



BUTTER CHURN FJ 10 NEW

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Manual

Butter churn is household appliance for domestic use only and is used for making butter from max. 4 liters of cream.

General safety Recommendation

Before installation and use read carefully these instructions.

After using and before cleaning, device always disconnect from electricity.

Children must not use the device.

Protect the power unit against water and high humidity.

Device can work only when the cover is in place.

Technical data:

Operating voltage	230 V/50 Hz, 120 V/60 Hz
Motor power	550 W
Rotation speed	30, 60, 90, 150
Recommended capacity	1 – 3,5 liter
Maximal capacity	4 liters
Net weight	8,2 kg
Protection type	IP 23

Placing:

Open the cardboard box and take out the container, and place it on the clean and dry place.

Open the cover and take out the power group, and remove the packaging. Wash container, rubber of container and cork with clean water. This procedure has to be made before every use. Wet container washer and cork put on its place.

Full the container with adequate prepared cream, max 40 % volume of container.

Put the driving group on holder on container (picture 1)

Put cover on its place in direction that hand of cover is on the security switcher on the housing of driving group. Place the plastic cork on the cover.

Put the plug in plug box and device is ready for use.

Cream:

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

Producing of the butter:

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

Container filling, normally : 1 liter – 3,5 liter of cream

maximal : 4 liter of cream

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

Temperature of the cream before producing must have between 14°C and 16°C. If temperature is less than 14 °C then max. capacity of cream is 3,3 liters.

When the butter churn is assembled and filled with adequate prepared cream (max 4 liters) we can start with work. Usually in start of producing take high speed of mixer – switcher on position 4 or 3. Low speed use for kneading of butter – switcher position 1 or 2.

By the right prepared cream the time for producing the butter is approximate 20 minutes. When the butter is made, stop the mixing. Then empty the buttermilk through outlet on the bottom part of container. Then close the outlet with cork and add cold water in the container through hole in the plexi cover. Then start mixing on speed 1 or 2 for a few minutes. Water gets white color. Empty this water through outlet. This treatment cleans the butter (taste of fermentation) and cools the butter. This treatment can be done several times. Then put the plug from plug box and open the cover. Then remove the driving group in opposite direction like is assembled. With hand hold the mixer and put it in direction of driving holder. In this way the mixer is free and it can extract from container. The butter usually stays on the mixer or stays in lump in container.

Reasons for a longer duration of the butter production are following:

- Too much cream in the container (level of cream must be under axe of mixer)
- The temperature of the cream is not right (15°C)
- The preparation of the cream is not correct (temperature and ripening time are wrong)
- Too low content of fat in the cream (in sour cream -35% in sweet cream - 45 % fat)

Cleaning of the butter churn

Driving group is not permitted to clean with water or wet duster. Clean the body with dry and soft towel.

The container is cleaned with hot water, add some liquid detergent.

The container washer is cleaned with hot water, take care that you do not extend it.

Cover with cork is cleaned with warm water (max 50 °C), add some liquid detergent.

Warranty

Declares:

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

Warrant is not valid in following case:

- if instructions for use are not considered
- of repair which is made by not authorized person
- of built of not original spare parts
- damage which is made for mechanical beat, or if the water comes in the driving group

Repair in warranty time:

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

Dear customer,

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