

# MILK SEPARATOR



**CREAM SEPARATOR MILKY DAY 100-18**



# CONTENT

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	Page
General safety recommendations	3
Technical Specifications	4
Unpacking and Set Up	4
Accessories	4
Assembling Procedure	5
Top Bowl assembling Procedure	6
Skimming Procedure	6
Skimming Regulation	7
Maintenance and Cleaning	7
Top Bowl cleaning procedure	8
List of composing parts	9
List if composing parts top bowl	10
Spare parts ordering Procedure	11
Warranty	12

## GENERAL SAFETY RECOMMENDATIONS



**BEFORE ANY INSTALLATION, READ THIS MANUAL VERY CAREFULLY.**



**MAKE SURE, THAT YOU HAVE CLOSED TOP BOWL FIXING NUT TIGHTLY.**



**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, ESPECIALLY BY CLEANING PROCEDURES.**



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



**IN CASE, THAT THE 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 THE USER MANUAL. USE OF ANY OTHER PROCEDURES OR ADJUSTMENTS COULD RESULT IN DEVICE DESTRUCTION OR LONGER SERVICE TIME. INJURIES CONNECTED WITH SUCH PROCEDURES CANNOT BE MATTER OF ANY PRODUCT LIABILITY CLAIMS.**

# SPECIFICATIONS

Cream Separator AR 1 00		
Operating Voltage (Model 230 V)(V/Hz)		230/50
Operating Voltage (Model 115 V)(V/Hz)		115/60
Motor Power	(W)	60
Max. Rotating speed	(r/min)	10500
Max. Capacity	(l/h)	100
Max. Container Capacity	(l)	12
Recommended capacity for skimming(l)		to 40
Relief Discs A	(Pcs.)	6
Relief Discs B	(Pcs.)	6
Net weight	(kg)	5.2
Protection class	IP	23

Recommended skimming capacity is volume of the milk that can be skimmed within one skimming cycle. It depends how much solid parts are in the milk. If the flow of the skimmed milk is reduced than the discs and the bowl must be cleaned.

## UNPACKING AND SET UP

Take the device out of the cardboard box and remove packing inserts. Place it on the plain and stable surface in clear and dry place. Fixing the device on the surface is recommended. If you want to fix it on the surface, take the screws and fix it on the surface.

## ACCESSORIES

In each package you will find also following accessories:

- Operating Manual
- Key for bowl fixing nut and cream screw

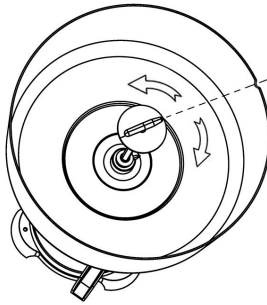
### Please note!

**Be careful and do not use the cream separator with damaged mains cord!**

**Be careful, that the socket is not damaged!**

## HOW TO ASSAMBLE THE CREAM SEPARATOR

1. Put the housing on a desk or other plain and stable surface.
2. Put assembled top bowl on the conical motor beam and softly press it.
3. Put skimmed milk outlet on the top and then also cream outlet on the top of the housing .
4. Turn top bowl with hand and check if nothing is touching the outlets. Adjust the outlets to the desired position for skimming.
5. Put the container holder on the cream funnel (outlet). The floater is placed in the container holder. The container is placed on the container holder (please see picture below) .
6. 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 (see picture). The milk outflow will be closed.



**WHEN FILLING THE CONTAINER WITH MILK, THE CLOSING CORK MUST BE CLOSED! THE THIN PART OF THE CLOSING CORK MUST POINT TO THE NOTCH IN THE CONTAINER.**

## TOP BOWL ASSEMBLING PROCEDURES

1. Put the rubber washer into the notch of top bowl bottom part.
2. Place the metal discs in the top bowl. Take care with the placement of the discs - device uses two different types of disks - Disc A and Disc B. First, insert Disc A, then Disc B and repeat the procedure until all discs are placed. Avoid any use of strength while placing the discs. With gently shaking and turning of the top bowl bottom part all the discs will find their place very easily.
3. Put plastic partition in the top bowl cover part.
4. Place the two parts (top and bottom part) of the top bowl together. Take care that top bowl top part marked with V and top bowl bottom part V are in the same place and direction.
5. Screw the top bowl fixing nut with hand and fix it strongly with the fixing key. The mark V must stay in the same direction. The fixing nut must be strongly fixed, because it is exposed to high forces.

