

*Cream separator
FJ – 600 long life*

#17591

users manual

Version 1.1* Dezember 2008

17591 FJ 600 long life

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1. GENERAL SAFETY RECOMMENDATIONS

- **Before any installation read this manual very carefully.**
- **Make sure, that you have closed top bowl fixing nut tightly enough.**
- **Disconnect speed controller from socket before cleaning.**
- **Don` t repair the device by yourself, in case of malfunction rather call authorized service provided by your distributor.**
- **Take care that milk, water or humidity will not come into the device, specially by cleaning procedures.**
- **The device always has to be switched first on main switch (E), than on motor switch (G) Than wait 30 second 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 centre of the machine and at a good height. The suspension can be adjusted but should not be modified under any circumstances.**
- **Before turning on device always setup speed on max. speed, 7500 Rpm. When the device reaches full speed , than it can be setup on different speed.**
- **In case of serious malfunctions unplug the device from main and call authorized service.**
- **In case that device is not functioning properly even when you have exactly followed instructions described in this manual, you are allowed to use only those procedures which are described in manual. Use of any other procedures or adjustments could result destruction or longer service time. Injuries connected with such procedures can not be subject of any product liability claims.**

We are glad that you decide to buy our cream separator and we promise you that it will serve you for a long time if you will use and clean it according to descriptions stated in this User` s manual.

2. TECHNICAL SPECIFICATIONS

Technical specification

Operating voltage	[V/Hz]	230 / 50
Motor power	[W]	150
Max. operating speed	[RPM]	7500
Min. operating speed	[RPM]	6000
Max. capacity	[l/h]	600
Max. container capacity	[l]	50
Recommended capacity for skimming	[l]	600
Type of frequency inverter - HITACHI		X 200
Net weight	[kg]	29
Protection type		IP 23

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.

3. 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

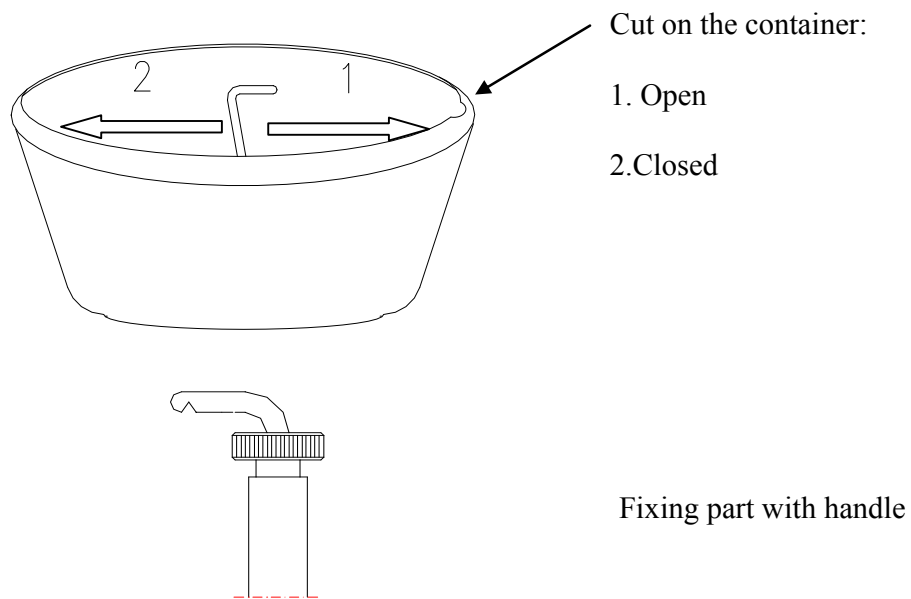
4. ACCESSORIES

In each package you will find also following accessories:

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

Please note!**5 *Main cord must be connected to safety outlet with grounded terminal!***

