

de

BETRIEBSANLEITUNG

en

OPERATING INSTRUCTION

fr

NOTICE D'UTILISATION



MILCHZENTRIFUGE FJ 600 EAR
CREAM SEPARATOR FJ 600 EAR
CENTRIFUGEUSE À LAIT FJ 600 EAR

230 V - Type 17591
115 V - Type 17591-115



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Dear Customer!

We are happy, that you have chosen Milky. We hope, that our device will serve you as a helpful tool for a long time without any problems. We would be happy, if you could recommend us to your friends.

GENERAL SAFETY RECOMMENDATIONS



BEFORE ANY INSTALLATION, READ THIS MANUAL VERY CAREFULLY.



MAKE SURE, THAT YOU HAVE CLOSED TOP BOWL FIXING NUT TIGHTLY.



VOR DER REINIGUNG DES GERÄTES, IMMER DEN STECKER AUS DER STECKDOSE ZIEHEN.



DON'T REPAIR THE DEVICE BY YOURSELF, IN CASE OF MALFUNCTION RATHER CALL AUTHORIZED SERVICE PROVIDED BY YOUR DISTRIBUTOR.



PROTECT THE UNIT FOR MOISTURE AND WATER.



TAKE CARE THAT WATER OR HUMIDITY WILL NOT COME INTO THE DEVICE, ESPECIALLY BY CLEANING PROCEDURES.



THE MOTOR OF THE 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 THE 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.



THE ENGINE SPEED IS ALWAYS SET TO THE MAXIMUM ROUNDS PER MINUTE (RPM) OF 7500. ONLY WHEN THIS RPM IS REACHED, IT IS POSSIBLE TO ADJUST THE SPEED BETWEEN 6000 AND 7500 RPM.



IN CASE OF SERIOUS MALFUNCTIONS, UNPLUG THE DEVICE FROM MAINS AND CALL AUTHORIZED SERVICE.



IN CASE, THAT THE 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 THE USER MANUAL. USE OF ANY OTHER PROCEDURES OR ADJUSTMENTS COULD RESULT IN DEVICE DESTRUCTION OR LONGER SERVICE TIME. INJURIES CONNECTED WITH SUCH PROCEDURES CANNOT BE MATTER OF ANY PRODUCT LIABILITY CLAIMS.

TECHNICAL SPECIFICATION

Item	FJ 600 LL	
Operating Voltage (model 230V)	V / Hz	230 / 50
Operating Voltage (model 115V)	V / Hz	115 / 60
Motor Power	W	400 (230V)/ 150 (150V)
Max. Rotating speed	RPM	7500
Max. Container capacity	l	50
Recommended capacity for skimming	l	600
Net weight	kg	29
Protection type	IP	23
Typ or frequency inverter GO TO		GVDO-07-230

Recommended skimming capacity is volume of the milk that can be skimmed within one skimming cycle. It depends how much solid parts are in the milk. If the flow of the skimmed milk is reduced than the discs and the bowl must be cleaned.

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. Fixing the device on the surface is obligatory by using M8 screws of appropriate length. Box with speed controller (B) fix on wall and connect cable from motor on connector (F) on speed controller. Be careful, because assembly of connectors is possible only in one position.

ACCESSORIES

In each package you will find also following accessories:

- Operating Manual
- Guarantee card
- Cleaning brush
- Key for bowl nut fixing and cream screw
- Spare rubber washer

Please note!

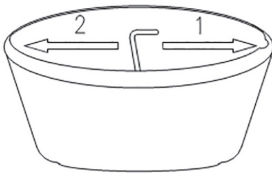
Be careful and do not use the cream separator with damaged mains cord!
Be careful, that the socket is not damaged!

HOW TO ASSAMBLE THE CREAM SEPARATOR

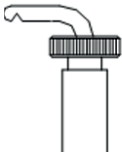
1. Put the housing on a desk or other plain and stable surface.
2. Put assembled top bowl on the rubber cone fixed on the end of the motor shaft. Knock slightly on top of the bowl so that it sticks securely on the cone.
3. Put milk funnel (conical shape) on the top of the outlet holder and then also cream funnel (concave shape) on the top of previous one.
4. Turn top bowl with hand and check if it is not touching on the funnels and adjust funnels to desired position for skimming.
5. 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.
6. 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



