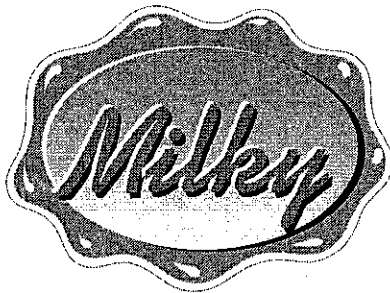




**HAND DRIVEN CREAM
SEPARATOR
FJ 85 HAP**

Manual



General Safety Recommendations

- **Before any installation read this manual very carefully.**
- **Pour oil into the body**
- **Make sure, that you have closed top bowl fixing nut tightly enough**
- **Disconnect device from mains before cleaning**
- **Don't repair the device by yourself, in case of malfunction rather call authorized service provided by your distributor.**
- **Take care that water or humidity will not come into the device, specially by cleaning procedures.**
- **In case that 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 this manual. Use of any other procedures or adjustments could result in device destruction or longer service time. Injuries connected with such procedures can not be matter of any product liability claims.**

Technical Specifications

		FJ 85 EAP
Max. capacity	(l/h)	85
Max. rotating speed	R/ sec	1 revolution /sec
Max. bowl capacity	(l)	12
Recommended capacity for skimming	(l)	to 80
Volume oil	(ml)	150
Separated milk temperature	°C	32 - 40
Fat content in skimmed milk max	%	0,10
Net weight	(kg)	7,5

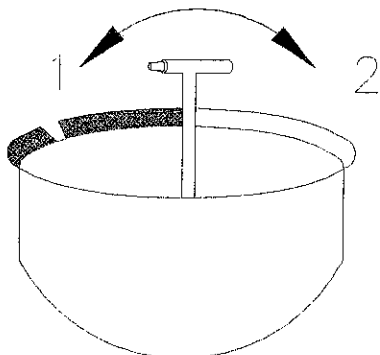
Accessories

In each package you will find also following accessories:

	Product Number
• Operating Manual	
• Key for bowl nut fixing and cream screw	90 0026
• Spare rubber washer	90 0025

Assembling Procedure

1. Put the housing on a desk or other plain and stable surface.
2. Take bottle with machine oil and pour into the housing
3. Put driving handle on axle and fix with screw.
4. Put assembled top bowl on the conical motor beam and softly press it.
5. Put skimmed milk funnel on the top of the housing and then also cream funnel on the top of previous before.
6. Turn top bowl with hand and check if is not touching one of the funnels and adjust funnels to desired position for skimming.
7. Place the holder for milk container on the top of the both funnels and fix all parts with rubber handle. Place floating device on it. The place milk container on the top.
8. Place closing cork in the hole situated in the middle of milk container. The narrow side of the closing cork handle must be turned away from the cut in the container (picture). The milk outflow will be closed.

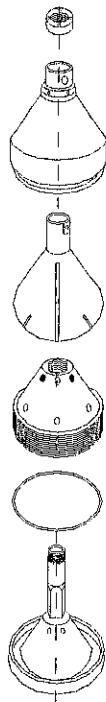


Please note!

Pour hole capacity of machine oil into body through hole. Check if the handle fix enough.

Top bowl assembling Procedure

1. Put the rubber washer in to the notch of top bowl bottom part.
2. Place the metal disks. You have to take care by disks placement – device uses two different types of disks – relief disc in middle position and relief discs. First you have to insert relief disk in middle position , the relief disk and repeat the procedure until all disks are placed. If procedure had been done correctly, last disk should not be the same like first disk. By disk placement avoid any use of force.
3. Put the plastic partition in the top bowl cover part.
4. Place both assembled parts of top bowl together. Take care that top bowl cover part mark "0" are in the same direction.
5. Screw the top 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.



Skimming Procedure

Best skimming results are achieved if you start to skimming immediately after milking. If milk is cooled, you have to warm it up to temperature between 32°- 45°C. You can not skim milk with temperature lower than 30°C. When the milk is properly warmed up, pour it in the container.

- Take the handle and start to turn it. When turn handle 50 to 60 times in minute – one turn per second , than the bowl has right speed.
- Then you are allowed to turn closing cork to open position. The narrow side of the closing cork is turned to the cut in the container and flow is opened.
- If milk is coming out of the housing hole means, that:
 - You have opened closing cork before the bowl had reached working RPM,
 - Top bowl nut was not fixed enough,
 - Rubber washer is placed badly or it is destroyed.

When this is the case, close the closing cork, stop turn the handle , wait that bowl has no revolution and than correct the problem.

Please note!

If you have finished with your skimming procedure and you have stopped the device, you must not stop to turn on the handle before you pour out the milk from top bowl, which was left from previous skimming.

