



**melasty®**  
FARM EQUIPMENT

# CHURNING MACHINE

## USER MANUAL



**CE EAC**

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## Contents

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Product Overview .....	9
Packaging And Transport Information .....	9
Necessary Recommendations To Be Considered .....	9
Safety Instructions .....	10
Technical Specifications .....	10
Electric Scheme .....	10
Device Installation.....	11
Usage .....	11
Cleaning And Maintenance .....	12
Troubleshooting .....	12
Warranty Conditions .....	12

## PRODUCT OVERVIEW

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- This machine is used to obtain butter from cream.
- Propeller system that can be disassembled and cleaned very easily.
- Stainless steel body.
- New powerful engine,
- Easy control panel.



10 Lt



20 Lt



40 Lt

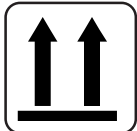


50 Lt

## PACKAGING AND TRANSPORT INFORMATION

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- Carry the machine in an upright position in its original packaging or in a sturdy package that you are sure will not be damaged.
- There is one churning machine in each package. Maximum 4 packages can be placed one on top of the other.
- Do not lean on its side, do not plow on the ground.
- If the product is not going to be used or sold for a long time, store it in a dry, dust-free and humidity-free environment.
- Follow warning signs.



## NECESSARY RECOMMENDATIONS TO BE CONSIDERED

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- Read the user manual and other accompanying documents carefully.
- Pay attention to the information related to safety.
- This instruction manual is valid for other models. The differences between models are indicated.
- Our company is not responsible for any injury or damage caused by not following the instructions in the user manual.

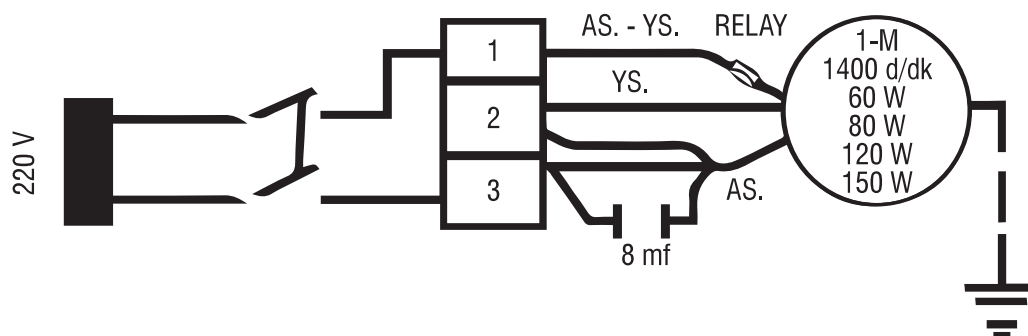
## SAFETY INSTRUCTIONS

- The machine is designed only for separating butter from cream and making butter. Do not use it for other purposes
- Do not use your product if the machine or its accessories are missing, broken, or damaged. Please get in touch with the nearest authorized dealer.
- In accordance with the instructions put your machine on the smooth and solid ground against overturning
- Connect your machine to a single-phase AC source with the voltage specified on the nameplate
- Be sure that the main power line is 220-240 V 50 Hz - 60 Hz and it's connected to fuse, which needs to be 10 amps.
- Always use your machine on a grounded outlet.
- Do not plug or unplug with wet hands. Do not hang on the cable while removing the plug from the socket.
- The plug should be suitable. It should not move inside the outlet.
- If the power cable is damaged, in order to avoid dangers, get in touch with the manufacturer or nearest authorized service or electricians.
- Do not move the machine while it is running.
- While your machine is running do not leave unattended your machine near children, handicapped persons, elderly people.
- When you are not using your machine, turn the on-off switch to the "OFF" position and unplug it from the socket.
- Make sure that the ventilation holes in the lower body of the machine are open to prevent the engine from overheating. Do not insert any objects or hands into these holes.
- Be careful as there are sharp surfaces in the machine and its propeller.
- During use, do not put your hand or any object inside the machine and always keep the cover closed.
- When your machine is full, do not move or shift it.
- Do not sit on the machine. Do not put heavy objects on it.

## TECHNICAL SPECIFICATIONS

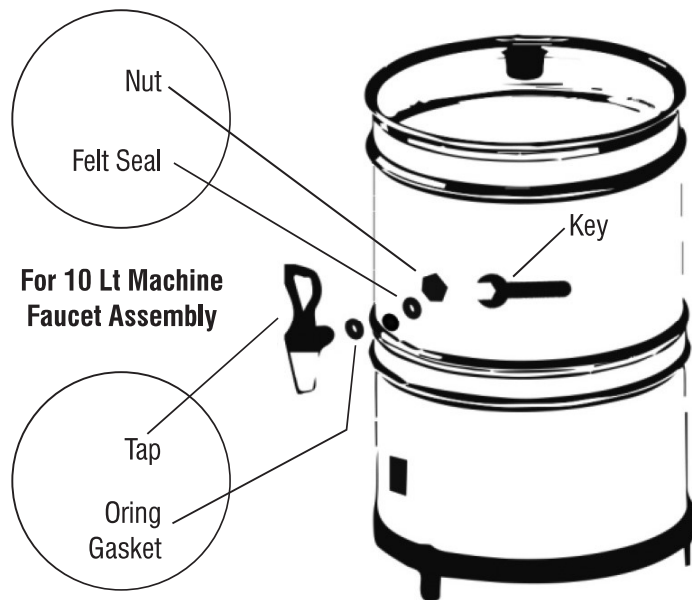
Packaging W L H	Churn bowl Volume ( lt )	Churning Time ( min )	Material ( min-max kg )	Weight ( kg )	Engine Power ( W )	Engine Speed ( rpm )
290 290 460	10 lt	10 - 15 min	2 - 3 kg	6,8 kg	60 W	1400 rpm
350 350 550	20 lt	15 - 20 min	4 - 5 kg	6,5 kg	80 W	1400 rpm
405 405 685	40 lt	15 - 20 min	8 - 10 kg	9,5 kg	120 W	1400 rpm
405 405 775	50 lt	15 - 20 min	13 - 15 kg	10 kg	120 W	1400 rpm

