PASTEURIZER, CHEESE AND YOUGHURT KETTLE FJ 50 PF

Operation Manual

Franz Janschitz Ges.m.b.H, Eisenstraße 81, A-9330 Althofen
T: +43 4262-2251-0, F: +43 4262-2251-13, E: office@janschitz-gmbh.at, W: www.janschitz-gmbh.at

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Dear customer,
we are convinced that you will be satisfied with our Pasteurizer, cheese and yoghurt kettle FJ 50 PF and that this device will serve you for a long time. We hope that you also will recommend it to your friends.

Thanks for the purchase and your confidence!

IMPORTANT NOTES

Usable for pasteurization, the production of cheese and yoghurt as well as all types of milk treatment for the production of different dairy products. Also usable for the pasteurization of fruit juice, the warming of milk for the feeding of calves, the liquidation of honey, the production of wax (honey), etc.
Pasteurizer is an open type, heated water must not be under pressure. The milk is heated with an electric heating. Water is used from the water supply or the water tank for cooling. Required temperature is set with an electronic controller. The motor can be switched on or off. The three-layer container is heat insulated. It is made out of stainless steel W.Nr.1.4301 (AISI 304). Excellent surface treatment makes the cleaning easy. The Pasteurizer, cheese and yoghurt kettle is easy to use and eco-friendly.

SAFETY RECOMMENDATIONS

BEFORE ANY INSTALLATION READ THIS MANUAL VERY CAREFULLY.

IN CASE OF SERIOUS MALFUNCTIONS UNPLUG THE DEVICE FROM MAINS AND CALL AUTHORIZED SERVICE.

BEFORE SWITCHING ON THE PASTEURIZER MAKE SURE THAT IT IS FILLED WITH COOLING WATER, OTHERWISE THE HEATING WILL BE DAMAGED.

THE PASTEURIZER HAS TO BE SWITCHED-OFF AND DISCONNECTED FROM THE POWER SUPPLY BEFORE CLEANING.

DON`T REPAIR THE DEVICE BY YOURSELF, IN CASE OF MALFUNCTION RATHER CALL AUTHORIZED SERVICE PROVIDED BY YOUR DISTRIBUTOR.

PROTECT CONTROL UNIT FROM HUMIDITY AND WATER, ESPECIALLY BY CLEANING PROCEDURES.

CHILDREN AND UNAUTHORIZED PEOPLE ARE NOT PERMITTED TO WORK WITH THE PASTEURIZER.

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 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.

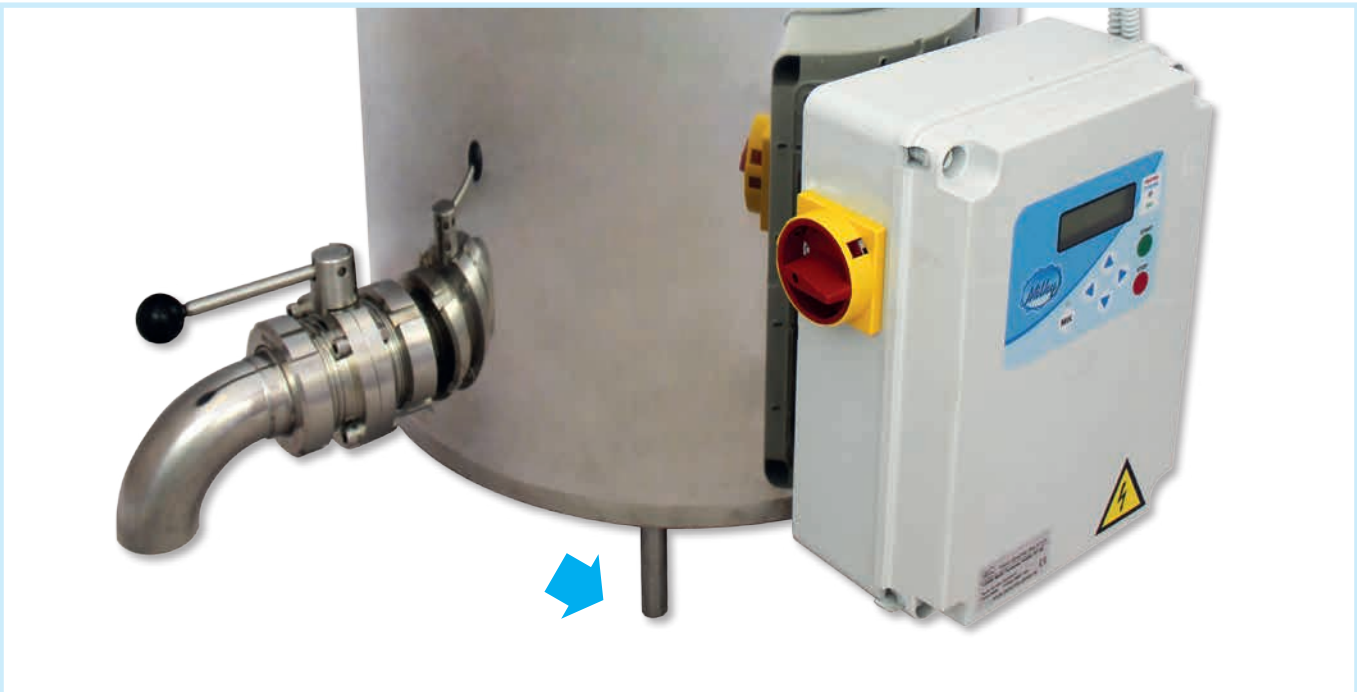
SAFETY OUTLET MUST ALWAYS BE FREE, DO NOT COVER OR CONNECT SOMETHING.

TECHNICAL DATA

	FJ 50 PF
Max. capacity	50 liter
Recommended filling capacity	45 liter
Min. capacity	25 liter
Heating mode	Electric
Cooling	Automatically