- 3 Disc A  
4 Disc B



## SKIMMING PROCEDURE

Best skimming results are achieved, when starting to skim immediately after milking. If milk is cooled, warm it up to a temperature between 35 to 40 °C. Milk cannot be skimmed with temperature lower 30 °C. When the milk is properly warmed up, pour it in the container.

- Switch on cream separator with switcher 0 / I and wait 30 seconds. The top bowl will by then have reached the right speed.
- After waiting the 30 second, open the closing cork by turning it into the opening position. The end of the closing cork is turned to the cut (tooth) in the container and flow is opened.

If milk is coming out of the housing holes, it means:

- You have opened the closing cork before the motor has reached working speed.
- 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, turn the milk separator OFF and correct the problem.



**CLOSING CORK MUST ALWAYS BE CLOSED BEFORE TURNING OFF THE DEVICE!  
AFTER FINISHING THE PROCESS, CLEAN AND DRY THE DEVICE CAREFULLY!**



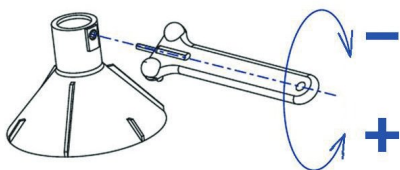
**PLEASE NOTE!** After you have finished skimming, pour approximately 1/2 l of skimmed milk back into milk container. This will clean the rest of cream in the top bowl. After all procedures are finished, simply turn OFF the device and wait until motor stops. Always check, whether the rubber washer is damaged or too much extended. In such cases please replace it with a new one.

### SKIMMING REGULATION

The cream separator is factory adjusted with around 10 % of cream from whole milk volume at milk temperature 35 °C. It is possible to adjust this percentage due to different conditions like density or volume of cream. Adjust hexagonal adjusting cream screw by turning it (placed in the plastic partition in top bowl upper part).

- For more density cream – less volume, turn it towards right (clockwise)
- For less density cream – higher volume, turn it towards left (counter clockwise). In most cases it is enough to turn the adjusting screw for ¼ of the rotation.

Cream adjusting screw details and function



- less cream volume and higher cream density
- + higher cream volume and less cream density



**TAKE CARE, NOT TO FIX THE ADJUSTING CREAM SCREW TOO DEEP. THIS CAN CAUSE HARM TO THE SCREW COIL. DON'T UNSCREW THE REGULATION SCREW TOO MUCH. THIS CAN CAUSE PROBLEMS WITH DISASSEMBLING THE PLASTIC PARTITION AND THE TOP BOWL UPPER PART.**

### MAINTENANCE AND CLEANING

- All parts of the top bowl should be cleaned with hot water with some detergent.
- Rests of milk, cream or other impurities should be cleaned with soft duster or cleaning brush. Especially take care to clean very precisely all the holes in top bowl upper part, top bowl bottom part and in adjusting screw. For cleaning these parts, a cleaning brush is strongly recommended! Other parts of the separator, which come in touch with milk, should also be cleaned with hot water in which a detergent is added. Then rinse parts in clean water.
- If milk or cream rests get dry, do not remove them with sharp objects or sharp duster. It can easily happen, that the galvanic protection cover or plastic parts are damaged.
- Before cleaning cream separators housing, disconnect device from mains. Clean it first with wet duster and then try it with dry duster. Take care, that water doesn't come into the device.

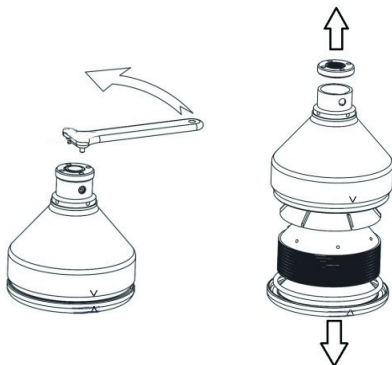
**Ensure, that no water comes in contact with the motor and other electric parts.**

**The device is protected against direct water access, please take care and avoid, that water comes into the device.**

**Before cleaning, always disconnect the Cream Separator from the mains supply.**

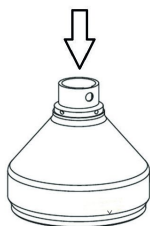
## TOP BOWL CLEANING PROCEDURE

With the key, which is packed with the cream separator, unscrew the top bowl fixing nut as it is shown on the picture below.



