MANUAL

MINI PASTEURIZER  FJ 16

Engineered as finest commercial Mini Pasteurizer

GENERAL SAFETY RECOMMENDATIONS

1) BEFORE ANY INSTALLATION READ THIS MANUAL CAREFULLY.

2) NEVER START THE PASTEURIZER BEFORE WATER IS FILLED INTO IT OTHERWISE IT WOULD DAMAGE THE HEATING ELEMENTS AND CAUSE INSURIES.

3) BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED AND THE DEVICE DISCONNECTED.

4) REPAIRS AND OTHER PROCEDURES ON THE DEVICE BEYOND NORMAL SERVICE ARE ONLY ALLOWED BY AUTHORIZED SERVICE PEOPLE.

5) PROTECT YOUR DEVICE FROM HUMIDITY AND WATER

6) IN CASE OF SERIOUS MALFUNCTION UNPLUG THE DEVICE AND CALL THE AUTHORIZED SERVICE.

7) IN CASE THE DEVICE IS NOT FUNCTIONING PROPERLY EVEN YOU HAVE EXACTLY FOLLOWED THE INSTRUCTIONS DESCRIBED IN THIS MANUAL YOU ARE ONLY ALLOWED TO USE THOSE PROCEDURES WHICH ARE ALLOWED BY THIS MANUAL. THE 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:

Dear customer
We are glad that you have chosen our Mini Pasteurizer FJ 16. We are sure that this mini pasteurizer will serve you a long time in case of the correct applications and permanent as well as careful cleaning and also by following the instructions of this manual.

DESCRIPTION

The new MINI PASTEURIZER  FJ 16 for milk and cream has advanced features not found in any other home pasteurizer. Its new principle of open-pressure pasteurization is based upon the design and development of this commercial pasteurizer all made of stainless steel AiSi 304. Only the largest dairy plants have pasteurizers that operate on the same principle and which are made of stainless steel material AiSi 304 as your new FJ16. This new idea of pasteurization results in a better milk quality with less effort and less time.
YOUR ADVANTAGES WITH THE MINI PASTEURIZER FJ 16

- Heating without pressure – as in this commercial pasteurizer – assures bacteria killing from 96 to 99.9 % without overheating or change of flavor.
- Container of stainless steel AiSi 304 preserves natural flavor and vitamins.
- All over water bath for more uniform and faster heating and cooling
- Automatic temperature control with time watch
- Small and large quantities up to 16 liter (4 gallon)
- Function control lamp
- Stable rubber feet
- Guarantee 12 months

THE MINI PASTEURIZER FJ 16

Stands on stable feet and is suitable for the pasteurization of fresh milk and cream due to the steering as well as the strong heating capacity of 1800 W at constant and uniform temperatures of 70°C (156°F). It is also suitable for the production of cheese, soft cheese and other household applications. Different stages on the switch reduces the time of pasteurization according to the quantity. After the end of the pasteurization the function control lamp will be switched off and an acoustic signal turned on. Due to the special design there will not be any direct contact between the hot water and the medium. During the pasteurization process you can easily control and test any time the temperature as well as the procedure by lifting the cover or by inserting a milk thermometer.

Laboratory tests confirm through pasteurization with the MINI PASTEURIZER FJ16 bacteria killing of 96 to 99.9% and at the same time keeping of the natural flavor. This is a percentage also used by large commercial diary plants.

The milk container and all parts in connection with the milk are sufficiently heated so that all bacteria known to create disease will be killed.

With the MINI PASTEURIZER FJ16 also small quantities of milk can be efficiently processed at home. Through the MINI PASTEURIZER FJ16 you can drink again raw milk without any problem. Therefore this devise should not be missed in any household.

FOLLOWING HAS TO BE TAKEN INTO CONSIDERATION

1. Pasteurize the milk as soon as possible after milking. Warm milk can be pasteurized faster than pre cooled milk. This prevents multiplication of bacteria.
2. The temperature of pasteurization should not be less then 18 °C (40 °F). When the milk temperature is less then 18°C than the pasteurization time will be longer than 60 minutes. When the milk temperature is min.18°C (40 °F) then you will reach within 60 minutes a pasteurization time of not less than 70 °C (156°F).
3. The pasteurization time is limited to 60 minutes when the milk container is full, that are 16 liter or 4 gallon and the time is fixed on position 3.
4. When you use less than 8 liters (2 gallon) then fix the time on position 1, by this the pasteurization time will be reduced by 20 minutes.
5. When you use less than 12 liter (3Gallon) then fix the time at position 2, by which the pasteurization time will be reduced by 10 minutes.
6. After the pasteurization the milk should be cooled as soon as possible.
7. Cool the milk in the pasteurizer only with pure water.
8. Fix the milk container with the two existing hooks.
9. After pasteurization carefully wash and rinse the container. Only use household washing materials.
10. Take care of your MINI PASTEURIZER FJ 16 as any other house hold appliance. Every two weeks brush the hearing coil with water.