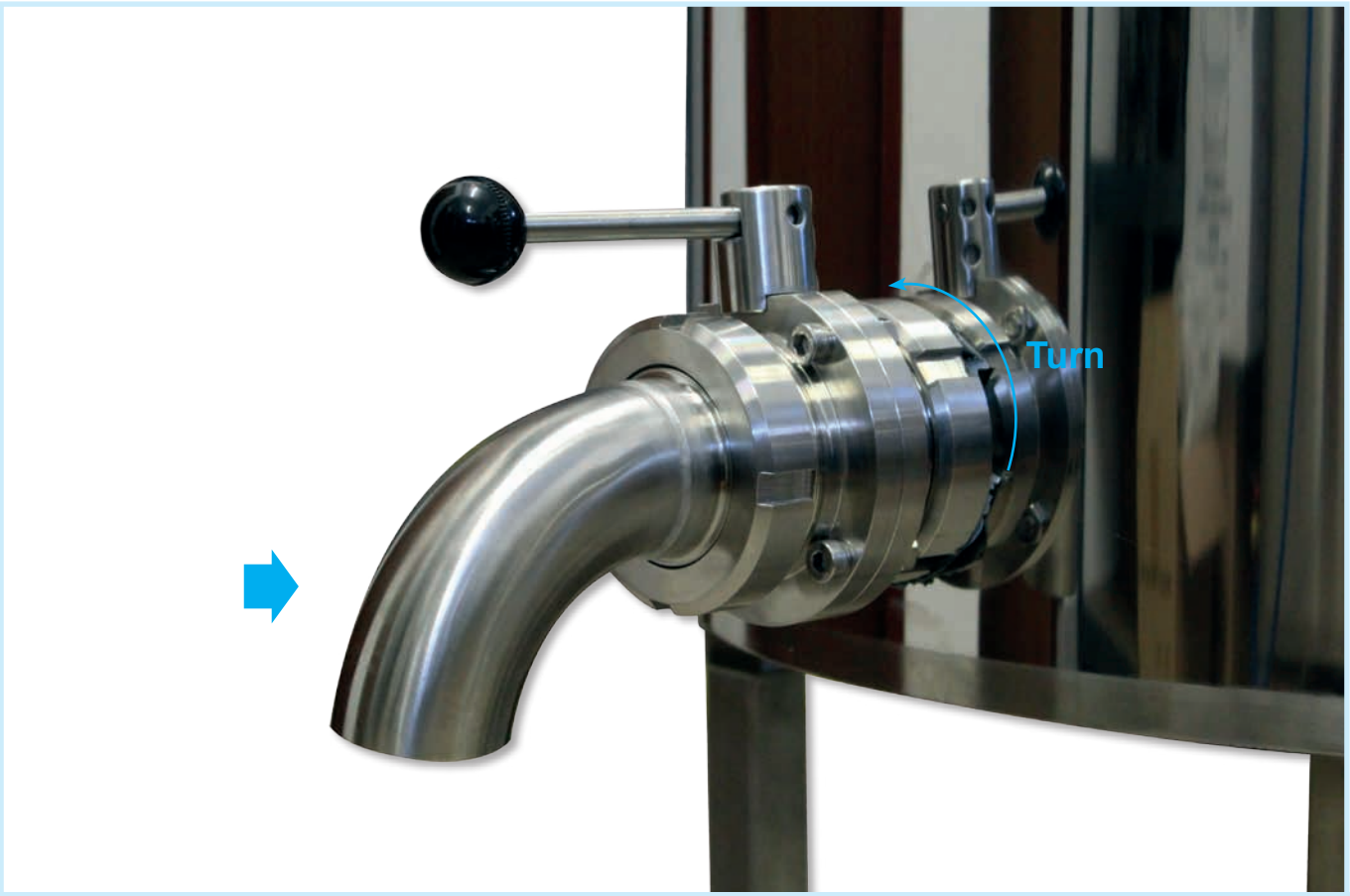
Power of heater	4kW
Temperatur adjustment	5 - 94°C
Max. reachable temperature of the medium	94°C
Time adjustment	1 - 999 minutes
Mixer speed	104 Rpm
Outflow	DN 50
Max. power supply	4.050W
Power supply	400V 16A 3N 50 Hz
Connection water IN	3/4“ (thread)
Connection water OUT	Ø 25mm
Dimensions (l x w x h)	76 x 76 x 78cm
Weight	31kg

OPERATION

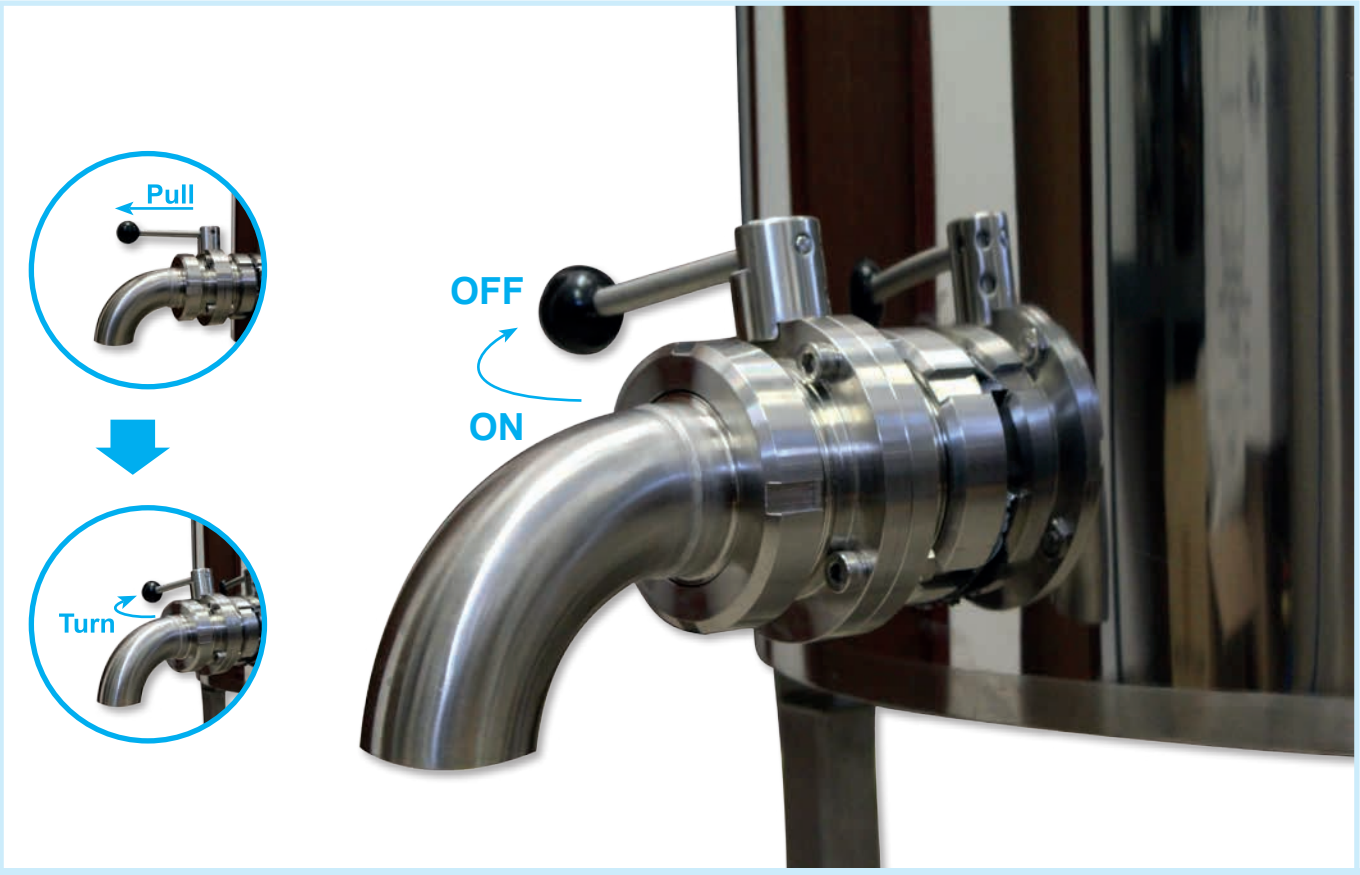


1. Placement
Put pasteurizer on a table or suitable flat surface. It is recommended that source of cooling water is not more than 2 meters away. Pasteurizer must be placed at least 0,5m from the walls. The room has to have adequate electrical supply.

