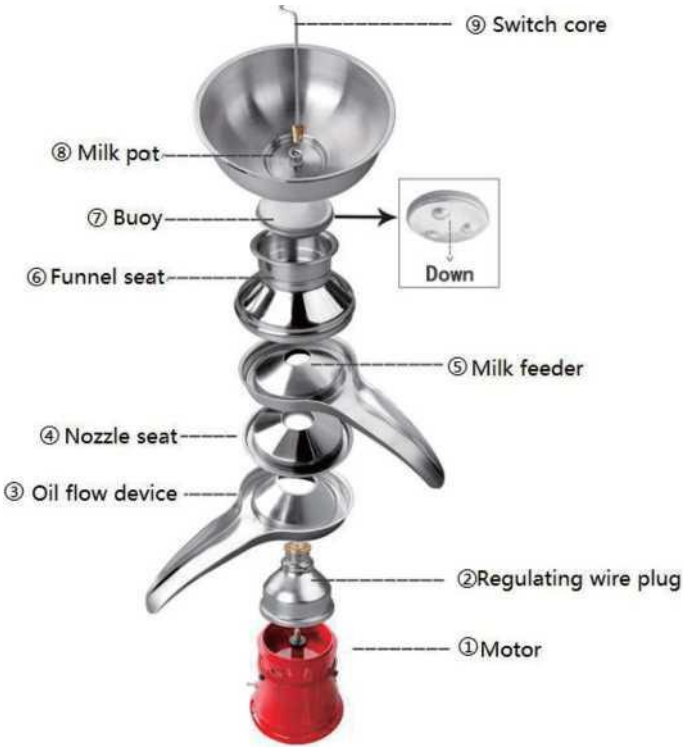
Milk Cream Separator Instruction

I .Product installation

The Installation steps are as follows:

① Prepare all parts of the milk cream separator (PIC1).



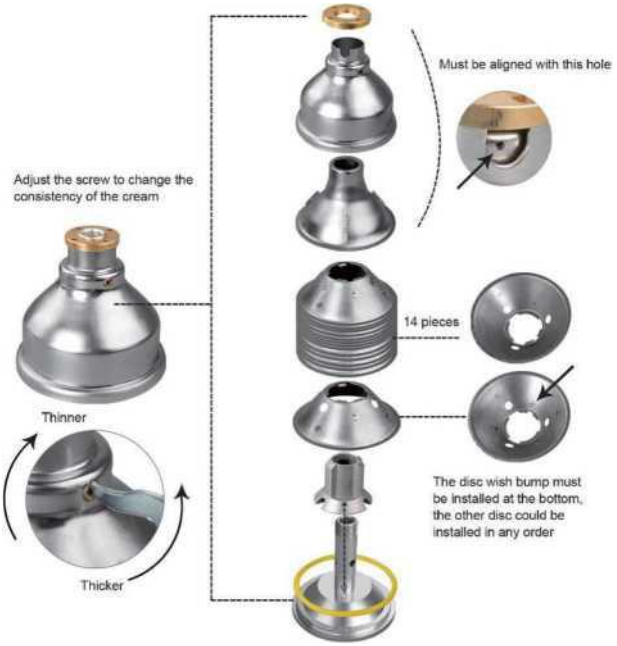
PIC1

② Align the hole at the bottom of the container with the electric separator. The "Dong" sound when the rotary installation is tightened indicates that it has been fully installed (PIC2)

③ Press tightly and tie the skimmed milk mouth and the cream mouth to the container below. The cream mouth can be twisted at will (PIC3)

Step 1 Open the switch of the motor, and then the milk pot needs to be closed
Step 2 After works for half a minute, turn on the milk pot switch to separate the cream

PIC2



PIC3

④ During the installation of this step, the three convex points downward (PIC4).

PIC4

⑤ After the milk separation, pour about half of the skimmed milk into the milk pot container to continue the separation so as to clean the residual milk fat in the separator.

⑥ After the separation of cleaning butterfat, let the motor work for 1 minute. Finally, power off and disconnect the power cord.

⑦ Press tightly the cream nozzle, the funnel nozzle and funnel in turn, finally put the milk pot container and metal rod on PIC5. The milk container switch(Metal Rod) must be closed before using. Clockwise rotation is closed/Anticlockwise rotation is open.

PIC5

II .Operation Steps

The operation steps are as follows:

① Pour about one third of the 60°C water into the milk pot container.

② Put the power on and switch on the separator to make the motor work.

③ After the separator works for 1 minute, slowly turn the milk container switch(Metal Rod)anticlockwise to turn on so that finish separating the 60°C water.

④ Pour the fresh milk heated to 35 °C-45 °C into the milk pot container and make the container of the milk pot container more than half full until all the milk is separated.

⑤ In the separation process, the milk container switch(Metal Rod) needs to be set to a proper position so that the mouth of separating the cream and the milk outlet hole do not spill milk. After working for 5 minutes, adjust the milk container switch(Metal Rod) properly to make it work efficiently.

PIC7

III. The Milk Fat Concentration Adjusting

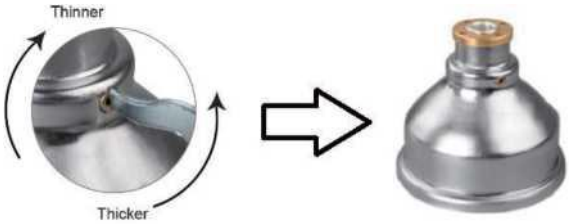
In the separation process, the milk fat concentration can be adjusted according to the following steps:

©Close the milk container switch (Meta I Rod) and continue to separate the milk in the milk pot container.

