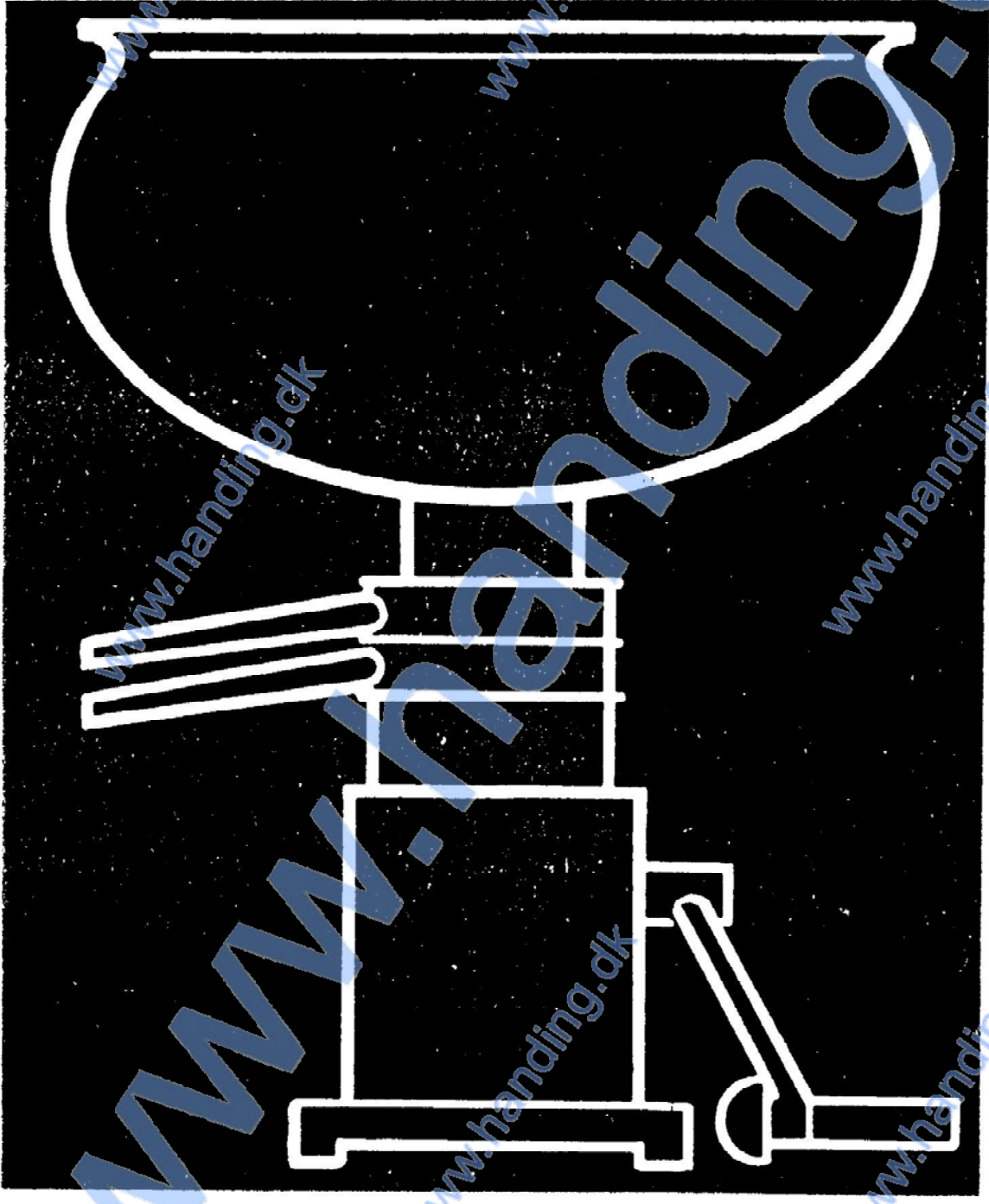


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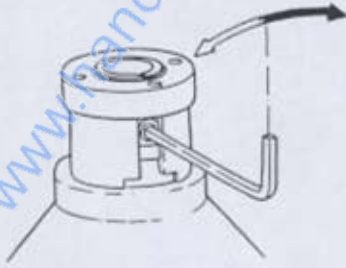
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## REGULATING THE CREAM

Thinner cream      Thicker cream



Unscrew the cream regulating screw for obtaining thinner cream. Screw in the cream regulating screw for obtaining thicker cream.