ATTENTION
The temperature in the room where the pasteurizer is placed must never be lower than 10°C and it is not recommend to be higher than 30°C. Working temperature in the room must never be lower than 18°C.

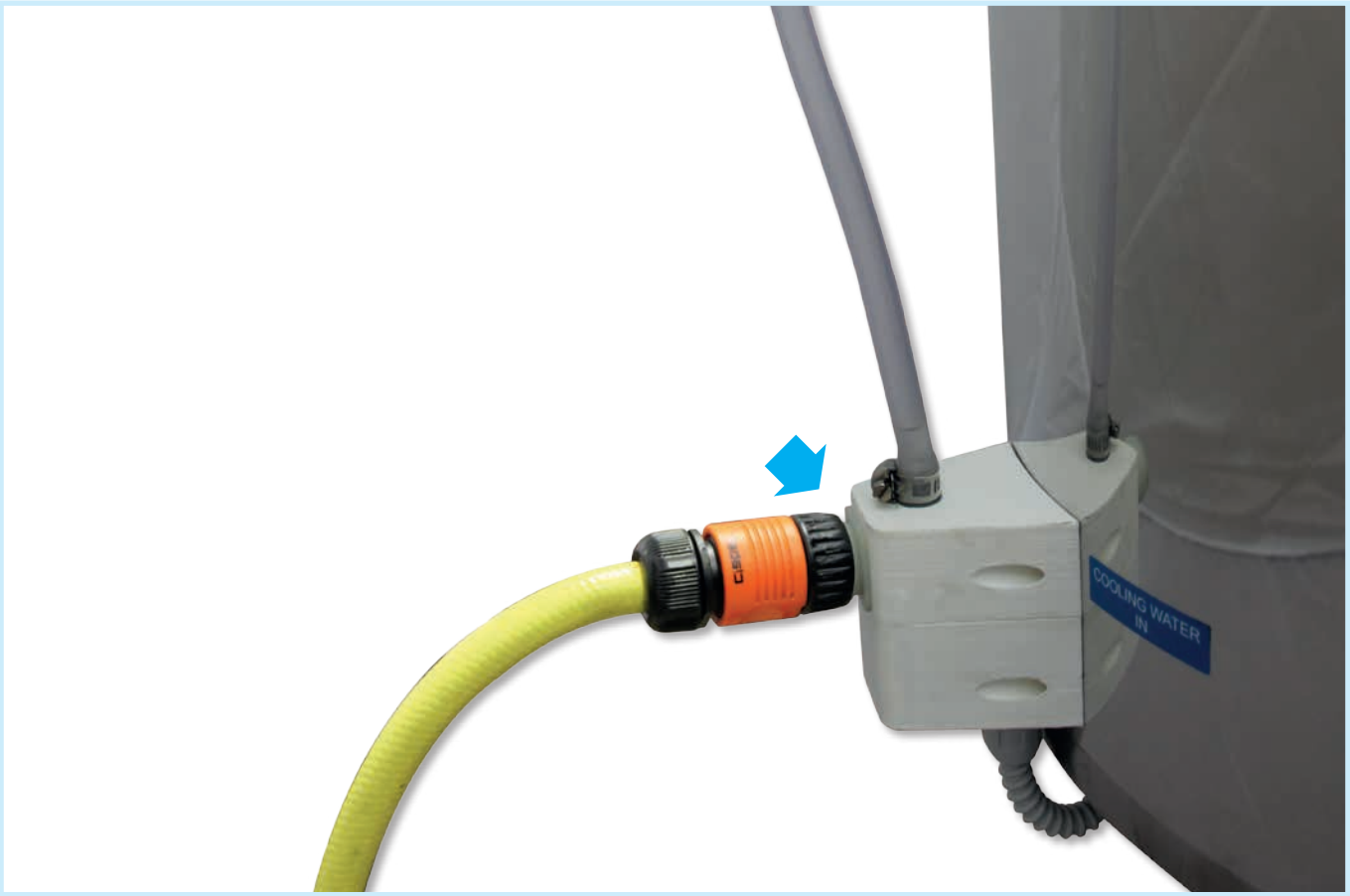


2. Fixing the milk outlet

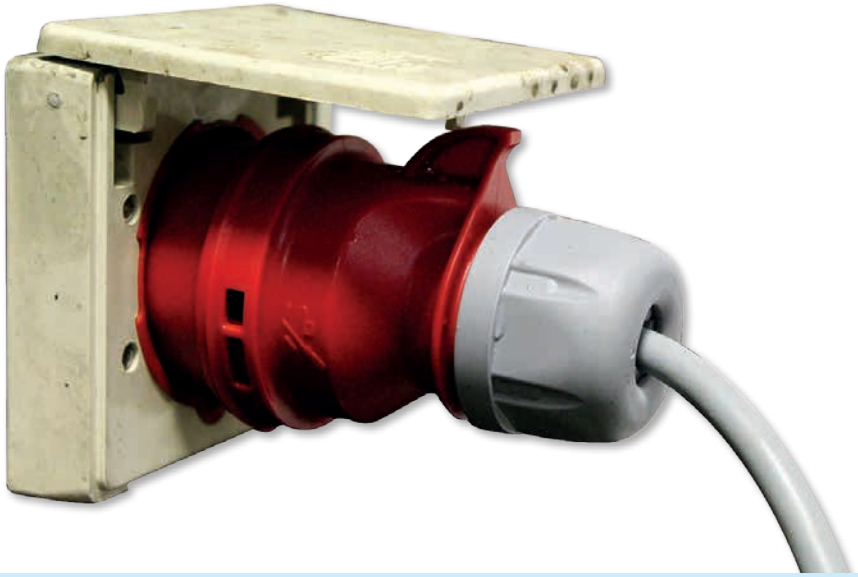


3. Closing the milk outlet
Make sure that the milk outlet is closed (OFF).

4. Fixing tube on „COOLING WATER OUT“
On WATER OUTLET fix flexible plastic tube till floor siphon. Fix hose with clip (for easier connection heat the flexible hose). Length of the tube must not be longer than 3m.



5. Fixing tube on „COOLING WATER IN“ (Connector and hose not included).



6. Connecting on electric supply
Before connecting pasteurizer on electric network make sure that data on name label matches with voltage and power supply on electric network. Mains cable must not be damaged. Connection is not allowed if plug or socket are damaged.

