

MILK SEPARATOR



230V 100-18-JY-230

115V 100-18-JY-115



230V 100-19-JY-230

115V 100-19-JY-115

CREAM SEPARATOR MILKY DAY 100-18

CREAM SEPARATOR MILKY DAY 100-19



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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



IF THE DEVICE IS NOT FUNCTIONING PROPERLY, EVEN AFTER FOLLOWING THE INSTRUCTIONS IN THIS MANUAL, YOU MUST ONLY USE THE PROCEDURES ALLOWED BY THE USER MANUAL. USE OF ANY OTHER PROCEDURES OR ADJUSTMENTS MAY DAMAGE THE DEVICE OR RESULT IN LONGER SERVICE TIMES. ANY INJURIES CAUSED BY SUCH UNAUTHORIZED PROCEDURES ARE NOT COVERED BY PRODUCT LIABILITY.

SPECIFICATIONS

Cream Separator Milky Day 100-18, 100-19		
Operating Voltage (Model 230V)(V/Hz)		230/50
Operating Voltage (Model 115V)(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

The recommended skimming capacity is the volume of milk that can be skimmed in a single cycle. It depends on the amount of solid content in the milk. If the flow of the skimmed milk is reduced, 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

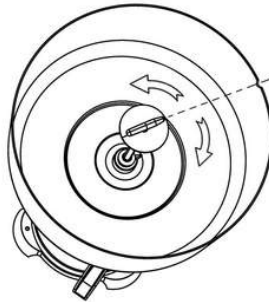
Please note!

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

Be careful, that the socket is not damaged!

HOW TO ASSEMBLE THE CREAM SEPARATOR

1. Place the housing on a flat, stable surface such as a desk.
2. Position the assembled top bowl onto the conical motor shaft and gently press it down.
3. Attach the skimmed milk outlet to the top, followed by the cream outlet on the top of the housing.
4. Rotate the top bowl by hand to ensure nothing touches the outlets. Adjust the outlets to the desired positions for skimming.
5. Place the container holder onto the cream outlet. Insert the floater into the container holder, then place the container on the holder.
6. Insert the closing cork into the hole in the center of the milk container. Ensure the narrow side of the cork handle is turned away from the cut in the container to close the milk outflow.



WHEN FILLING THE CONTAINER WITH MILK, ENSURE THE CLOSING CORK IS CLOSED. THE THIN PART OF THE CLOSING CORK MUST POINT TOWARD THE NOTCH IN THE CONTAINER.

TOP BOWL ASSEMBLY PROCEDURE

1. Insert the rubber washer into the notch of the top bowl bottom part.
2. Place the metal discs into the top bowl. Note that the device uses two different types of discs – Disc A and Disc B. Start with Disc A, then Disc B, and repeat until all discs are in place. Do not use excessive force; gently shake and turn the top bowl bottom part to help the discs settle correctly.
3. Insert the plastic partition into the top bowl cover.
4. Align and place the top and bottom parts of the top bowl together. Ensure that the marks “V” on both parts are aligned in the same direction.
5. Screw the top bowl fixing nut by hand, then secure it firmly using the fixing key. The “V” marks must remain aligned. The fixing nut must be tightly secured, as it will be subjected to high forces during operation.

3. Disc A
4. Disc B



SKIMMING PROCEDURE

Best skimming results are achieved when starting to skim immediately after milking. If the milk has been cooled, warm it up to a temperature between 35 and 40 °C. Milk cannot be skimmed at temperatures below 30 °C. Once the milk is properly warmed, pour it into the container.

- Switch on the cream separator using the 0/I switch and wait 30 seconds. The top bowl will then reach the proper speed.
- After 30 seconds, open the closing cork by turning it to the open position. The end of the cork should align with the cut (tooth) in the container to allow flow.

If milk comes out of the housing holes, this may indicate:

- The closing cork was opened before the motor reached working speed.
- The top bowl nut was not tightened sufficiently.
- The rubber washer is incorrectly positioned or damaged.

If this occurs, close the closing cork, switch off the milk separator, and correct the problem before resuming operation.



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



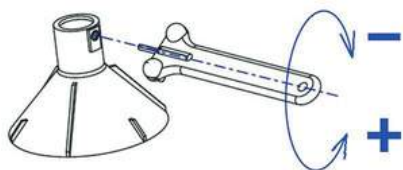
PLEASE NOTE! AFTER FINISHING SKIMMING, POUR APPROXIMATELY 1/2 L OF SKIMMED MILK BACK INTO THE MILK CONTAINER TO REMOVE THE REMAINING CREAM IN THE TOP BOWL. ONCE ALL PROCEDURES ARE COMPLETE, TURN OFF THE DEVICE AND WAIT UNTIL THE MOTOR STOPS. ALWAYS CHECK THE RUBBER WASHER FOR DAMAGE OR OVERSTRETCHING, AND REPLACE IT WITH A NEW ONE IF NECESSARY.

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 TURN THE CREAM ADJUSTMENT SCREW TOO DEEP, AS THIS MAY DAMAGE THE SCREW COIL. DO NOT UNSCREW THE REGULATION SCREW TOO FAR, AS THIS MAY CAUSE DIFFICULTY WHEN 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 and a small amount of detergent.
- Residues of milk, cream, or other impurities should be removed using a soft cloth or cleaning brush. Pay special attention to cleaning all holes in the top bowl (upper and bottom parts) and the adjusting screw. A cleaning brush is strongly recommended for these areas.
- Other parts of the separator that come into contact with milk should also be cleaned with hot water containing detergent, then rinsed thoroughly with clean water.
- If milk or cream residues dry, **do not** remove them with sharp objects or abrasive materials, as this may damage the galvanic protection cover or plastic parts.
- Before cleaning the cream separator housing, disconnect the device from the mains. First clean it with a damp cloth, then dry it with a soft, dry cloth. Ensure that water does not enter the device.