## ELECTRIC SCHEME



## DEVICE INSTALLATION

Parts to remain in the bowl of churn



Parts to be left out of the bowl

FIGURE - A

Place in order the parts shown on **FIGURE A** and by combine them as on **FIGURE B**, make it ready to use.



FIGURE - A

While doing this process keep the tap in a vertical and fixed position, the squeezing needs to do with a key from inside the churn bowl.

**In other models, the machine is completely ready to use and does not require any assembly, setup or electrical connection.**

## USAGE

- Place the clean machine on a smooth and stable surface.
- Connect your machine to the plug on a grounded outlet.
- Check if your machine is working properly with the on-off button. Otherwise, stop it.
- Put your ingredients (yogurt-cream) in the bowl of churn according to the capacity of your machine model. (see Table-1)
- Add water until the top of the fins (breaker) inside the churn bowl so it must not exceed the upper level .

**The temperature of milkl and water should be at (25 ° -30 °)**

- Start your machine by closing the cover.

**While your machine is running, always make sure that the cover is closed.**

**Do not put your hand or any other object into the machine during operation.**

- In your appropriate time stop the device to add 1-2 liters of cold water and let butter be completely ready.
- Take out the ready butter with a perforated spoon from the top of the churn bowl, put it in ice-cold water. Squeeze the butter to separate the buttermilk.
- Wash off your butter with ice-cold water. Repeat this process several times until the washing water is rinsed.
- Let your butter rest in the refrigerator. Your butter will be ready for consumption.
- Drain the remaining buttermilk with the drain hose or tap, depending on the machine model.

**Do not forget to unplug your machine and clean it after use.**

Churn bowl Volume (lt)	Material (min-max)	Spreading Time (min-max)
10 lt	2 - 3 kg	10 - 15 dk
20 lt	4 - 5 kg	15 - 20 dk
40 lt	8 - 10 kg	20 - 25 dk
50 lt	13 - 15 kg	20 - 25 dk

Table-1

## CLEANING AND MAINTENANCE

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- **Always unplug the device before cleaning and maintenance.**
- For cleaning, completely discharge the churn bowl.
- In accordance with the capacity of the machine, it can be mixed for about 3 minutes by putting 1-5 lt of hot water. Stop the machine and drain the water. Dry the churn bowl and machine with a clean and soft cloth. Do not use chemical or steel cleaning materials.
- When you want to disassemble the propeller for cleaning, remove the wing screw on the propeller and pull the propeller upwards. While doing this, it will be sufficient to keep the propeller steady with one hand and turn the thumbscrew counterclockwise with the other hand.
- **Be careful to not cut the blades on your skin with propellers.**

## TROUBLESHOOTING

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Problem	The reason	Solution
The device does not work	The plug may not be plugged in.	Insert the plug into the socket.
	The device is not turned on.	Switch on the device.
	There is no electricity in the outlet.	Try another socket.
	“Cable or control button may be damaged. “	“If the product is damaged call the authorized service. “

## WARRANTY CONDITIONS

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- 1- The warranty period starts from the delivery date of the product and lasts for 2 (two) years.
- 2- All parts, including material and labor defects, are under warranty.
- 3- Maintenance made under warranty no fee is charged for replaced part and service
- 4- Repair period starts with the delivery of the product to the authorized service or manufacturer and it is maximum 20 working days.
- 5- The time spent for repairs to be made within the warranty period is added to the warranty period.
- 6- The determination of maintenance procedures and replaced parts are entirely on our company
- 7- Despite the consumer's right to free repair, the product;
  - a) During the warranty period, up to 4 malfunctions within 1 year or 6 times within the total warranty period specified for the product.
  - b) Exceeding the maximum period specified for repair
  - c) If the service station of the company is not available, the consumer may request a free replacement of the product or a discount for current price, in cases where it is determined that the repair of the defect is not possible with the report to be issued by any of the vendors, dealers or manufacturers respectively.

## OUT OF WARRANTY CONDITIONS AND NECESSARY RECOMMENDATIONS TO BE CONSIDERED

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- 1- Malfunctions caused by the use of the product outside its intended purpose
- 2- Damages and failures that occur during loading, unloading and transportation after the delivery of the product to the customer.
- 3- Damages and failures caused by misuse.
- 4- Malfunctions caused by the use of the product contrary to the matters contained in the user manual.
- 5- Damage and failures caused by low or excessive voltage, faulty electrical installation, use at different voltages than the voltage written on the product's label.
- 6- Malfunctions that may occur due to fire and lightning.
- 7- Malfunctions occurring after the expiry of the legal warranty period.