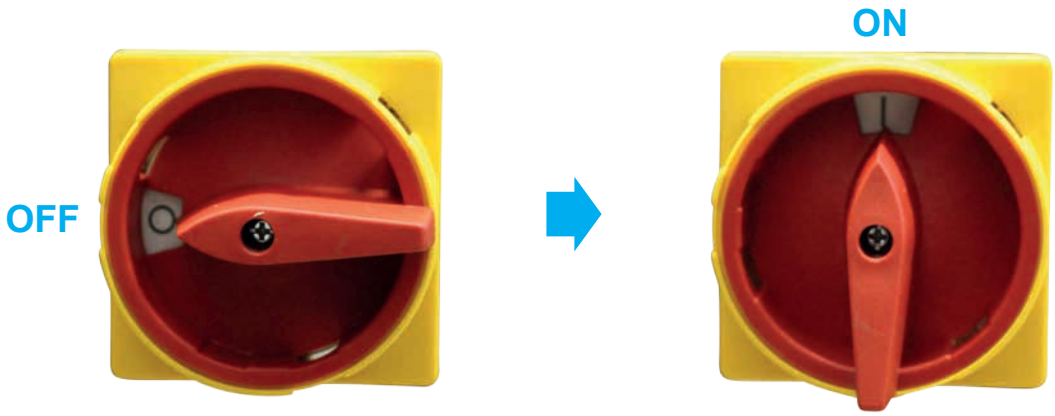
7. Connecting tube with water system
Before every switch-on pasteurizer must be connected on water system.

8. Turn on the water

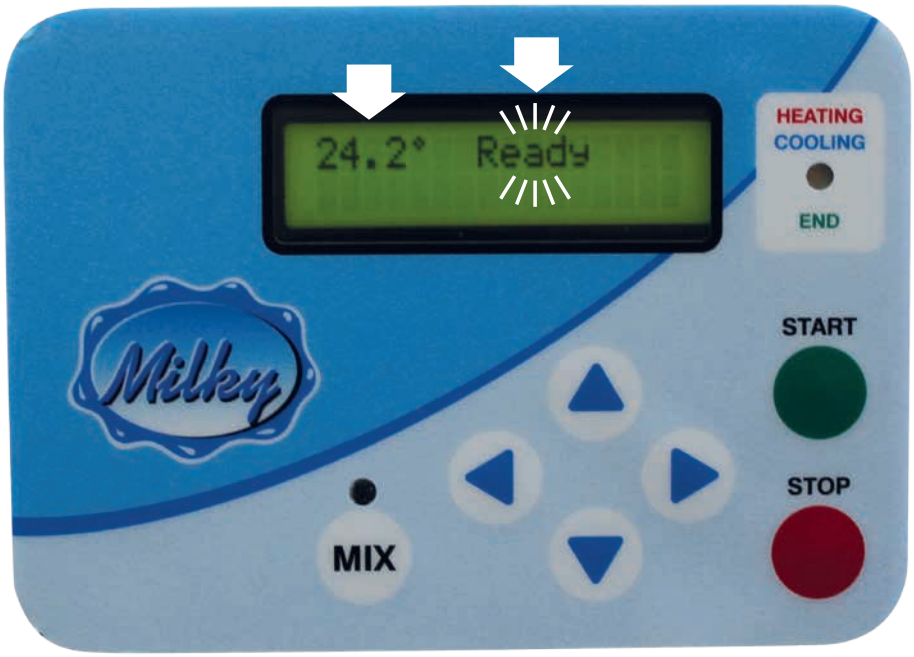
Valve for cooling water must be open during work. When process is finished, cold water supply togehter with pasteurizer is switched off.

ATTENTION

Open the valve slowly for cold water as much as that the flow is not bigger than 3 liter/min. A higher water flow will not reduce the time of cooling, it will only increase the water consumption which is not economical.

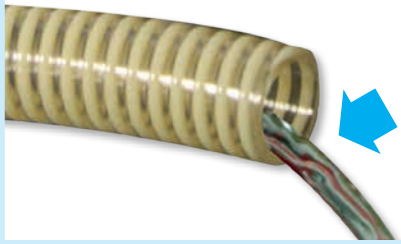


9. Switch on the main switch



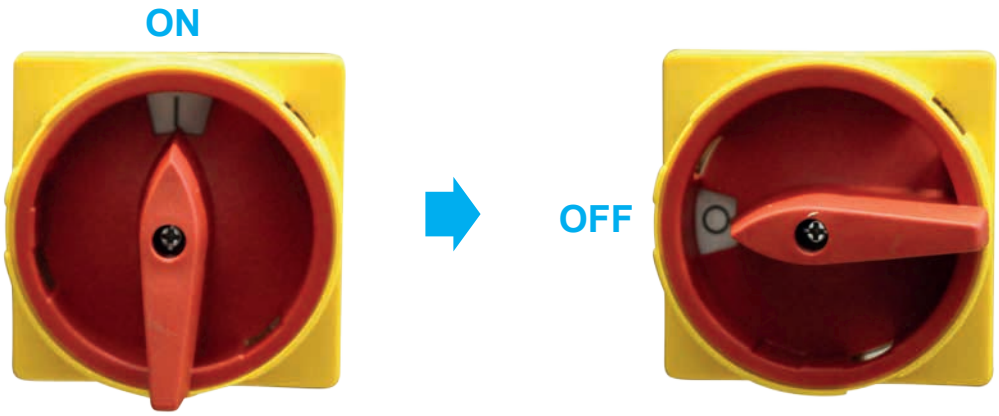
10. Show current temperature
The current temperature in kettle will be shown on the screen and „Ready“ will be blinking.

11. Filling the kettle with heating water
Check that first Temperature (T1) is set up on 5°C (press key RIGHT, colon on temperature is blinking, press key UP or DOWN to increase or decrease the temperature - also look 14.-18.). Then press key LEFT to move back on start. Press key START - electronic automatically opens the valve for cooling and the filling of the pasteurizer begins. Mixer and heater switch on automatically. Signal light on control panel turns on BLUE (for cooling). You can turn off the mixer.

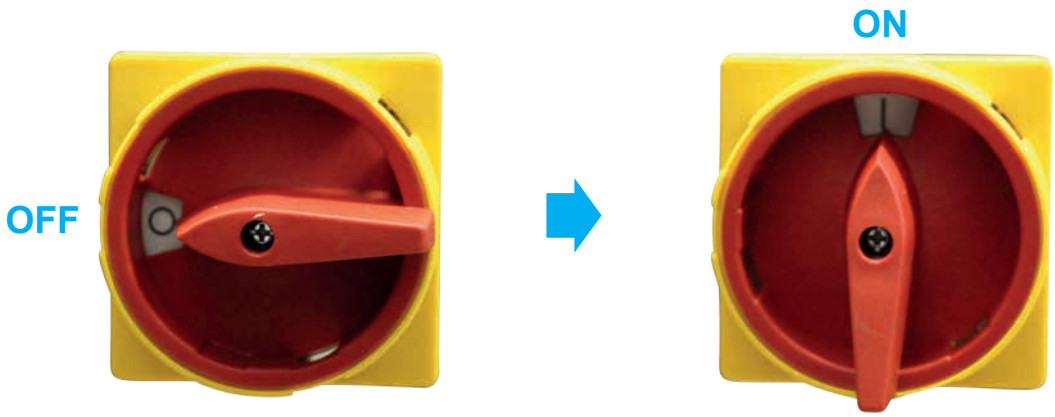


12. Water comes out from the water outlet
When water comes out from WATER OUTLET (after ca. 6-8 min.) then the pasteurizer is filled with water. Press key STOP. Pasteurizer is prepared for working.