After you have finished skimming procedure pour approximately ½ l of skimmed milk back into milk container. This will clean the rest of cream in the top bowl. After all procedures taken, stop to turn of the handle and wait until bowl stops.

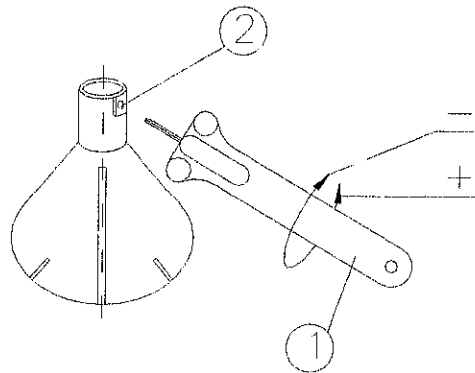
Please note!

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

Skimming Regulation

The cream separator is factory adjusted, so you get 8 – 10% of cream from whole milk volume at milk temperature 35°C. If you want different density or volume of cream, you can adjust hexagonal adjusting screw (placed in the plastics partition in top bowl upper part).

- If you want more density cream – smaller volume, you have to turn it to clockwise.
- If you want less density cream – higher volume, you have to turn it on un clockwise. In most cases it is enough to turn adjusting screw for $\frac{1}{4}$ of the rotation.



Please note!

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

Maintenance and Cleaning

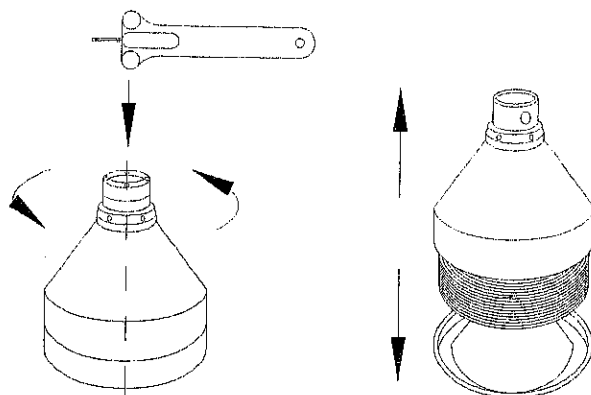
1. All parts of the top bowl should be cleaned with hot water in which you should add some detergent.
2. Rests of milk, cream or other impairs should be cleaned with soft duster or cleaning brush. Specially take care, that you clean very precisely all the holes in top bowl upper part, top bowl bottom part and adjusting screw. For cleaning this parts 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 them in clear water.
3. If milk or cream rests 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.
4. Housing clean first with wet duster and then dry it with dry duster. Take care that water do not come into the device.

Please note!

Device is protected against direct water access, but you should always take care to avoid that water comes into the device!

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:

1. Fix key into the holes, which are on top bowl fixing nut.
2. 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.
3. Dismount the top bowl cover with help of fixing nut key and separate all different pieces you will find under the cover – plastics partition, metal discs and rubber washer and clear them with hot water. To achieve better results, cleaning detergent can be added to hot water.
4. Wash all parts with hot water and dry them with dry and soft duster.

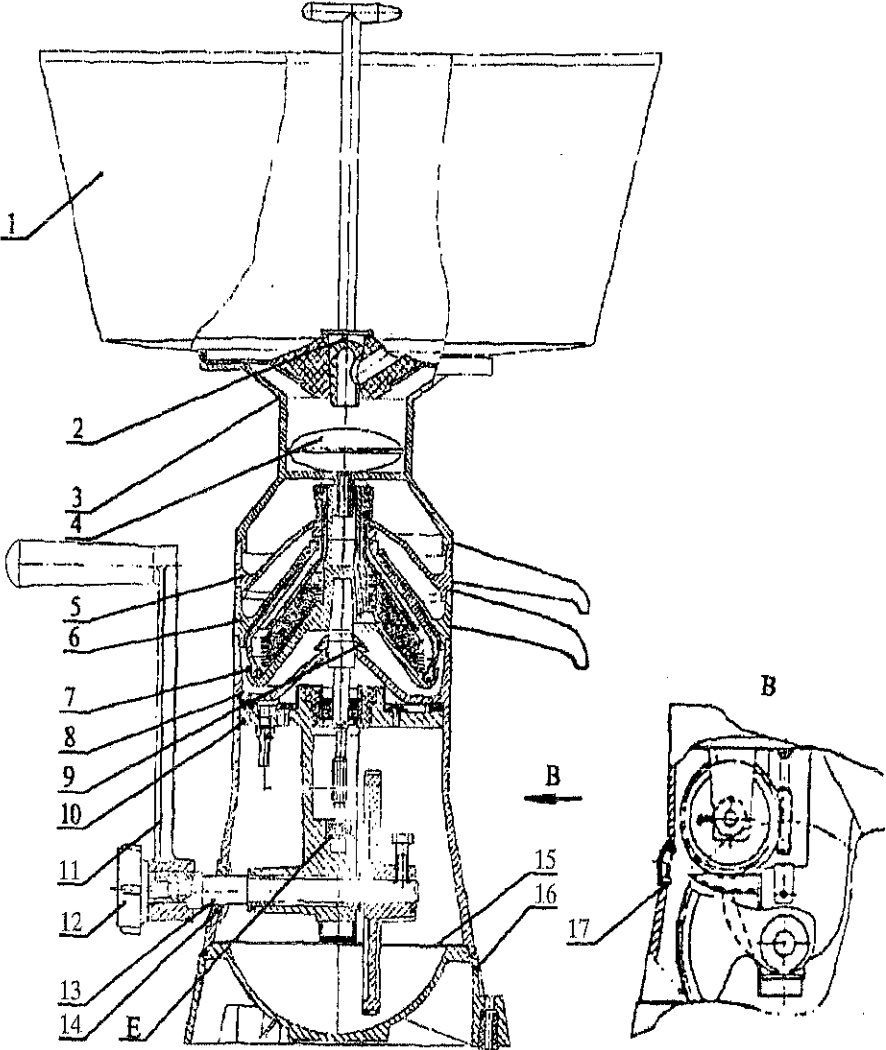
Please note!