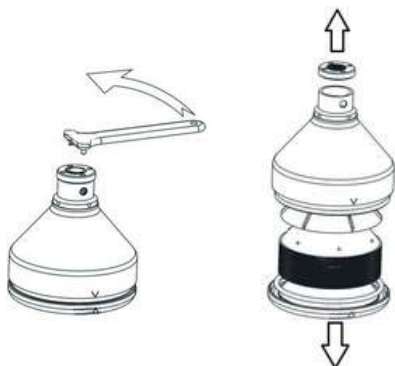
Ensure that no water comes into contact with the motor or other electrical components.

Although the device is protected against direct water exposure, take care to prevent water from entering the unit.

Always disconnect the cream separator from the mains supply before cleaning.

TOP BOWL CLEANING PROCEDURE

Using the key provided with the cream separator, unscrew the top bowl fixing nut as shown in the picture below.



The easiest way to perform this procedure is:

1. Insert the fixing key into the holes on the top bowl's fixing nut.
2. Press the key down and turn it until the fixing nut is released. You can now unscrew the fixing nut by hand.
3. Remove the top bowl cover with the help of the key and separate all the pieces found under the cover—plastic partition, metal discs, and rubber washer. Clean them with hot water. For better results, you may add a mild detergent to the water.
4. Rinse all parts with hot water and dry them using a soft, dry cloth.
5. Never wash the discs in a dishwasher!

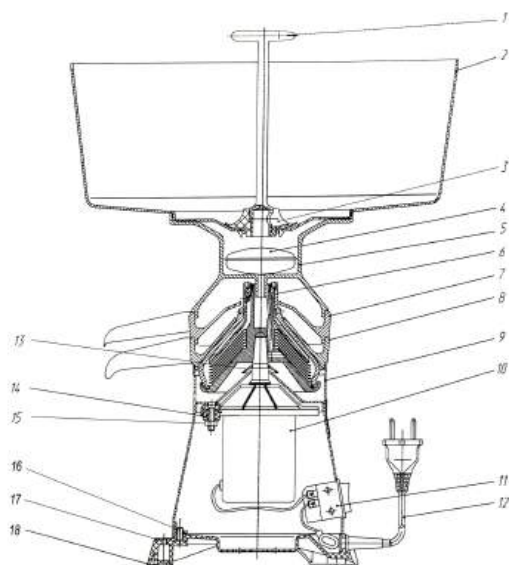


IF IT IS NOT POSSIBLE TO REMOVE THE TOP BOWL FROM THE MOTOR AFTER SKIMMING, GENTLY SHAKE IT. DO NOT USE EXCESSIVE FORCE, AS THIS MAY DAMAGE THE DEVICE AND ITS COMPONENTS.

PART LIST

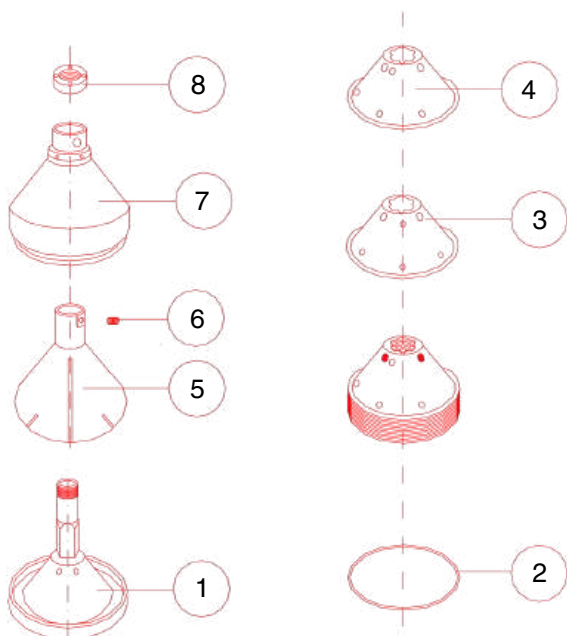
	Name	pcs
1	Switch rod	1
2	Container	1
3	Plastic parts of containers	1
4	Floater	1
5	Container holder	1
6	Top bowl assembled	1
7	Cream outlet	1
8	Skim milk outlet	1
9	Housing	1
10	Motor 230V or 115V	1
11	Switch	1
12	Mains cord assembly 230V or 115V	1
13	Waterproof cover	1
14	Motor mounting pads	1
15	Locknut	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 and complete. When placing an order, please provide:

- The type of cream separator.
- The serial number printed on the label plate at the bottom of the device.
- The name and code number of the desired spare part.

WARRANTY

1. In case of any issues, consult your distributor or contact an authorized service center.
2. The equipment is warranted to be free from defects in material and workmanship for a period of 12 months. Our obligation under this warranty is limited to the repair or replacement of any instrument or part that, upon our examination within 12 months from the date of shipment, is found to be defective.
3. Defects or damages resulting from improper assembly, use, connection, or maintenance are not covered by this warranty.
4. The warranty also does not cover:
 - a. Motor damage caused by water or milk inflow
 - b. Mains cord
5. The technical specifications provided are valid only when all conditions in this user manual are fulfilled.
6. Any other rights not mentioned in the above manufacturer obligations, especially liability for personal injury, are excluded.

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