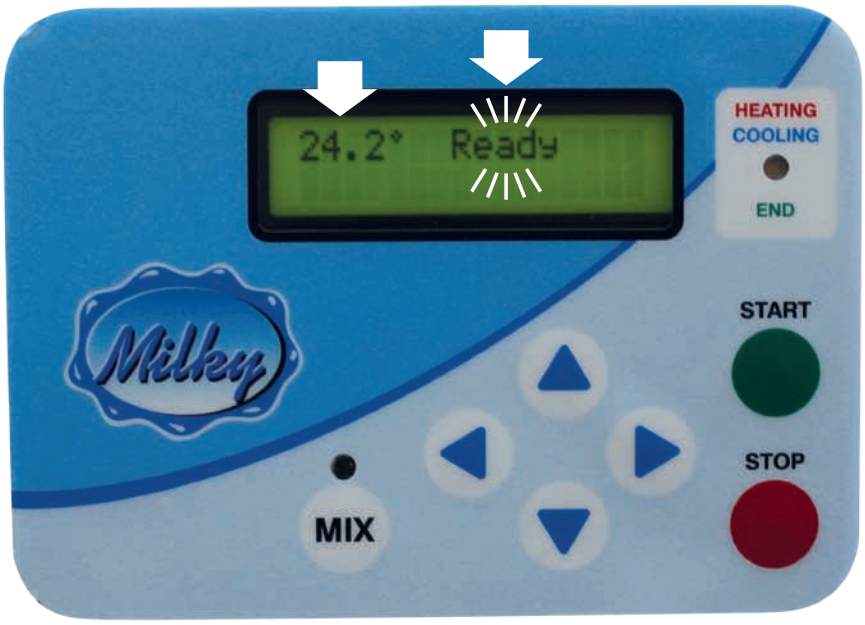
ATTENTION
The water valve must always be open during work.



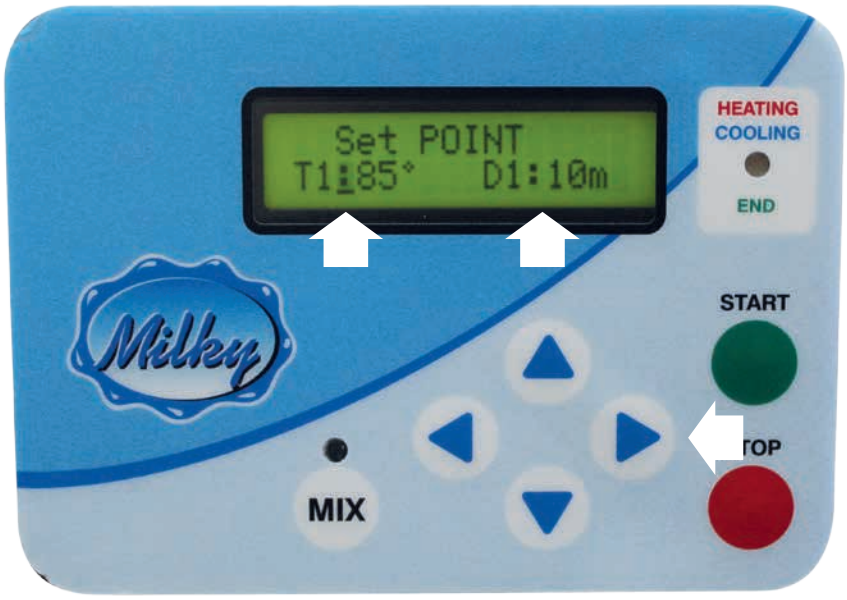
13. Switch off the main switch
and wait a few seconds.



14. Switch on the main switch
Now pasteurizer is ready for work.

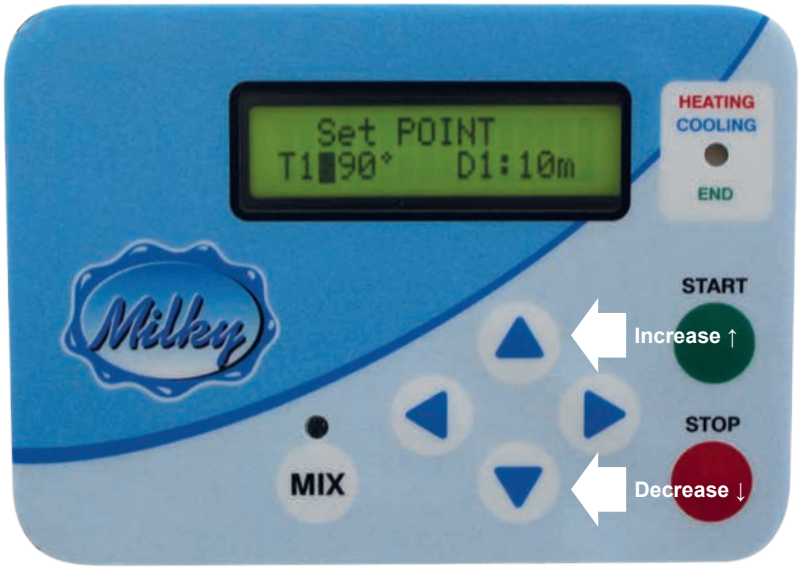


15. Show current temperature
The current temperature in kettle will be shown on the screen and „Ready“ will be blinking.



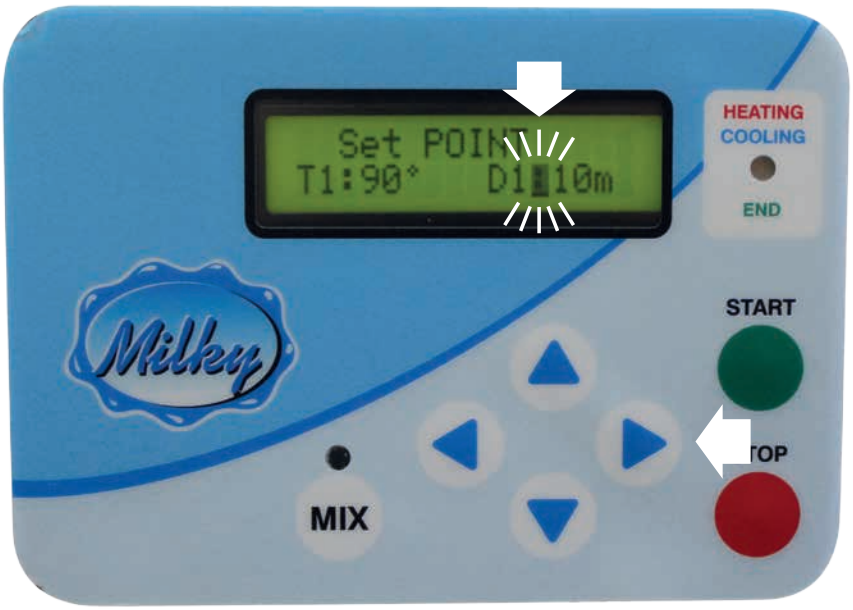
16. Show last temperature and time
Press RIGHT key - on the screen is shown the last set up temperature and time.