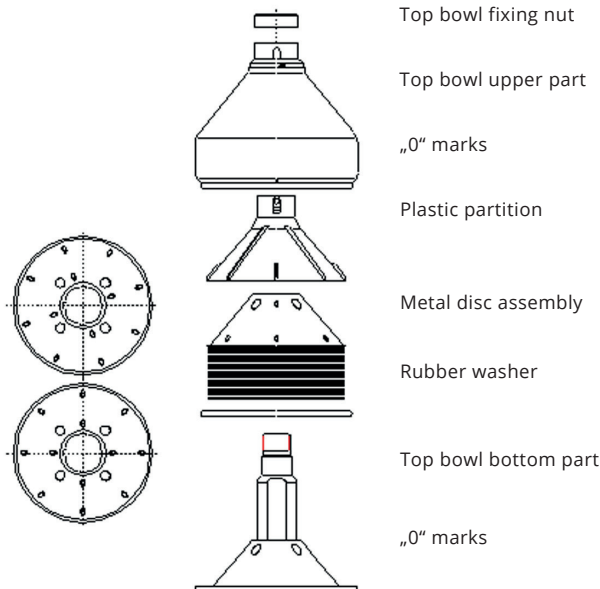
Fixing part with handle



THE CLOSING CORK MUST BE CLOSED WHEN YOU FILL THE CONTAINER WITH MILK. THIS MEANS, THAT THE END OF THE CLOSING CORK HANDLE MUST BE TURNED TO OPPOSITE DIRECTION OF THE CUT IN THE CONTAINER.

TOP BOWL ASSEMBLING PROCEDURES

1. Put the rubber washer into the notch of top bowl bottom part.
2. Place the metal discs in the top bowl. Take care with the placement of the discs - device uses two different types of disks - plain and relief discs. First, insert relief disc, then plain disc and repeat the procedure until all discs are placed. Avoid any use of strength while placing the discs. With gently shaking and turning of the top bowl bottom part all the discs will find their place very easily.
3. Put plastic partition in the top bowl cover part.
4. Place the two parts (top and bottom part) of the top bowl together. Take care that top bowl top part marked with "0" and top bowl bottom part "0" are in the same place and direction.
5. Screw the top bowl fixing nut with hand and fix it strongly with the fixing key. The mark "0" must stay in the same direction. The fixing nut must be strongly fixed, because it is exposed to high forces.



THE TOP BOWL FIXING NUT MUST BE TIGHTENED WELL, BECAUSE IT IS EXPOSED TO CONSIDERABLE FORCES.

SKIMMING PROCEDURE

Best skimming results are achieved, when starting to skim immediately after milking. If milk is cooled, warm it up to a temperature between 30 to 35 °C. Milk cannot be skimmed with temperature lower 30 °C. When the milk is properly warmed up, pour it in the container.

- Turn on speed controller box (look picture B) with I / O main switch (E). Push switch in position 1(start). Push motor switch (G) in position 1 (start). Wait 30 seconds until top bowl reaches working speed. Working speed can be seen in digital display (look picture C). Cream separator has a frequency inverter, 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 (on digital display C shows 7500) 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 leaves the bowl through the four holes in the top bowl and flow out on the lower milk outlet. The cream leaves the bowl through the cream adjusting screw and flows out on the upper cream outlet.
- After you have finished skimming procedure pour approximately 10 l of skimmed milk back into milk container. This will clean the rest of cream in the top bowl. When all procedures are finished, simply push toggle motor switcher (G) in position "O".
- When you push motor switch (G) in position "O", the motor starts supervising his own stopping. After 130 seconds the motor stops. At that time digital display shows 0 (look picture C). Now you can turn off the main switch (E)

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.

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

After you have finished skimming, 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 are finished, simply turn OFF the device and wait until motor stops.



**CLOSING CORK MUST ALWAYS BE CLOSED BEFORE TURNING OFF THE DEVICE!
AFTER FINISHING THE PROCESS, CLEAN AND DRY THE DEVICE CAREFULLY!
WHEN THE MACHINE STARTS TO WORK, THE TOP BOWL AND THE DISCS MUST
ALWAYS BE COMPLETELY DRY.**