Please avoid to use force – you can harm the device most precise parts!

List of Composing Parts (Spare Parts List)

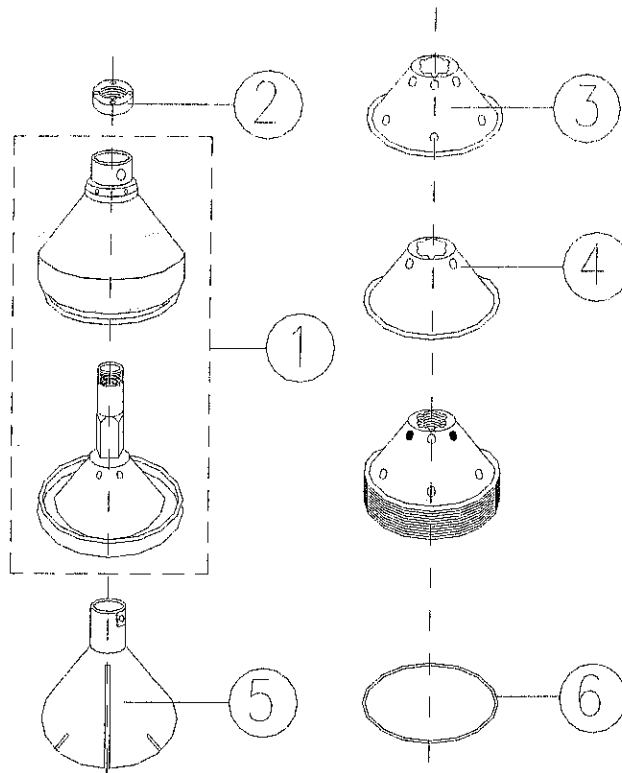
	Part name	Art.No.:
1.	Container 12 L	90 0001
2.	Closing cork	90 0007
3.	Container holder ALU	90 0004
4.	Floater PL	90 0008
5.	Cream outlet ALU	90 0005
6.	Milk outlet ALU	90 0006
7.	Top Bowl 85 - Empty	90 0002
8.	Housing – HD	90 0025
9.	Protection ring	90 0012
10.	Gear drive complete	90 0026
11.	Handle	90 0027
12.	Screw M8 x 100	90 0028
13.	Spindle	90 0029
14.	Leading bush	90 0030
15.	Rubber washer for oil	90 0031
16.	Bottom cover	90 0032
17.	Oil cork	90 0033

Composing Parts Drawing



Top bowl assembly – exploded view

	Part name	Art. No.:
1.	Top bowl bottom part Top bowl upper part Top bowl fixing nut	90 0002
2.	Top bowl fixing nut	90 0021
3.	Metal disk – relief in centre	90 0022
4.	Metal disk - relief	90 0023
5.	Plastic partition	90 0024
6.	Rubber washer	90 0025



Spare Parts Ordering Procedure

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

1. Type of cream separator.
2. Serial number printed on label plate at the rare side of device.
3. Part name and code number of wished spare part.

Warranty

1. In case of troubles consult with your salesman or call authorized service organized by establishment distributor.
2. Device 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.
3. Defects or injuries of the device, which are result of improper assembly, use, connect or maintenance are not covered by this warranty.
4. The warranty also do not cover:
 - Device, destroyed by water or milk inflow
5. The given technical specifications are valid only when all conditions in this operating manual are fulfilled.
6. Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.

Dear customer!

We are sure, that you will find 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!