17. Colon is blinking
Colon is blinking on temperature.

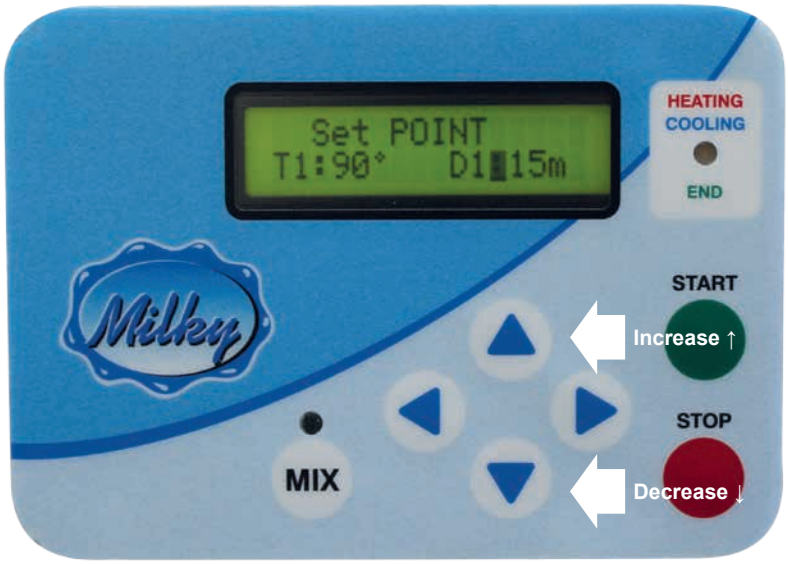


18. Set up temperature
By pressing key UP the temperature will increase.
By pressing key DOWN the temperature will decrease.

Max. set up temperature is 94°C, min. set up temerature is 5°C.



19. Move to setting up the time
Press RIGHT key to move on setting up the time. Colon is blinking on time.

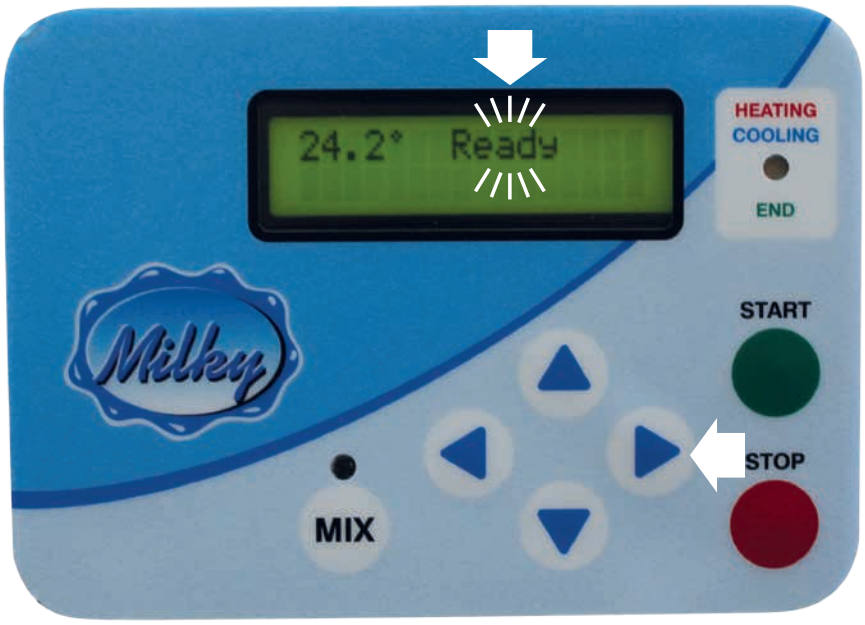


20. Set up time
By pressing key UP the time will increase.
By pressing key DOWN the time will decrease.

Max. set up time is 999 min., min. set up time is 1 min.

21. Setting up further temperatures and times (POINT 2-4)
Press RIGHT key - to move on for setting the second POINT for temperature and time (same procedure for 2 to 4).

You always have to set up all 4 POINTS. If you only need f.e. 2 different temperatures and duration times, just set up the first two POINTS as you need it. For POINT 3 and 4 choose the last temperature (of POINT 2) and set the time for 1 min.



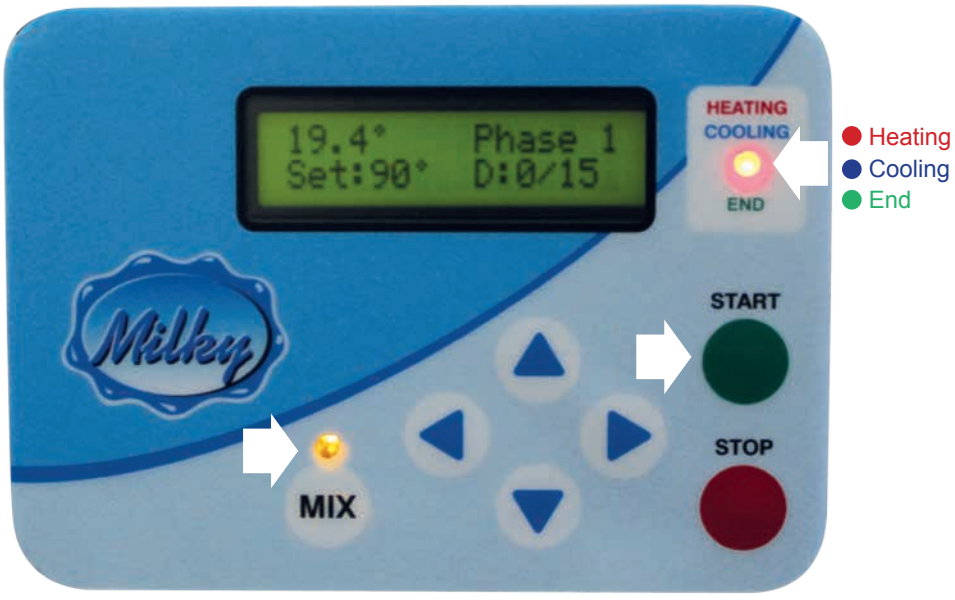
22. Move back on start
Press RIGHT key to move back on start, wait that „Ready“ starts to blink.