UNPACKING OF YOUR PASTEURIZER

Take your MINI PASTEURIZER FJ 16 cautiously from the card board box and put it on a plain and stable surface in a dry room In the packing you will also find an inlet and also outlet hose.

- Slip one end of the outlet hose over the protruding fitting on the outside of the container.
- Slip the free part of the foodstuff suitable inlet hose over the protruding pipe on the container. The other end you connect with the spezial connector to the water tap.
- All remaining parts of the packing should be removed and disposed properly.

PLEASE NOTE!

NEVER START PASTEURIZATION BEFORE FILLING WATER INTO THE INTO THE PASTEURIZER OTHERWISE HEATING ELEMENTS WILL BE DESTROYED AND INJURIES MAY OCCUR DUE TO BURNINGS

PASTEURIZATION

1. Fill the milk container with milk or cream or any other medium up to 16 liter (4 gallon) and place the cover on the milk container.
2. Set the milk container in the pasteurizer and fix it with the two fixing hooks on the upper side of the container.
3. Fill the pasteurizer with water using the already fixed inlet hose until the water is coming out of the outlet hose. By using warm tap water time of pasteurization can be also reduced.
4. Start the pasteurization by turning the button clockwise to position 1, 2 or 3.
   - Put button on position 1 when there is less than 8 liter (2 Gallon) in the milk container
   - Put button on position 2 when milk quantity is less than 12 liter (3 gallon)
   - Put button on position 3 when the milk container is full, i.e. 16 liter (4 gallon)

The red signal lamp on the front panel will be switched on. Now you can go on with other works without worrying about the MINI PASTEURIZER FJ 16:

5. When pasteurization cycle is completed the pasteurizer will be turned off automatically. You hear a bell and the red signal lamp will be switched off.
6. Be sure that the inlet hose is connected with cold water tap and gradually turn cold water on. Allow the cold water to circulate around the milk container until the milk is cooled down to the tap water temperature.
7. Remove the milk container from the pasteurizer and put it in the refrigerator for further cooling.
CLEANING

BEFORE CLEANING MAKE SURE THAT THE PASTEURIZER IS SWITCHED OFF AND DISCONNECTED FROM THE MAIN SUPPLY.

Milk and remaining parts shall be removed with a soft brush or with a wet duster. The milk container and the cover should be cleaned with hot water adding fat soluble detergents. Afterwards these parts will be rinsed with pure water. The pasteurizer shall be cleaned only with wet duster and afterwards dried with dry duster. Be sure that no water will get in direct contact with electrical parts.

CAUTION: UNDER NO CONDITION THE PASTEURIZER SHOULD BE SUBMERGED IN WATER

SPARE PARTS
Fast and reliable shipment of spare parts is only possible if their description is clear enough. Therefore in case of ordering following parts shall be stated clearly.
   a) Type of device
   b) Serial number of device which is printed on the label plate.
   c) Number and name of spare part required.

List of spare parts

<table>
<thead>
<tr>
<th>Art. Nr. 13256-410.003</th>
<th>Pasteurizer basic device complete</th>
</tr>
</thead>
<tbody>
<tr>
<td>Art. Nr. 13256-410.047</td>
<td>Milk container</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.057</td>
<td>Fixing device (1 pair)</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.063</td>
<td>Water inlet fitting</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.065</td>
<td>Water inlet hose with special connector</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.073</td>
<td>Water outlet hose</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.101</td>
<td>Time switcher</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.102</td>
<td>Thermostat for Mini Pasteurizer</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.021</td>
<td>Heating element for Mini Pasteurizer</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.055</td>
<td>Cover for milk container</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.103</td>
<td>Switch button</td>
</tr>
<tr>
<td>Art. Nr. 13256-410.104</td>
<td>Signal lamp</td>
</tr>
</tbody>
</table>

WARRANTY
1) In case of troubles please consult your salesman call authorized service
2) Warranty is only given for defects which evidently result from wrong fabrication or materials.
3) Warranty is given for a period of 12 months. 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.
4) Defects or injuries of the device which result of improper assembly, use, connection of maintenance are not covered by this warranty.
5) The given technical specifications are only valid when all conditions in this operation manual are fulfilled.
6) Other rights that are not mentioned in upper obligations of the manufacturer especially responsibility for personal injuries are excluded.

Dear customer!

We are sure that you will find our Mini Pasteurizer FJ 16 as a helpful device and we believe that is will serve you a long time without any problems. We hope that you will recommend our Mini Pasteurizer also to your friends!

Thank your for buying it

The Coburn Company, Inc.
Whitewater, WI  53190

262 473 2822
www.coburn.com