②Turn the power switch off of the separator and stop the separation.

(3) After the separator stops rotating (Note: it cannot be stopped manually), remove all parts in turn.

©Adjust the screw as shown in pic6, tighten the screw to the right to make the butterfat thinner and the screw to the left to make it thicker. After adjusting the screw, they should be screwed as little as possible to avoid loosening in later use.



PIC6

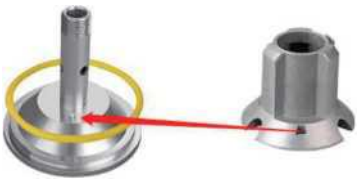
IV. Cleaning Steps

1. **The cleaning steps are as follows:**

① The milk pot container only needs to be removed in order and washed with hot water and cold water once respectively. Then dry with towel.

② The separator works continuously for 1 hour (after separation of 50L of milk), and the separator bowl must be removed and washed once（Pic7).

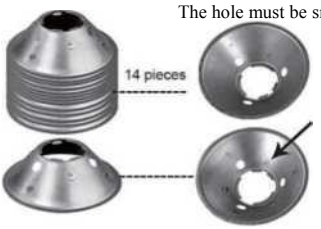
(3) For the separation bowl (pic7) cleaning, loosen the copper nut, take out all parts, clean them with hot water several times, dry them and then install them in the original order. Attention shall be paid to:



The sealing ring is placed in the groove of the separating bowl base (pic8).

PIC8

The holes on the separating piece and the separating bowl base (pic8) shall be aligned. The small hole on the separating piece should correspond to the fixed pin position on the separating bowl base.



PIC9

When installing the separating piece (pic 9), the one with small convex points on the separating piece surface shall be placed at the bottom. Other separating pieces can be installed at will.

The butterfat outlet hole on the separating cover (pic 10) shall be exposed from the middle of the gap of the separator bowl cover, and the copper nut must be tightened.

PIC10

'、、Must be aligned with this hole

V. Common Faults and Eliminating Methods

Common Faults and Eliminating Methods

(Each reason corresponds to each method)

Fault Conditions	Causes	Eliminating Methods
Poor Separation Performance	1. Milk temperature too low or too high. 2. Milk is too sour. 3. Milk is not clean. 4. The copper nut is not tightened and the separating piece is not clamped.	1. Adjust the milk to 35 °C-45 °C. 2. It cannot be separated. 3. Filter milk. 4. Tighten the copper nut.
No Butterfat	1. The height of the separating bowl is not correct. 2. The butterfat outlet hole on separating cover is blocked. 3. The small hole on the separating piece does not correspond to the fixed pin position on the base ofthe separating bowl. 4. The butterfat outlet hole on the separating cover not shall be exposed from the middle of the gap of the separator bowl cover. 5. The cream is too thick.	1. Adjust the height of the separating bowl. 2. Dredge the fat outlet hole. 3. Reinstall the separating bowl and align the pin. 4. Refit the separating bowl. 5. Adjust the screw and turn it to the right.

The butterfat is too thin or the fat hole gives milk	1. The butterfat is too thin. 2. The height of the separating bowl is not correct.	1. Adjust the screw and turn it to the left. 2. Adjust the height of the separating bowl.
The separator overflows or the hole leaks a lot of milk.	1. At the beginning of the work, the metal rod was too open. 2. The copper nut is not tightened. 3. The seal ring is improperly installed or damaged. 4.The height of separating bowl is too low.	1. Turn down the metal rod and gradually increase it after normal operation. 2. Tighten fully. 3. Reinstall or replace. 4.Adjust the height of the separating bowl.

VI. Note

Note

Please be familiar with the instructions before using.

① When solar power is used as the power source, solar panels with a capacity of more than 25W and batteries with a capacity of more than 40AH are the best power sources.

② When using 220V AC as the power source, a transformer of more than 12V 4A shall be equipped, and it can not be directly connected to 220V voltage FBR use (otherwise, the motor will be damaged).

③ The matching motor on the separator is 12V DC motor.Therefore, only 12V DC or 12V DC after voltage transformation can be used.

④ When the motor is started, the instantaneous current can reach 8A. When it is used, the fuse tube on the solar host should be replaced as 10A (solar energy generally matches 5A fuse tube) to adapt to the normal start up of the separator.

⑤ If the plug on the cable of the separator does not match the plug of the solar energy, the two wires of the cable can be directly connected to the positive and negative poles of the battery FBR use. (Note: the motor should rotate clockwise, otherwise, replace the two cables ©In the process of separation, if the power

supply is inadvertently disconnected, the metal rod shall be closed quickly, the milk pot container shall be removed, and then the milk stored in the head return tank of the main engine shall be poured out from the overflow hole gently, and all milk on the main engine shall be dried before operation.

⑧It is necessary to check whether the waterproof cover (picll) on the motor shaft is in good condition, and replace it in time when it is lost or damaged. Keep a distance of 2mm between the waterproof sleeve and the lower contact surface, and correct in time when the distance is not correct.

PIC11

⑨It should be frequently checked that the milk overflow hole in the four grooves of the head of the main engine should not be blocked by impurities, so as to avoid the milk entering the motor from the motor shaft hole and causing damage to the motor. The copper nut on the separating bowl assembly must be tightened, and the cross pin in the separating bowl base must be stuck in the gap of the main shaft of the motor, otherwise it will cause serious accidents when the separating bowl rotates.

©After the separation, let the motor work FBR another 1 minute to prevent the remaining milk from entering the main engine and damaging the motor. After use, the whole machine must be dried, fixed and placed in a clean and dry place to prevent corrosion.