

de

BETRIEBSANLEITUNG

en

OPERATING INSTRUCTION

fr

NOTICE D'UTILISATION



BUTTERMASCHINE FJ 10
BUTTER CHURN FJ 10
MACHINE À BEURRE FJ 10

230 V - Type 13208
115 V - Type 13208-115



JANSCHITZ GmbH | Eisenstraße 81 | A-9330 Althofen
T: +43 4262-2251-0 | F: +43 4262-2251-13
E: office@janschitz-gmbh.at | www.janschitz-gmbh.at

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Dear Customer!

We are sure that our butter churn will be a helpful tool and we believe, that it will serve you for a long time.

Thank you very much for trusting into MILKY.

GENERAL SAFETY RECOMMENDATIONS



THE BUTTER CHURN IS A HOUSEHOLD APPLIANCE FOR DOMESTIC USE ONLY AND IS USED FOR MAKING BUTTER FROM MAX. 3,8 LITER OF CREAM.



BEFORE ANY INSTALLATION AND USE, PLEASE READ THIS USER MANUAL CAREFULLY AND FOLLOW THE INSTRUCTIONS.



AFTER USING IT AND BEFORE CLEANING THE DEVICE HAS TO BE DISCONNECTED FROM ELECTRICITY.



CHILDREN ARE NOT ALLOWED TO USE THE DEVICE.



PROTECT THE POWER UNIT AGAINST WATER AND HIGH HUMIDITY.



DEVICE CAN WORK ONLY WHEN THE COVER IS IN PLACE.

TECHNICAL SPECIFICATIONS

Item	Butter Churn FJ 10	
Operating voltage	(V/Hz)	230/50, 120/60
Motor power	(W)	550
Rotation speed		30, 60, 90, 150
Recommended Capacity	(l)	1 - 3,5
Net weight	(kg)	8,2
Protection type	(ip)	23

PLACING

Place the card board box on a table and take out the container and place it on a clean and dry place. Open the cover and take out the power group, remove the packaging. Wash the container, mixer and cover with water. This procedure has to be made before every use. Clean the container, mixer, cover and sealing clip with a dry cloth. Put the cover on its place in direction, that hand of cover is on the security switcher on the housing of the driving group. Place the black rubber cork on the cover. Put the sealing clip into the rubber outflow and the butter churn is ready to use.

CREAM

For producing qualitative butter, it needs adequate physical ripening. Time for optimal ripening is three days (in no case less than 1 day). Ripening temperature in summer is 5°C to 8°C, in winter time 8°C to 10°C. The cream can be stored in the container of the butter churn.

PRODUCTION OF BUTTER

The container has to be cleaned with water before being filled with cream.

Container filling:

- normally: 1 liter – 3,5 liter of cream
- maximum: 3,8 liter of cream

The container fills from 10% to 40% of the full volume of the container.

The optimal cream temperature before processing should be between 12°C and 15°C. If the temperature is less than 12°C the max. capacity of cream is 3 liters.

When the butter churn is assembled and filled with adequate prepared cream (max. 3,8 liters) you can start to work with it. Usually in at the beginning of production it is recommended to take high speed of mixer – switcher on position 4 or 3. Low speed is used for kneading of butter – switcher position 1 or 2.

With the right prepared cream, time for producing the butter is approximate 20 minutes. When the butter is finished, stop mixing. Empty the buttermilk through the outflow on the bottom part of container. Close the outlet with the clip and add cold water in the container through the hole in the cover. Start mixing on speed 1 or 2 for a few minutes. Water gets white color. Empty this water through the outlet. This treatment cleans (taste of fermentation) and cools the butter. This process can be done several times.

After that, open the cover and remove the driving group in opposite direction like it is assembled. For this please take away first the black rubber, which is situated in the middle of the cover. Air comes now inside the container and you can take away easier the cover through this opening. Never try to take away the cover on the side by using the safety spring. In this case you damage the cover and the safety spring as well.

Hold the mixer and turn it in direction of driving holder. In this way the mixer is free, and it can be removed from container. The butter usually stays on the mixer or stays in lump in container.

Reasons for a longer duration of the butter production process:

- Too much cream in the container (level of cream must be under axe of mixer)
- Temperature of cream is too high or too low (should be between 12°C and 15°C)
- Preparation of the cream is not correct (temperature and ripening time are wrong)
- Too low content of fat in the cream (in sour cream -32% in sweet cream - 45 % fat)

CLEANING OF THE BUTTER CHURN

It is prohibited to clean the driving group with water or wet duster. Clean the body with a dry and soft towel. The container is cleaned with hot water, best is to add liquid detergent. The container washer is cleaned with hot water, take care that you do not extend it. Cover with black rubber cork is cleaned with warm water (max 50 °C), add some liquid detergent.

WARRANTY

We declare, that:

- butter churn FJ 10 will work perfectly in warranty time, if it will be used in accordance with purpose of device.
- we will remove all defects on device in warranty time if necessary

WARRANTY IS NOT VALID IN FOLLOWING CASE

- if instructions for use are not considered
- if reparation is done by non-authorized personal
- if non original spare parts are build in
- damage, which is made for mechanical beat, or if water comes in the driving group.

Reparations in warranty time:

All repairs in warranty time can be enforced only with correctly full-filled bill from seller where this product was bought.



Janschitz GmbH

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AUSTRIA

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