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- › [Fockety](#) /
- › [Fockety 80L Large Capacity Milk Cream Centrifugal Separator User Manual](#)

Fockety Focketytcrb5go7dh

Fockety 80L Large Capacity Milk Cream Centrifugal Separator User Manual

Model: Focketytcrb5go7dh

INTRODUCTION

Welcome to the user manual for your new Fockety 80L Large Capacity Milk Cream Centrifugal Separator. This device is designed for efficient separation of milk into skimmed milk and cream using high-speed rotation. It is suitable for various types of milk, including cow, goat, and sheep milk, making it ideal for both family and small dairy farm use.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before operating the appliance.
- Keep the appliance out of reach of children.
- Always place the separator on a stable, flat, and non-slip surface during operation.
- Unplug the appliance from the power source when not in use, before cleaning, or during assembly/disassembly.
- Do not immerse the motor unit in water or any other liquid.
- Do not operate the appliance with damaged parts or if it has been dropped or damaged in any way.
- Use only original replacement parts and accessories.

PACKAGE CONTENTS

Please check that all items are present in the package:

- 1 x Milk Separator Set (Total 19 Pieces)
- 1 x English Instruction Manual

SPECIFICATIONS

Property	Value
Brand	Fockety
Model Number	Focketytcrb5go7dh

Material	Aluminum Alloy
Product Dimensions	38 x 38 x 27.99 cm
Item Weight	7.12 Kilograms
Processing Capacity	Approximately 80 liters per hour
Milk Bowl Capacity	12 liters

SETUP AND ASSEMBLY

Follow these steps to assemble your milk cream separator:

Step 1: Unpack Components

Carefully remove all parts from the packaging. Ensure all 19 pieces of the separator set are present.

Step 2: Secure the Base

Place the red base unit on a stable, flat surface. The base is designed to be heavy for stability during operation.



Image: The assembled Fockety milk cream separator, showing the red base, silver bowl, and crank handle.

Step 3: Install the Separator Cone

Insert the silver aluminum alloy separator cone into the red base unit. Ensure it is seated firmly.



Image: A close-up view of the silver aluminum alloy separator cone, which is a key component for milk separation.

Step 4: Attach the Milk Bowl

Place the large aluminum milk bowl on top of the assembled base and cone. Ensure it is properly aligned and stable.



Image: Top-down view of the Fockety milk cream separator, highlighting the large aluminum milk bowl where milk is poured.

Step 5: Install the Crank Handle

Attach the crank handle to the designated slot on the side of the base unit. Ensure it is securely fastened for manual operation.



Image: A detailed view of the crank handle and its attachment mechanism on the side of the separator's base.

OPERATING INSTRUCTIONS

Preparing the Milk

The product has low milk temperature requirements. For optimal separation, ensure the milk is at a suitable temperature, typically around 35-40°C (95-104°F).

Filling the Bowl

Pour up to 12 liters of milk into the large aluminum bowl.

Starting Separation

Begin turning the crank handle steadily. The internal mechanism will rotate at high speed, separating the milk.

Collecting Separated Products

As the separation occurs, skimmed milk will flow out from the lower outlet, and cream will flow from the upper outlet. Place appropriate containers under each outlet to collect the separated products.



The lower layer
is skimmed milk
The upper layer
is butter

Image: An illustration demonstrating the separation process, with skimmed milk collecting at the bottom and cream at the top.

The separator can process approximately 80 liters of milk per hour.

CLEANING AND MAINTENANCE

After Each Use

After each use, disassemble the top bowl and separator cone. Wash these parts thoroughly with water. The product is designed for easy cleaning.

- Remove the top bowl and separator cone.
- Rinse all milk-contacting parts with warm water immediately after use to prevent milk residue from drying.
- Use a mild detergent and a soft brush to clean all components.
- Rinse thoroughly with clean water.
- Allow all parts to air dry completely before reassembling or storing.

General Maintenance

Regularly inspect all parts for wear and tear. Ensure the crank mechanism operates smoothly.

TROUBLESHOOTING

If you encounter any issues with your milk cream separator, please refer to the following common problems and solutions:

- **Poor Separation:** Ensure the milk is at the recommended temperature and the crank speed is consistent. Check that all internal components are correctly assembled.
- **Leaks:** Verify that all parts are securely fastened and seals (if any) are properly seated.
- **Difficulty Turning Crank:** Check for any obstructions or dried milk residue. Ensure the mechanism is clean and lubricated if necessary (refer to specific lubrication instructions if provided in the physical manual).

For persistent issues, please contact customer support.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product or contact Fockety customer service.