23. Filling the kettle with milk
Then fill the kettle with milk. Minimal capacity of milk is 25 liter, max. capacity is 45 liter.

24. Cover the kettle with cover

ATTENTION
If Kettle is not covered with cover the time of heating will be longer and it will not reach max. temperature 94°C. To achive the set up temperature the kettle has to be covered always with cover. If the kettle is not covered with the cover the temperature can deviate for 1°C from the set up temperature.

If in the kettle are 45 liters of milk or more and if set up temperature is 45°C then devitation of set up temperature and temperature in the kettle is less than 1°C.
If in the kettle are less than 45 liters of milk and set up temperature is less than 45°C then deviation of temperature is bigger than 1°C, but not bigger than 2,5°C.



25. Press key START
Press key START to start the process. Mixer and heater switch on automatically. Signal light on control panel turns on RED (for heating).
On the left side of the screen is shown the current temperature of the milk and the set up temperature.
On the right side of the screen is shown „Phase 1“ and the set up duration time.

If you want to to move on to the second process, even if first process is not finished yet, just press key START.

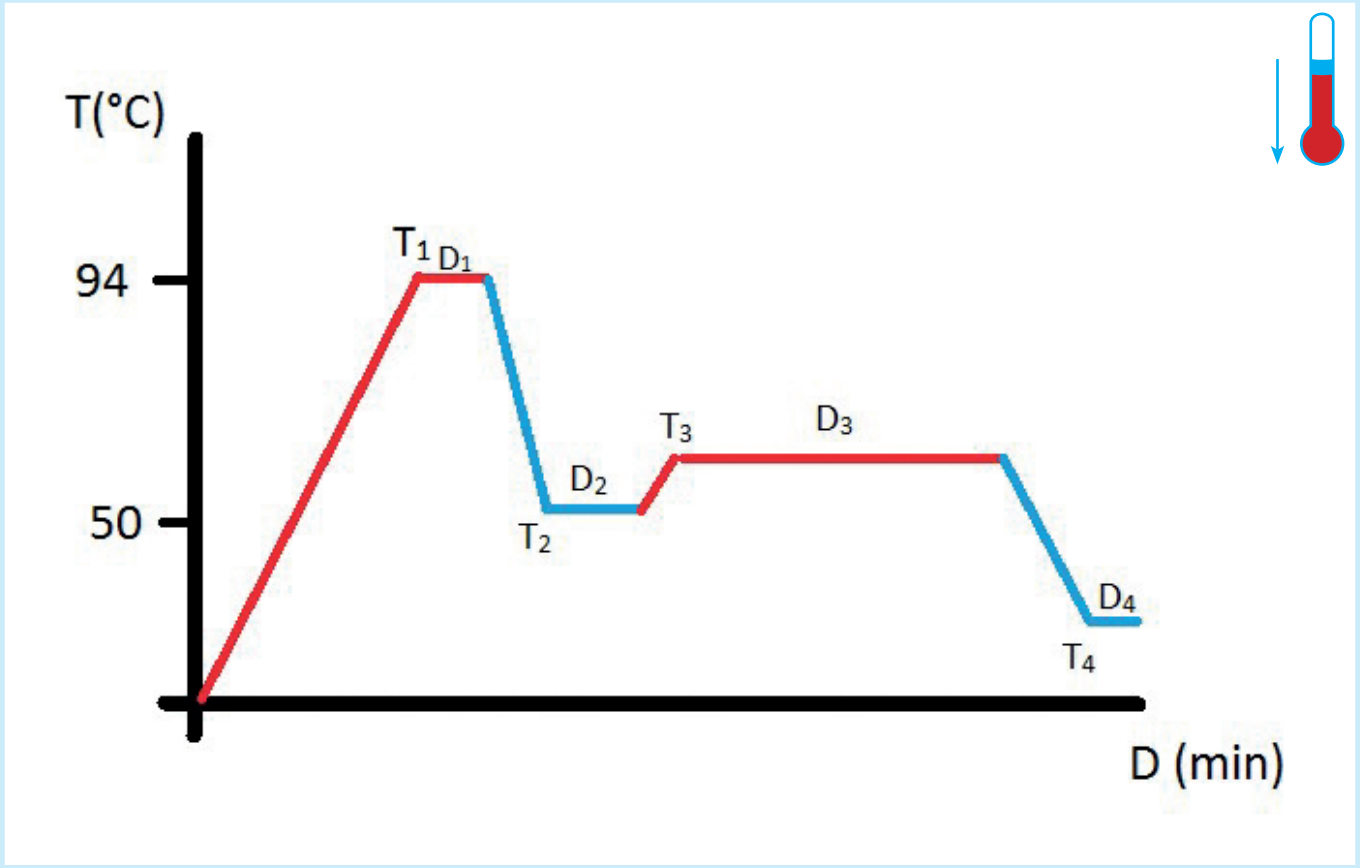
26. Switching off the mixer
The mixer can be switched off/on at every time by pressing the key MIX.

ATTENTION
For reaching constant temperature of the milk the mixer has to be switched on.

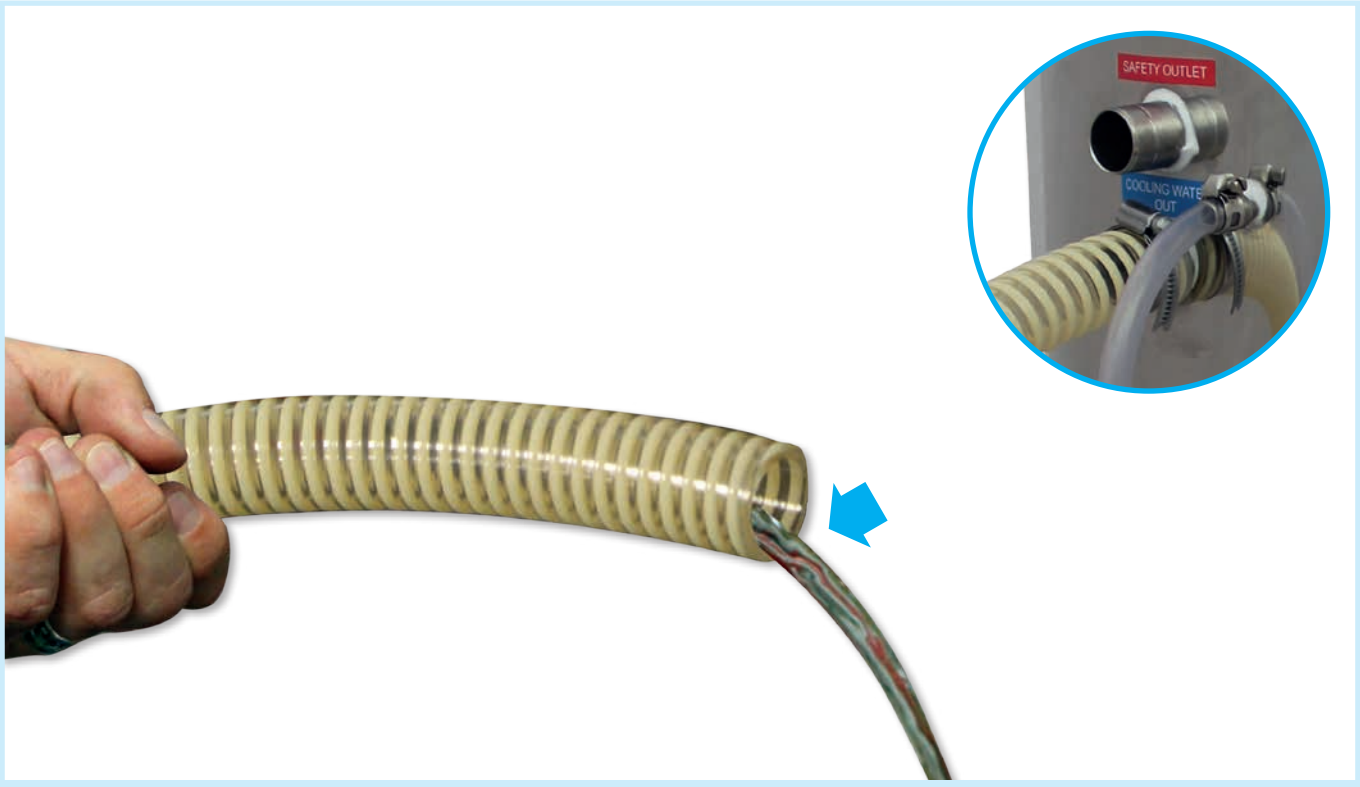
27. Milk reaches set up temperature
When the milk reaches the set up temperature of Phase 1, electronic activates sound signal.