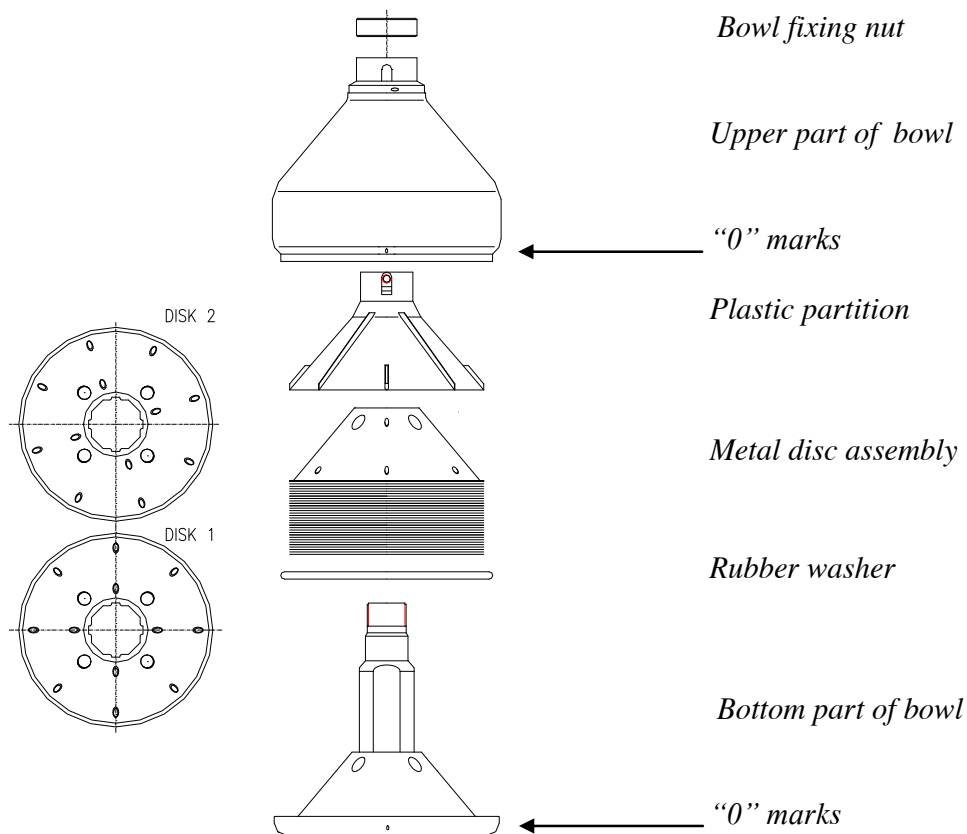
- Put the housing with outlets holder on a plain surface.
- Put assembled top bowl on the rubber cone fixed on the end of the motor shaft. Knock slightly on top of the bowl so that it sticks securely on the cone.
- Put skimmed milk funnel (conical shape) on the top of the outlet holder and then also cream funnel (concave shape) on the top of previous one.
- Turn top bowl with hand and check if is not touching one of the funnels and adjust funnels to desired position for skimming.
- 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 with fixing part with handle.
- 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.
- Fix speed controller on the wall, close to electric socket.
- Connect the plug from device in connector on speed controller box (look picture **B**)

***Please note!***

The closing cork must be closed, when you fill the container. This means that the end of the closing cork handle must be turned to opposite direction of the cut in the container.

6. TOP BOWL ASSEMBLING PROCEDURE

- Put the rubber washer in to the groove of bowl bottom part.
- Place the metal discs which are different regarding the placement of distance embossment. Put different discs alternately one by one (disk 1 by disk 2). Do not use force. With gently shaking and turning of the bowl bottom part all the discs will find their place very easily.
- Put the plastic partition in the upper part of bowl.
- Make sure that mark »0« on upper and bottom part are in the same direction.
- Screw the bowl fixing nut with hand and fix it strongly with the key. The marks »0« must stay in the same direction. The fixing nut must be strongly fixed, because it is exposed to high forces.



Please note!
The bowl fixing nut must be tightened well, because it is exposed to a considerable pressure.