A quarter of a turn of the screw increases or reduces the cream quantity by 1 to 2% of the milk quantity. (Note: The cream regulating screw is located in the top disc).

## SEPARATION

Make the following preparations before separation:

- Strain the milk after milking.
- Heat the milk to approx. 35°C if it has cooled off.
- Check that the tap is shut before milk is poured into the milk tank.
- Place some containers under the spouts for skim milk and cream collectors.

### The separation process

1. Pour the warm milk into the container.
2. Turn the crank first slowly, gradually increasing its speed until the speed indicator stops ringing. It is essential that the increasing of the speed takes at least three minutes for avoiding damages of the gear wheels. Check that the crank has constant speed during the entire process.
3. Open the tap entirely. If there is more than 12 l of milk to be separated, do not let the container be emptied completely but see to it that the milk is refilled continuously.
4. When all milk has been separated, pour some litres of hot water into the milk container.
5. Turn the crank until all cream has been discharged from the bowl.

Let the bowl stop of itself. Never remove the collecting covers before the bowl has stopped. If there is still cream in the bowl when disassembling, the amount of water poured into the container has been insufficient.



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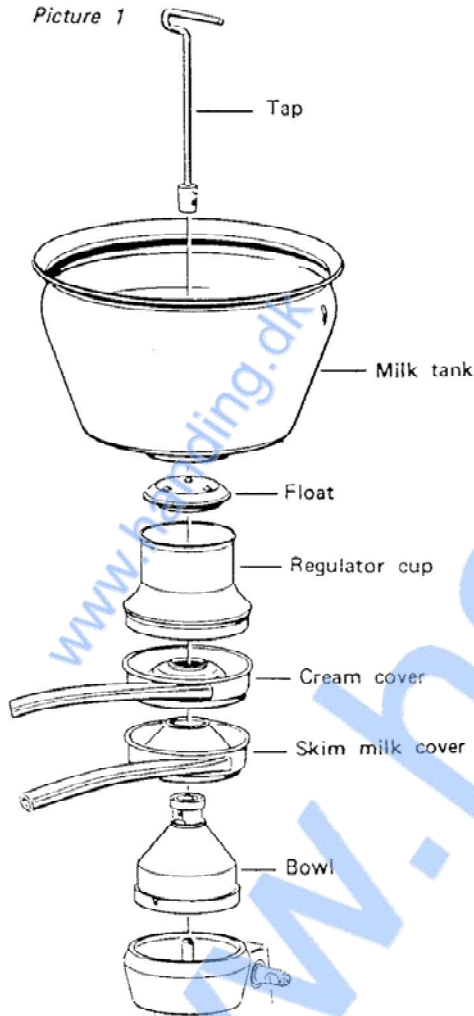
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## DISASSEMBLY OF SEPARATOR

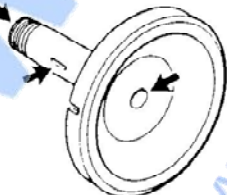
1. Lift off the milk tank and the tap.
2. Remove the regulator cup and the float.
3. Loosen the cream and skim milk covers, but do not force them upwards.
4. Lift out the bowl and disassemble it.

## CLEANING AFTER SEPARATION

Picture 1



Picture 2  
Cleaning of  
the bowl bottom



Clean all parts that have come into contact with the milk immediately after each separation.

Insert the washing bowl in one of the inlet holes of the discs (picture 3).

Clean the milk container, collecting covers and all bowl parts with a brush in a weak solution of hot water and soda. Use only one teaspoon of soda to one litre of water. Never use any scouring powder.

Take special care in cleaning:

- the bowl bottom pillar with its three milk openings and the bore of the lower part of the bowl bottom.
- the regulator pipe in the regulator cup.

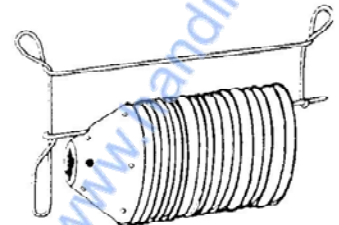
After cleaning, rinse the parts in clean, hot water. Leave the discs spread out on the washing bowl until the next separation (picture 3). Rinse the rubber ring in warm water. Be careful not to stretch it.

Wipe the parts clean afterwards. Do not cover the bowl parts when they are drying.

Never flush the frame and frame housing. Clean with a damp cloth. Check that the waste milk hole in the frame is clean and entirely open.

Do not assemble the separator until next use.

Picture 3.  
Drying the bowl  
discs on the  
washing bowl



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