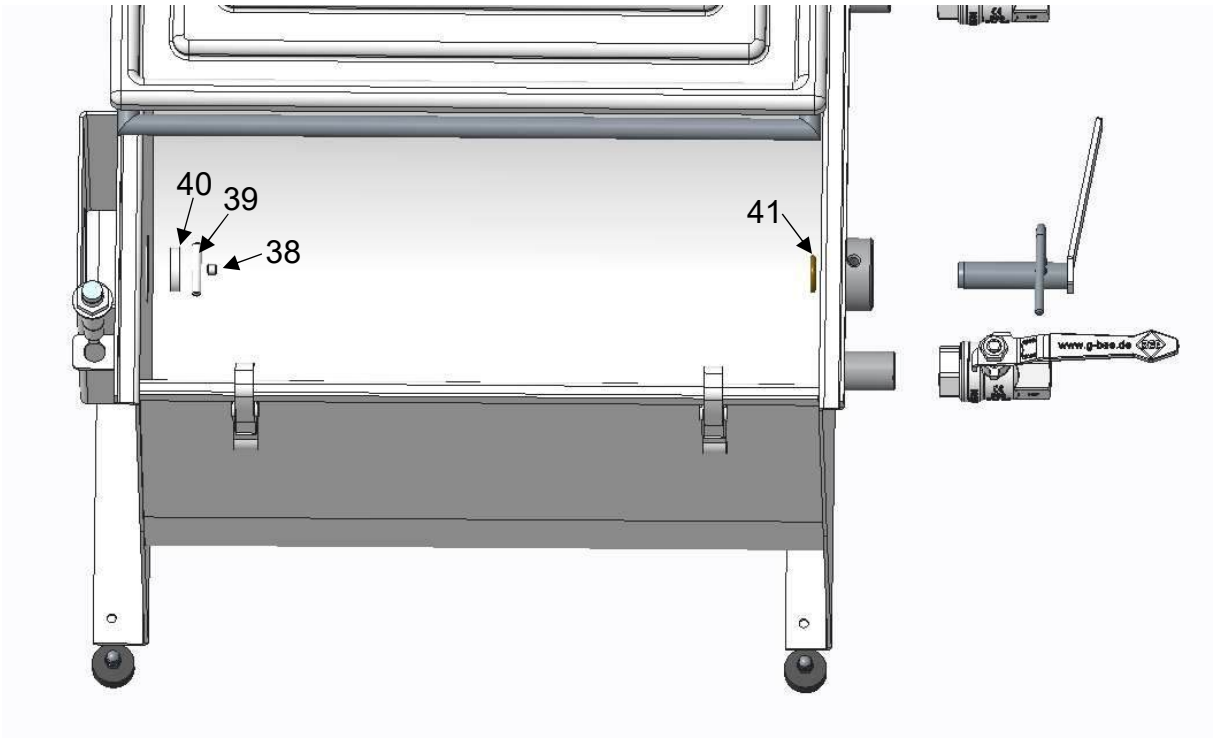


Pos.	Art. No.	Part name
31.	100902	Wheel
32.	100905	Wheel screw
33.	102471	Tilt base
34.	100932 + 100139	Tightening lever + washer
35.	101308	Screw
36.	101925	Plate
37.	102462	Tilt bearing



Pos.	Art. No.	Part name
38.	100118	Screw
39.	100204	Axle pin
40.	100008	Seal
41.	100194	Seal O-ring