

***BUTTER CHURN  
FJ – 32 v 2 manual***

Operating manual

***Version 2.0 \* Januar 2008***

## ***General Safety Recommendations***

- **Before installation please read this manual carefully.**
- **Device can work only with closed and fixed cover.**
- **Before start working make sure that handle is fixed on container**
- **Don't repair the device yourself; in case of malfunction rather call the authorized service offered by your distributor.**
- **Children should not use the device.**
- **To ensure proper function and operation, the instructions in this manual must be followed exactly. If you don't follow these procedures, it will cause malfunction and damage to the unit for which the manufacturer is not liable.**
- **In case of malfunction, contact an authorized distributor for service. Do not attempt to do any repairs yourself.**
- **Make sure that the valve on the outlets is closed**

**Thank you for purchasing this Butter Churn. We assure you complete satisfaction providing the instructions in this manual for use, care and cleaning are followed carefully.**

## ***Technical data***

<b>Model</b>	<b>FJ – 32</b>
Working Capacity	4 - 12 litre
Max capacity	13 l

## ***Unpacking***

- Open the cardboard box and carefully remove container with cover and another pasteboard box and accessories.
- Place the container on a table or other stable surface in a clean dry working area.
- Unscrew two black coloured nuts on container and put handle with holder on it. If connection part is not in same direction like axe of reduction gear on container, change position of axe with rotation of mixer. Then fix handle with black coloured nuts.
- Put the cover on the container and connect the cover to the bowl with the fixing devices
- Check to make sure the cork is on cover
- Connect bottom valve on outlet
- Connect upper valve on cold water

**Please note !**

**Base or table must be stable.**

**Make sure that handle is fixed on container**

### ***Cream***

The preparation of the cream for churning is important because it can affect the taste, aroma and quality of the butter. Remove a quantity of skim milk so that the fat containing the remaining liquid is 35 to 45% fat for sweet cream and 25 to 35% fat for sour cream.

Pasteurization of the cream is recommended.

**Important!**

**Cool and ripen the cream by storing it for 2-3 days at 5 to 8 °C (41 to 46 F) in the summer or 8 to 10 °C (46 to 50 F) in winter.**

### ***Production of butter***

- The container must be cleaned carefully and rinsed with cold water before filling with cream. This cools the bowl and creates a water film on the bowl which helps prevent the butter from sticking.
- The bowl should be filled approximately 10 to 40% of its volume.  
**The cream should never cover axe of mixer**
- **If you have 15 -16 l cream , than it is better to fill two times with 8 l, than making one time. You get better quality of butter.**

- The temperature of the cream should be between **15 and 18 °C** (59 and 64 F). At the lower end, the cream produces better quality butter but takes a little longer to make.

#### Amount of Cream

Maximum	13 liter
Minium	4 liter
Ideal	8 liter to 12 liter

#### **The cream should never cover axe of mixer**

- Put cover in right position.
- Fasten the cover with fixing devices
- Turn fast for bigger speed
- If the cream has a lower fat content, choose higher speed.

Normally the production of butter takes less than 20 minutes, but it can take a little longer or shorter time, that depends of the amount of cream, fat content, temperature, etc.

Butter production should take no longer than 20 minutes, but if the butter production takes longer than 20 minutes, it could mean that the cream has not been prepared properly.

#### **Notice!**

**The production time of butter is limited on max 20 minutes.**

**The bowl should be filled approximately 10 to 40% of its volume. The cream should never cover axe of mixer.**

#### ***Finishing the butter churning process***

- After a maximum of 12-15 minutes, start to make a butter ( buttermilk and butter in grain).
- Open bottom valve and pour out the buttermilk.
- Open upper valve and add cold water (approx. 6 °C / 43 F).
- Start turning with small speed and clean the butter
- Butter comes together from grain in heap. Butter is finished.
- Open the cover and take out the butter
- Remove the mixer: hold the mixer and with the other hand turn the holder of the mixer in anticlockwise, and pull it out. Now the mixer can be removed.

## ***Cleaning of the butterchurn***

### **Cleaning of the bowl and the mixing device**

Remove the cover. Then take the rubber washer from the edge of the bowl. Clean the bowl, mixing device and rubber washer with hot water ( 60 °C ) by adding a detergent. For the last cleaning use hot clear water. After this the butter churn should be properly dried. When this is done, put the rubber washer back on the upper part of the bowl. Put the mixer in the container on the driving axe. With the other hand push mixer holder in the hole of the mixer and turn in clockwise.

### **Cleaning of the cover**

Clean cover with hot water ( 60° C ) by adding a detergent. For the last cleaning use hot clean water.

## ***Reasons for too long butter production***

- Too much cream in the bowl.
- The temperature of the cream is too low for making butter. Generally higher fat should be at a lower temperature, and lower fat should be at the higher end of the recommended temperature range.
- The preparation, storage, or ripening of the cream was not done correctly.
- The milk and also the cream have not been treated correctly.
- The cream was too old.
- The selected speed was wrong, too high or too low. The acidity (PH) of the cream was too high.

## ***Spare parts ordering procedure***

Fast and reliable shipment of spare parts is possible only when following information is given:

1. Type of the butter churn.
2. Number of the device can be found on the type blade

## ***Warranty***

1. In case of trouble consult your salesman or call authorized service organized by established distributors
2. Equipment is warranted to damages in material and workmanship for a period of 12 months against faulty components and assembly. Proof of warranty rights are either

the invoice or the warranty card.

3. Defects of the butter churn and injuries which result of improper assembly, use, connections or maintenance are not covered by this warranty.
4. The warranty also does not cover:
  - driving units destroyed by water or milk inflow
5. The given technical specifications are only valid when all conditions in this operational manual are fulfilled.
6. Other claims, which are not mentioned in above obligations of the manufacturer, especially respond - suability for personal injuries, are excluded.

**Dear customer !**

**We are sure that you will find our butter churns as a helpful and long lasting tool for your work.**

**We hope that you will also recommend our butter churn to your friends.**

**Thank you for your confidence!**