7. SKIMMING PROCEDURE

Best skimming results are achieved if you start to skim immediately after milking. If this is not possible the milk has to be heated to 30 – 45°C. When the milk is separated below 30 °C the capacity of the cream separator decreases and the separating will not be optimal. Do not separate cold milk. 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). Than push motor switch(**G**) in position 1 (start). Motor starts running, wait 30 seconds that top bowl reaches working speed. Working speed can be seen in digital display (look picture **C**). Cream separator is built by 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** must show 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 must leave the bowl through the four holes in the top bowl and flow out on the lower milk outlet. The cream must leave the bowl through the cream adjusting screw and flow 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. Frequency regler uses the breaks and after 130 seconds motor stops. At that time digital display shows 0 (look picture **C**). Now you can turn off the main switch (**E**)

7.1. ERROR DURING SKIMMING PROCEDURE

- If 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 the matter.

Some possibilities:

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

Please note!

Before each skimming procedure , the bowl must be clean and dry

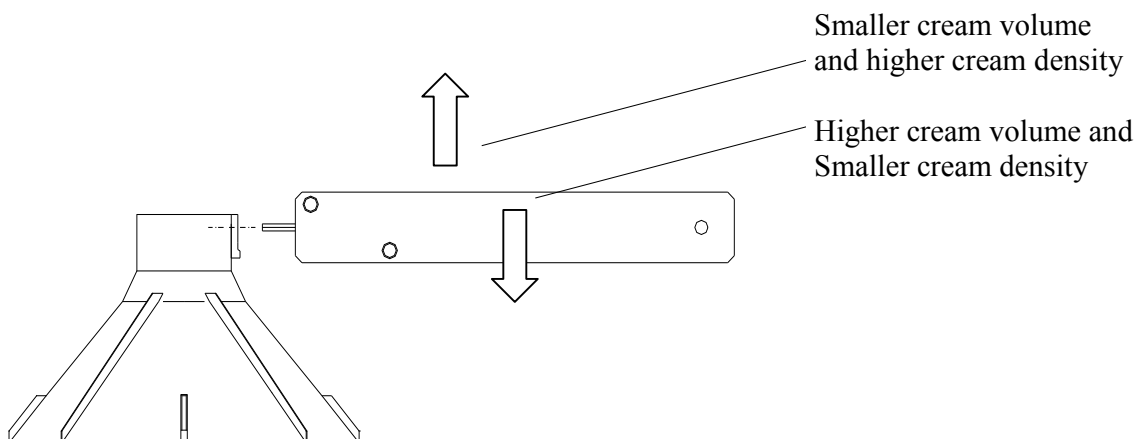
Always check if rubber washer is damaged or too much extended. In such case you have to replace it with new one.

8.1 SKIMMING REGULATION BY HEXAGONAL ADJUSTING SCREW

The cream separator is factory adjusted, so you get 10-12% of cream from whole milk volume at milk temperature 30 - 45 °C. If you want different density or volume of cream, you can adjust hexagonal adjusting screw (placed in the plastic partition in bowl upper part).

- If you want more density cream – smaller volume, you have to turn it towards right (clockwise).
- If you want less density cream – higher volume, you have to turn it towards left (counter clockwise). In most cases it is enough to turn adjusting screw for ¼ of the rotation.

Cream adjusting screw details and function



8.2 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 percent of the fat in the milk , and you increase percent of milk in the cream.

Please note!

You have to take care that not fix the adjusting screw too deep, because you can harm the screw coil! You have to take care not to unscrew the regulation screw too much. If you have done so, you will have problems by disassembling the plastic partition and the upper part of the bowl.

