



**Eco Mini Pasteurizer
FJ 15**

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MANUAL

ECO MINI PASTEURIZER FJ 15

Engineered as finest commercial Eco Mini Pasteurizer

GENERAL SAFETY RECOMMENDATIONS

- 1) BEFORE ANY INSTALLATION READ THIS MANUAL CAREFULLY.
- 2) NEVER START THE PASTEURIZER BEFORE WATER IS FILLED INTO IT OTHERWISE IT WOULD DAMAGE THE HEATING ELEMENTS AND CAUSE INJURIES.
- 3) BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED OFF AND THE DEVICE DISCONNECTED.
- 4) REPAIRS AND OTHER PROCEDURES ON THE DEVICE BEYOND NORMAL SERVICE ARE ONLY ALLOWED BY AUTHORIZED SERVICE PEOPLE.
- 5) IN CASE OF SERIOUS MALFUNCTION UNPLUG THE DEVICE AND CALL THE AUTHORIZED SERVICE.
- 6) 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 :

	FJ 15	FJ 15 / 115
Maximal capacity	14 Liters	14 Liters
Type of heating	Electrical	Electrical
Operating voltage	230 V / 50 Hz	120 V / 60 Hz
Power of heater	2,8 kW	1,5 kW
Maximal temperature till ...	90°C	76 °C
Dimensions (dia. x height) cm	32 x 52	32 x 52
Net weight	6 kg	6 kg

Dear customer

We are glad that you have chosen our Eco Mini Pasteurizer FJ 15. We are sure that this mini pasteurizer will serve you a long time in case of the correct applications and permanent as well as careful cleaning and also by following the instructions of this manual.

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

MANUAL USE

1. Place the device on the firm, plain and stable surface.
2. Put tube stainless steel (picture 1) in the hole.
3. Put outlet hose (picture 2) on the cooling connector.
4. Put the milk container in the pasteurizer and fill it till mark "MAX" (picture 3) In case that milk container is filled with quantity less then mark "MAX" it is necessary to fix milk container with the two fixing hooks (picture 4) on the upper side of the container.
5. Fill the pasteurizer with water using the already fixed inlet hose until the water is coming out of the outlet hose.
6. Plug in the power. - The display turns on and it shows "----".
Press the heating key. The red light is on. The display shows the present temperature and begins to heat till set temperature. Then it turns automatically on keep warm, the yellow light is on. On display is shown the set time which starts to countdown. When it comes to "0" the voice signal pipes 10 times. Pasteuriser turns off automatically and goes on standby.

Setting up the temperature: Press the setup key and display shows the temperature. Press the key " ↑ ↓ " and choose the temperature between 20°C and 99°C. Press again the setting key. The temperature is set up.

Setting up the time: After setting up the temperature press again the setup key and on display shows time. Press the key " ↑ ↓ " and choose the time between 0 - 900 minutes. Press again the setup key and time is set up. If time is "0" then after heating up the pasteuriser will be in state keep warm. Pasteuriser turns off by pressing the heating key.

ERRORS:

On display is shown Er2 or Er3 and pasteuriser doesn't work - pull out the plug and call the authorised service - DO NOT REPAIR IT YOURSELF.

SAFETY AGAINST OVERHEATING

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.

In this case you have to check which step from manual use was not done properly. The mistake has to be removed – usually is not enough secondary water in pasteurizer.

The secondary water must always reach till mark "MAX" written in the pasteuriser. (picture 6)

RESTART:

1. first wait that pasteurizer cools down
2. remove milk container
3. put the pasteurizer askew
4. on the bottom you can see iron pole (picture 7). Push on it .
5. use once again the procedure from manual use

CLEANING

BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED OFF AND DISCONNECTED FROM THE MAIN SUPPLY.

Discard any remaining water and cool down the device before cleaning.

The milk container and the cover should be cleaned with hot water adding fat soluble detergents. Afterwards these parts will be rinsed with pure water.

The pasteurizer shall be cleaned only with wet duster and afterwards dried with dry duster.

Do not use abrasive materials to avoid scratches.

CAUTION: UNDER NO CONDITION THE PASTEURIZER SHOULD BE SUBMERGED IN WATER

WARRANTY

1. In case of troubles please consult your salesman call authorized service
2. Warranty is only given for defects which evidently result from wrong fabrication or materials.
3. Warranty is given for a period of 12 months. 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.
4. Defects or injuries of the device which result of improper assembly, use, connection of maintenance are not covered by this warranty.
5. The given technical specifications are only valid when all conditions in this operation manual are fulfilled.
6. Other rights that are not mentioned in upper obligations of the manufacturer especially responsibility for personal injuries are excluded.

Dear customer!

We are sure that you will find our Mini Pasteurizer FJ 15 as a helpful device and we believe that it will serve you a long time without any problems. We hope that you will recommend our Mini Pasteurizer also to your friends!

Thank you for buying it

Temperature converter:

60 °C ----- 140 °F

76 °C ----- 168,8 °F

Wanted milk temperature (°C)	Set up temperature (°C)	Set up time (min)	Whole heating time (min)
62 (143,60 °F)	68 (154,40 °F)	10	31
76 (168,80 °F)	82 (179,60 °F)	10	38
90 (194 °F)	99 (210,20 °F)	17	57