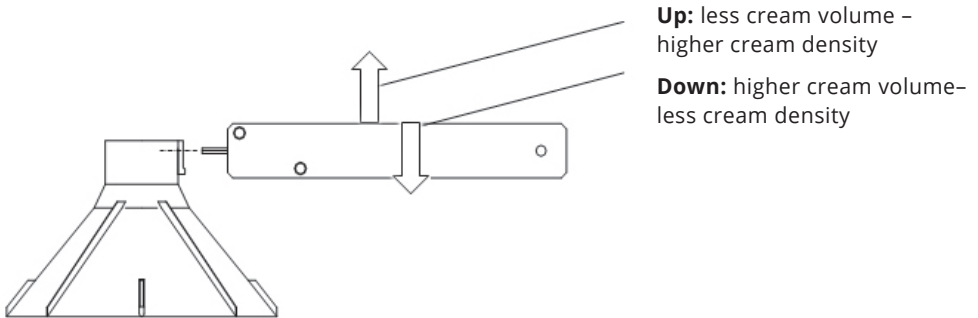


**ALWAYS CHECK, WHETHER THE RUBBER WASHER IS DAMAGED OR TOO MUCH
EXTENDED. IN SUCH CASES PLEASE REPLACE IT WITH A NEW ONE.**

SKIMMING REGULATION

The cream separator is factory adjusted with around 10-12 % of cream from whole milk volume at milk temperature 30-35 °C. It is possible to adjust this percentage due to different conditions like density or volume of cream. Adjust hexagonal adjusting cream screw by turning it (placed in the plastic partition in top bowl upper part).

- For more density cream – less volume, turn it towards right (clockwise)
- For less density cream – higher volume, turn it towards left (counter clockwise). In most cases it is enough to turn the adjusting screw for $\frac{1}{4}$ of the rotation.



TAKE CARE, NOT TO FIX THE ADJUSTING CREAM SCREW TOO DEEP. THIS CAN CAUSE HARM TO THE SCREW COIL. DON'T UNSCREW THE REGULATION SCREW TOO MUCH. THIS CAN CAUSE PROBLEMS WITH DISASSEMBLING THE PLASTIC PARTITION AND THE TOP BOWL UPPER PART.

SKIMMING REGULATION BY CHANGING SPEED

The cream separator is factory adjusted, that at 7500 RPM you get 0,015 % fat in the milk. The speed can be reduced to 6000 RPM. With reducing the speed you increase the percentage of the fat in the milk, and you increase percent of milk in the cream.

MAINTENANCE AND CLEANING

1. 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.
2. Rests of milk, cream or other impairs should be cleaned with soft duster or cleaning brush. Especially take care to clean very precisely all the holes in top bowl upper part, top bowl bottom part and in adjusting screw. For cleaning these parts, a cleaning brush is strongly recommended! Other parts of the separator, which come in touch with milk, should also be cleaned with hot water in which a detergent is added. Then rinse parts in clean water.
3. If milk or cream rests get dry, do not remove them with sharp objects or sharp duster. It can easily happen, that the galvanic protection covers, or plastic parts are damaged.

4. Before cleaning cream separators housing, 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.

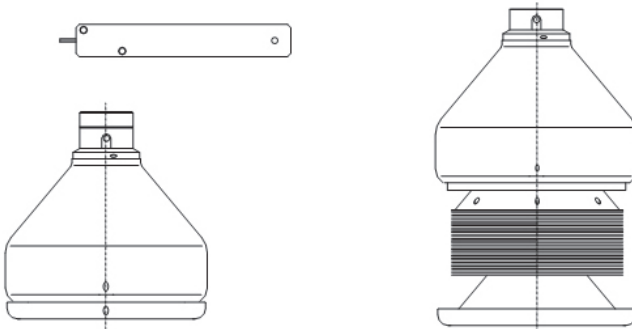
Ensure, that no water comes in contact with the motor and other electric parts.



THE DEVICE IS PROTECTED AGAINST DIRECT WATER ACCESS, PLEASE TAKE CARE AND AVOID, THAT WATER COMES INTO THE DEVICE. BEFORE CLEANING, ALWAYS DISCONNECT THE CREAM SEPARATOR FROM THE MAINS SUPPLY.