The easiest way to perform this procedure is:

**1.** Fix key into the holes, which are on the top bowl fixing nut.



**2.** Press the key down and turn it until the fixing nut is released. It is now possible to unscrew the fixing nut by hand.

**3.** Dismount the top bowl cover with the help of the key and separate all different pieces, which are found under the cover - plastic partition, metal discs and rubber washer. Clean them with hot water. To achieve better results, cleaning detergent can be added to the hot water.

**4.** Wash all the parts with hot water and dry them with dry and soft duster.

**5.** Never wash the discs in the dishwasher!



**IF IT IS NOT POSSIBLE TO MOUNT OFF THE TOP BOWL FROM THE MOTOR AFTER SKIMMING, PLEASE SHAKE IT GENTLY.**

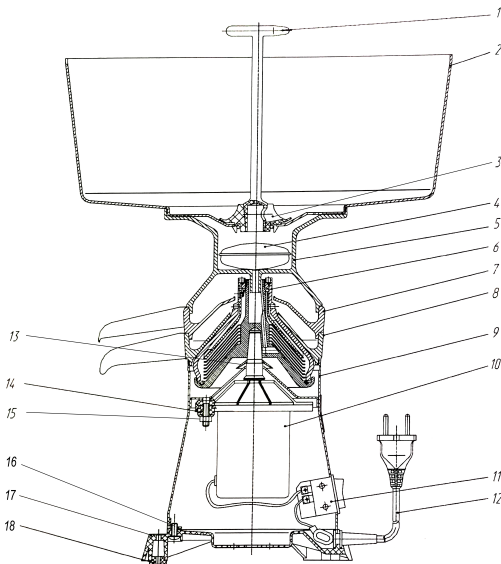
**PLEASE AVOID TO USE FORCE – IT CAN CAUSE HARM TO THE DEVICE AND MOST OF THE PARTS.**



**PART LIST**

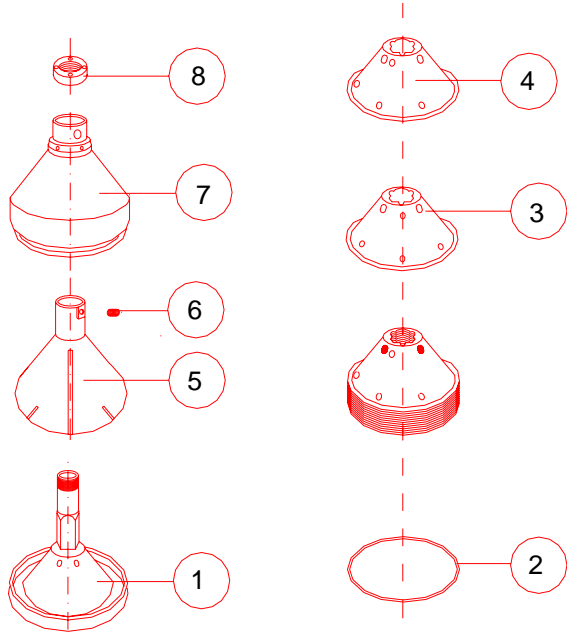
Name		pcs
1	Switch rod	1
2	Container	1
3	Plastic parts of containers	1
4	Floater	1
5	Container holder	1
6	Top bowl assembled	1
7	Cream outlet	1
8	Skim milk outlet	1
9	Housing	1
10	Motor 230V or 115V	1
11	Switch	1
12	Mains cord assembly 230 V or 115V	1
13	Waterproof cover	1
14	Motor mounting pads	1
15	Locknut	1
16	Screw	1
17	Base	1
18	Foot	1

**DRAWING OF THE CREAM SEPARATOR**



PART LIST TOP BOWL

	Name	PCS
1	Buse	1
2	Rubber washer	6
3	Metal disc A - middle	6
4	Metal disc B - side	1
5	Plastic partition	1
6	Cream Screw	1
7	Cover	1
8	Fixing nut	1



## **SPARE PARTS ORDERING PROCEDURE**

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

- Type of cream separator.
- Serial number printed on the label plate at the bottom side of the device.
- Part name and code number of wished spare part.

## **WARRANTY**

1. In case of troubles consult your distributor or call authorized service.
2. Equipment 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 doesn't cover:
  - a. Motor, destroyed by water or milk inflow,
  - b. Mains cord.
5. The given technical specifications are valid only when all conditions in this user's manuals are fulfilled.
6. Other rights, that are not mentioned in upper obligations of the manufacturer, especially responsibility for personal injury, are excluded.

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