28. Time starts to decrease
The set up time for Phase 1 starts to decrease - on the upper side of the screen are shown seconds and below minutes.

29. Set up time is reached
When the set up time of Phase 1 reaches „0“, electronic activates sound signal. Screen shows Phase 2 (same procedure for 2 to 4).



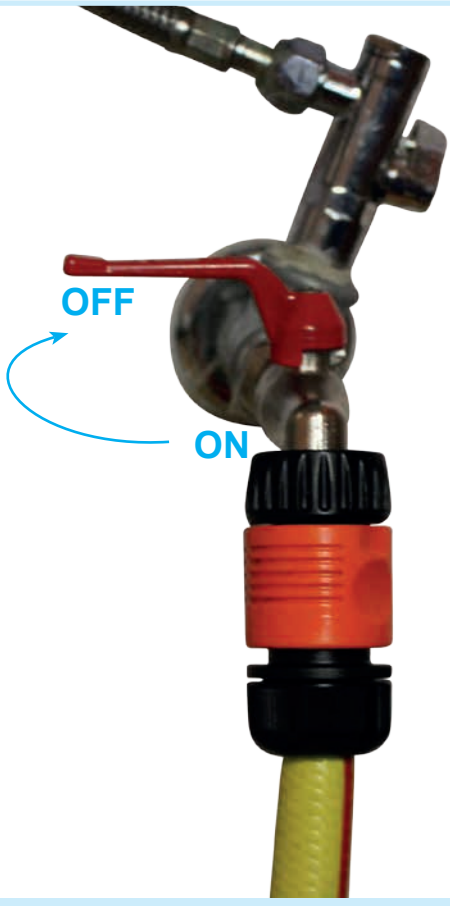
30. Automatic cooling
Cooling is automatic. Pasteurizer must be connected on source of cold water all the time.



31. Cooling Water comes out from the water outlet

ATTENTION
Water that comes out from the outlet hose ist hot. Be careful that hose for outlet cooling water is free. Do not cover or close safety outlet.

32. Switch off
If you are ready you can switch of the mixer and the pasteurizer.



33. Turn off the water pipe

CLEANING

1. First switch off Pasteurizer by placing the main switch in position OFF.

2. Clean the kettle with warm water with detergent - use of aggressive detergent is not recommended.

3. After cleaning wash the kettle with hot water.

⚠ **THE PASTEURIZER HAS TO BE SWITCHED-OFF AND DISCONNECTED FROM THE POWER SUPPLY BEFORE CLEANING.**

⚠ **SOME PARTS OF THE PASTEURIZER CAN STILL BE HOT - BE CAREFUL.**

OPTIONS

There are some additional options available at extra charge:

1. Stable feet (always upgradable)

2. Stable feet with rolls (always upgradable)

3. Speed control for mixer (recommended for cheese production)
   ATTENTION: This part is later not possible to be upgraded and should be, if whished, already be ordered in the beginning.

WARRANTY

1. In case of troubles consult with your salesman or call authorized service organized established distributor.

2. The warranty period amounts 12 month by use according to the regulations. The beginning of the warranty period is the date of the first purchase according to the original invoice or the original sales receipt. Replacement deliveries or resale don‘t cause an extension of the warranty period.

3. Defects of the device which are due to mistakes in the manufacturing or the material, are removed within the warranty periodfree of charge either by repair or replacement of the concerning parts. The Franz Janschitz Ges.m.b.H. decides at its own judgement on the measure to the removal of the defect. The necessary expenditures for this purpose, like transport costs, working costs or spare part costs are in a warranty case supported by the Franz Janschitz Ges.m.b.H. - the concerning product first has to be sent in, to proof if it is a case of warranty.

4. Not included in warranty are defects or disturbances, which are caused by:
- Damages by accident, abusive or improprer operation/assembly/installation/exposures, especially with disregard of the operation manual, the instructions for use, the instructions for installation or the safety instructions.
- Damages due to transport, carelessness, variations or failure of the power supply, force majeure, influence of weather, other natural phenomenons or the environment of operation.
- Damages by the application of parts, which are not manufactured or expelled from Franz Janschitz Ges.m.b.H. or authorised representatives of the Franz Janschitz Ges.m.b.H., as well as damages by the application of accessories which are not approved by the Franz Janschitz Ges.m.b.H.
- Damages due to service features/interventions/changes/modifications, which are not made by the Franz Janschitz Ges.m.b.H. or authorised representatives of the Franz Janschitz Ges.m.b.H.
- Damages due to normal wear and usual abrasion
- Damages due to disregard of the maintenance and cleaning operation according to the operation manual

5. The warranty also doesn‘t include:
• Heater
• Motor, destroyed by water or milk inflow
• Control, destroyed by water or milk inflow
• Mains cord

6. Demands for the claim:
• The customer has to contact the Franz Janschitz Ges.m.b.H. within the warranty period
• The customer has to verify the beginning of the warranty period (date of purchase) by presentation of the original invoice or the original sales receipt or a copy from it
• The customer has to provide a clearly description of the errors and also has to fulfill the analysis of errors according to the instructions
• The customer must send in the product completely and as delivered
• The customer has to ensure that the product is packed for the transport appropriately

7. Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.

SPARE PARTS

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 device.
• Serial number printed on label plate (at the bottom side of the control unit)
• Part name