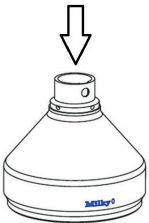
TOP BOWL CLEANING PROCEDURE

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



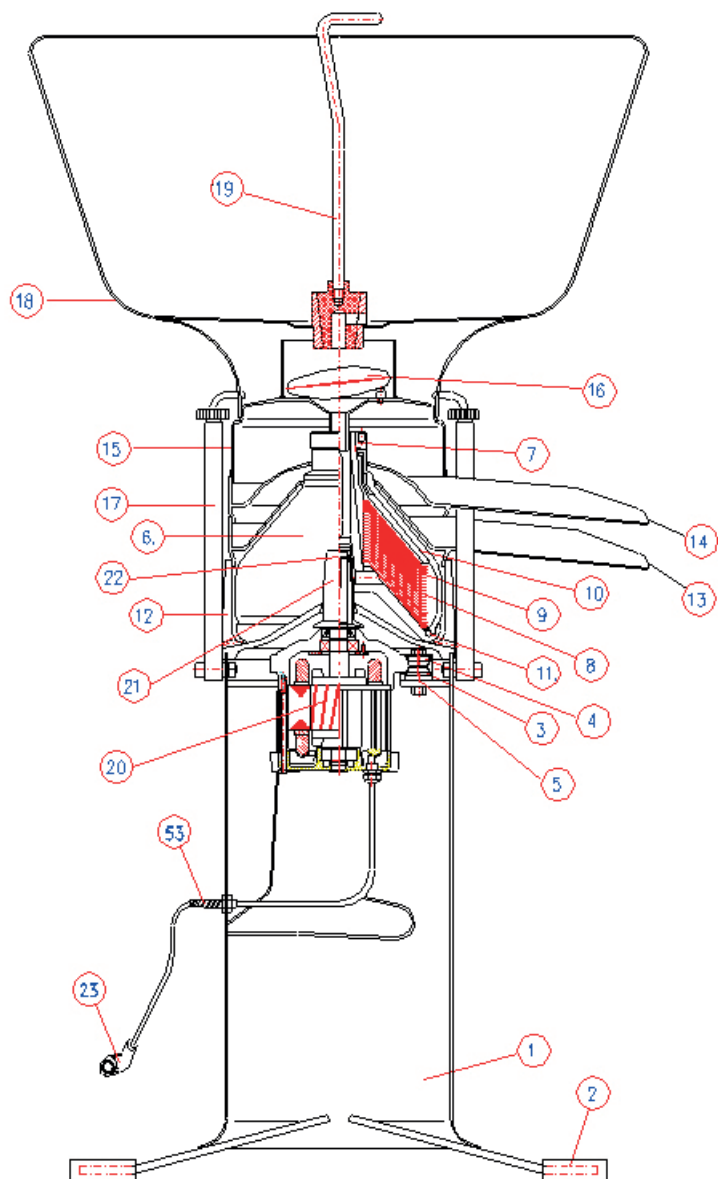
The easiest way to perform this procedure is:

1. Fix key into the holes, which are on the top bowl fixing nut.
2. Press the key down and turn it until the fixing nut is released. It is now possible to unscrew the fixing nut by hand.
3. Dismount the top bowl cover with the help of the key and separate all different pieces, which are found under the cover - plastic partition, metal discs and rubber washer. Clean them with hot water. To achieve better results, cleaning detergent can be added to the hot water.
4. Wash all the parts with hot water and dry them with dry and soft duster.
5. Never wash the discs in the dishwasher!

