Gem Dandy Electric Butter Churn

Assembly, Operating Instructions, Parts List and
"The Art of Buttermaking"



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Important

When using electrical appliances, basic safety precautions should be followed, including the following:

- 1. Read all instructions.
- 2. To protect against risk of electrical shock, do not put the motor in water or any other liquid.
- Close supervision is necessary when any appliance is used near or by children.
- 4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- 5. Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord set or after the appliance has been dropped or damaged in any manner. Return appliance to dealer for examination, repair or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- 8. Do not use outdoors.
- Do not let electrical cord hang over edge of table or counter or touch hot surfaces.
- 10. Keep hands, hair, clothing, as well as spatulas and other utensils away from agitators during operation to prevent injury, and/or damage to the churn.
- 11. Remove Lexan[®] resin agitator from churn before cleaning.
- 12. Save these instructions.

Directions for Use:

Push Lexan[®] resin agitator all the way up onto motor shaft and tighten set screw. Pour whole milk into jar being careful not to fill jar above indicated 'fill' line. If using your own container, do not fill over 3/4 full. Plug into adequate electrical outlet. Butter should develop in approx. 15-20 minutes.

For Best Results

Read the "Art of Buttermaking" continued in this brochure.

Care of Motor and Churn

Do Not Oil the motor - it does not require it.

Do Not Drop the butterchurn

Do Not Allow Water to get inside the motor. Detach Lexan[®] agitator from motor for cleaning. Agitator is dishwasher safe.

The Art Of Buttermaking...

Remember when all you knew was the wholesome, farm fresh goodness of real creamery butter? Mmm...so good, and in addition, a valuable source of vitamins A and D and calcium and phosphorus for your family.

By following a few simple directions, you can enjoy this age-old treat again. All you need is a supply of whole milk, a good dairy thermometer, adequate refrigeration and a Gem Dandy Electric Butter Churn from Berry-Hill!

Cream of the right quality can only be produced from the milk yielded by well managed, healthy cows. So before you begin, be sure and check the source of your milk carefully.

Using clean, sterilized utensils and containers, let the whole milk stand until the cream rises to the top. As soon as the cream is skimmed from the milk, it should be cooled to the same temperature as any previous skimmings. (Under no circumstances should the fresh cream be added to the other until it has cooled to the same temperature.) If possible, the cream should be stored at 45° F. since there is practically no bacterial development at this temperature. 24 Hours before churning the cream should be set in a place where it can warm to approx. 65-70°F. At this point the bacteria of fermentation which cause the cream to ripen will multiply rapidly. Check the temperatures with your dairy thermometer. It is a good ideal to place a 'starter' in your cream when the ripening process first begins. The starter may be a small amount of well soured cream, skim milk, buttermilk or a commercial starter which usually come in tablet form. The starter should be stirred thoroughly into the cream so that a universal ripening will result. Each addition of cream should be stirred thoroughly into the batch containing the starter.

Cooling Down

Under ordinary circumstances cream churns best at a temperature of 62°F. In order to get the cream at the proper temperature, it should be cooled down to about 60°F. just before being placed in the churn. This allows for the slight warming which is bound to occur as the cream is agitated in the churn. Cream handled at this temperature should churn in 10-30 minutes. The amount of cream to be churned at one time should never exceed more than one half of the cubical contents of the churn!

Common Problems and Their Solutions

Foaming of the cream in the churn is sometimes caused by keeping the cream too long before churning. The explanation is quite simple. The

milk sugar in the cream by the process of decomposition, turns into alcohol. The alcohol combined with the fat will, on agitation in the churn, foam or form suds. When there is reason to think that this condition has occurred, the trouble can be remedied by stirring a tablespoon of baking soda or saleratus into the cream before churning. Foaming can also be caused by too high or too low temperature.

Failure of the butter to come in nearly always caused by too high or too low a temperature. The temp. of the cream can be changed by the addition of cold or warm water. The cream of certain cows may take longer to churn than normal, but when churning has been going on for more that half an hour, it is time to suspect some trouble and take steps to remedy the situation.

Soft White butter may result from several causes. Allowing the cream to freeze is one of these, at least as far as the management of the cream is concerned. Another frequent cause of trouble lies with the cows and feed they may have been receiving. Occasionally individual cows have a tendency to produce butter of this kind, especially a cow well along toward the end of the milking period. An excessive amount of cottonseed meal or raw potatoes in the ration may also produce soft, white butter. While judicious use of colouring matter improves the appearance of soft white butter, the consistency will not be ideal. It is therefore important to prevent its production by the proper handling of the cows ration.

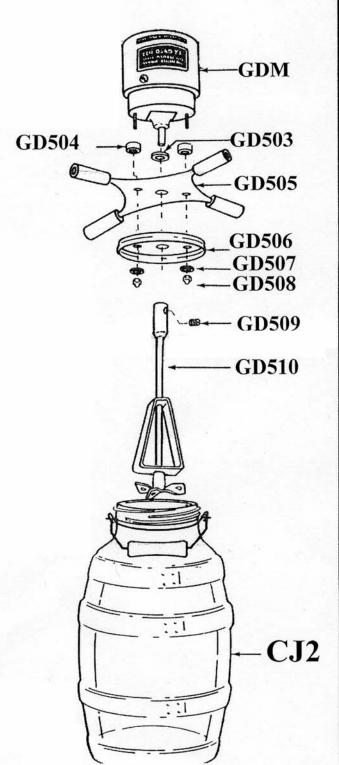
White peaks in the butter are caused by too rapid ripening of the cream which results from keeping the process in too warm a place. The same problems may occur if the cream is not thoroughly stirred each time a fresh skimming is added. Mixing sweet cream with sour too short a time before churning is a frequent cause of loss of fat in buttermilk. Failure to keep the entire churning thoroughly and continuously stirred until ripe will also cause the same result.

In turning the cream from the can into the churn it will be noted that the bottom is often watery and has a sweet smell. This part of the cream will form an emulsion during churning, and the fat it contains will not mix with the butter and will be lost. If the cream is thoroughly stirred each time fresh cream is added and several times during the 24 hours devoted to the ripening process, this condition will not occur.

Enjoy one of nature's most delicious, high energy foods. Make your own creamery fresh butter. Gem Dandy Electric Butter Churn makes the job an easy one.

Gem Dandy

Electric Butter Churn



Part #	Description
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GDM	Gem Dandy Motor
GD503	Felt Washer
GD504	Rubber Bushing
GD505	4 Arm Star Base
GD506	Pre-drilled Plastic Lid
GD507	Plastic Washer
GD508	10/32 Cap Nut
GD509	8/32 Set Screw
GD510	'Lexan' Agitator

For Service Call: Berry Hill Limited 1-800-668-3072

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