9. MAINTENANCE AND CLEANING

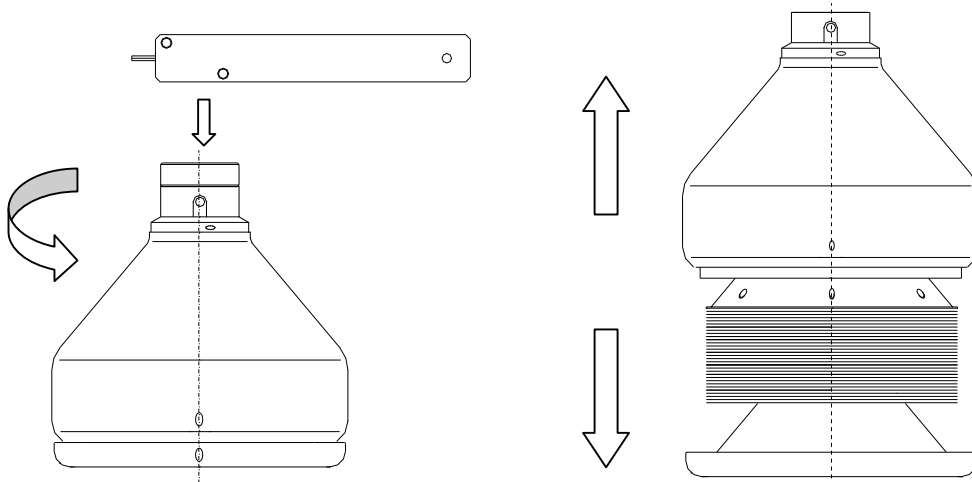
- After use clean the cream separator parts (except motor part) thoroughly with a neutral detergent that does not effect the aluminium, the rubber washer and other parts of the separator. Do not use an acid or alkaline or other aggressive detergent.
- Residuals of milk, cream or other impurities should be cleaned with soft duster or cleaning brush. Specially take care, that you clean very precisely all the holes in upper part of the bowl, bottom part of bowl and in adjusting screw. For cleaning these parts a cleaning brush is strongly recommended! Other parts of the separator that come in touch with milk, should also be cleaned with hot water in which some detergent is added. Then rinse parts in clean water.
- If milk or cream residuals get dry do not remove them with sharp objects or sharp duster. It can easily happen that you ruin galvanic protection cover or plastic parts.
- Before cleaning cream separator housing (motor part) you must always disconnect device from mains. Clean it first with wet duster and then dry it with dry duster. Take care that water doesn't come into the device.

Ensure that no water comes into contact with the motor and other electric part.

Please note!
Before cleaning cream separator housing (motor part) you must always disconnect device from mains.

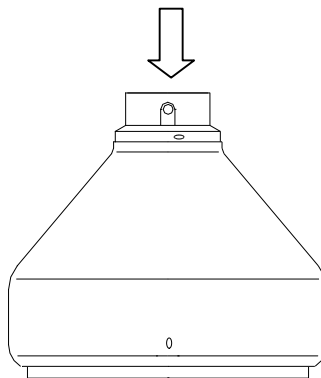
10. TOP BOWL CLEANING PROCEDURE

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



The easiest way to perform this procedure is:

- Fix key into the holes, which are on the top bowl fixing nut
- With stronger press on the other key end turn fixing nut until you release it. After that you can unscrew the nut easily with hand.
- Dismount the top bowl cover with help of fixing nut key and separate all different pieces you will find under the cover - plastic partition, metal discs and rubber washer and clear them with hot water. To achieve better results, cleaning neutral detergent can be added to the hot water.



- Wash all the parts with hot water and dry them with dry and soft duster.

Please note!

After use clean the bowl parts thoroughly with a neutral detergent that does not effect the aluminium, the rubber washer and other parts of the bowl. Do not use an acid or alkaline or other aggressive detergent.

11. SPARE PARTS ORDERING PROCEDURE

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

- Type of cream separator.
- Serial number printed on label plate at the rare side of device.
- Spare part name and number

12. WARRANTY

- In case of troubles consult with your salesman 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.
- Motor and speed controller are warranted for period of 36 months.
- 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,
 - Mains cord,
 - Repairs done by yourself or by other not authorized people,
 - Transport costs.
- Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.
- The given technical specifications are valid only when all conditions in this user's manuals are fulfilled.

Dear Customer!

We are sure, that you will find out our cream separator as a helpful tool and we believe that it will serve you for a long time without any problems! We hope it will be recommended also to your friends!

Thank you for buying it!