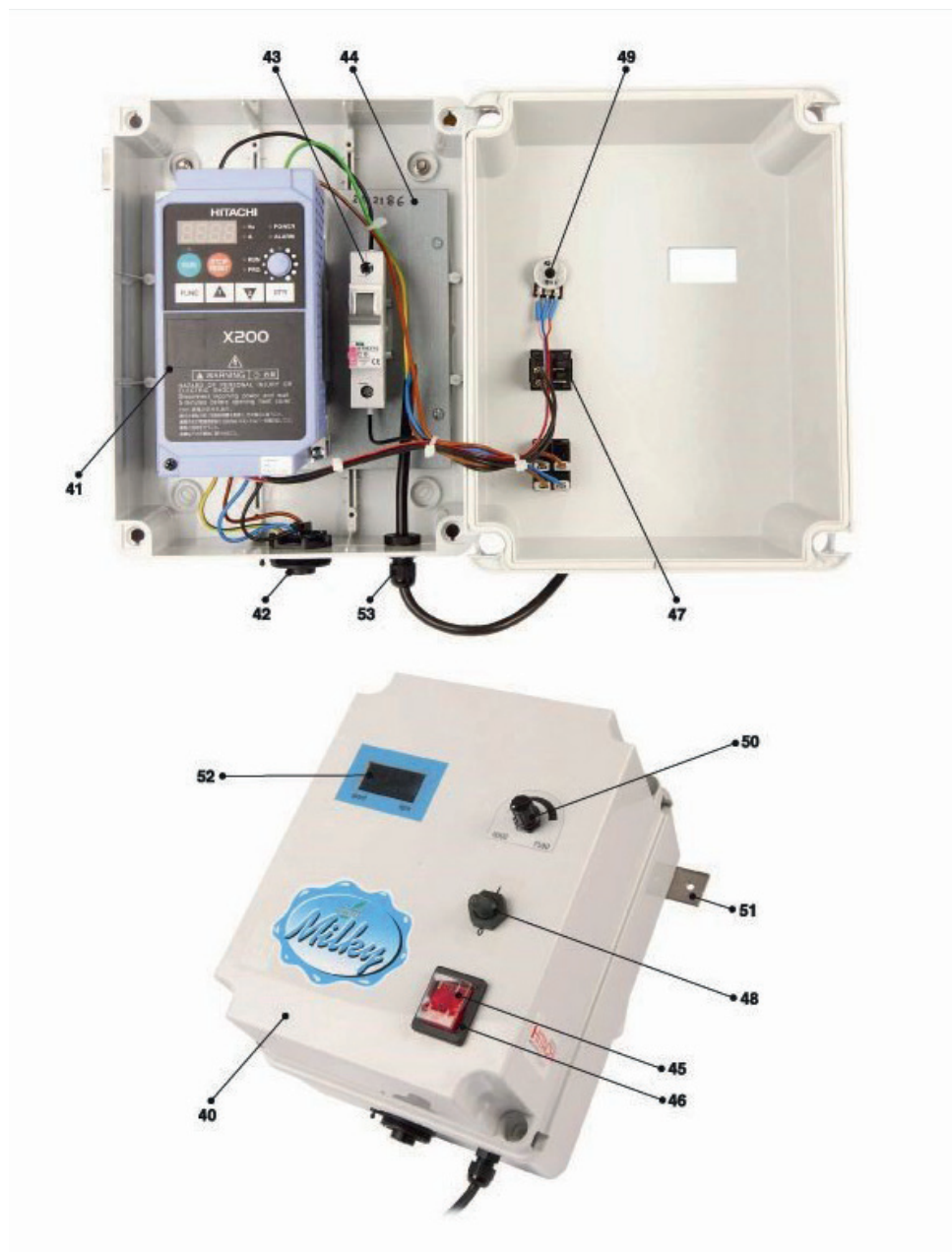


IF IT IS NOT POSSIBLE TO MOUNT OFF THE TOP BOWL FROM THE MOTOR AFTER SKIMMING, PLEASE SHAKE IT GENTLY. PLEASE AVOID USING FORCE - IT CAN CAUSE HARM TO THE DEVICE AND MOST OF THE PARTS.

TECHNICAL DRAWING



SPEED CONTROLLER FJ 600 LL



PART LIST

Part list Cream Separato / Name		Art.-Nr. FJ 600 EAR
1	Housing	104945
2	Foot	104609
3	Shock absorber - lower	104577
4	Shock absorber - upper	104578
5	Washer - inox	105107
6	Top bowl balanced	404686
7	Top bowl fixing nut	404586
8	Metal disc - relief	104665
9	Metal disc - plain	104666
10	Plastic partition	404677
11	Rubber washer	104579
12	Outlets holder	404585
13	Milk funnel	104946
14	Cream funnel	104947
15	Container holder	104948
16	Floating device	104541
17	Holder assembly	404591
18	Container	104550
19	Closing cork	404588
20	Motor complete 230 V	M304792
21	Conical part	404899
22	Screw M5 left	404680
23	Connector F 230 V	410107

Part list external Controller / Name		Art.-Nr. FJ 600 EAR
40	Housing GEWISS	410102
41	Frequency inverter	410101
42	Connector M 230 V	410106
43	Fuse 6 A	410104
44	Base plate	410103
45	Mains switch	270508
46	Cover for mains switch	270512
47	Start switch	103490
48	Cover for start switch	103491
49	Potenciometer 10 K	410108
50	Potenciometer button	410109
51	Box holder	410110
52	Front panel	410105
53	Mains cord holder	103861
54	Motor power group	410112

SPARE PARTS ORDERING PROCEDURE

Fast and reliable shipment of spare parts is only possible, if the description is clear enough. At the time of ordering please state clearly:

- Type of cream separator.
- Serial number printed on the label plate at the bottom side of the device.
- Part name and code number of wished spare part.

WARRANTY

In case of troubles consult your distributor 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,
- Brushes
- Mains cord.
- Service through unauthorized people
- Transport cost

Other rights, which are not included in the above mentioned obligations of the producer, like injuries of people, are excluded.

The given technical specifications are valid only when all conditions in this user`s manuals are fulfilled.

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



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