

Coburn® Milk Processing Equipment



Cream Separators

Milky Electric Cream Separators are extremely quiet, well-designed and feature quality materials and workmanship throughout. Milky Electrics use the familiar spinning disc technology, but with features that improve safety, balance and durability.

The fully electronic control starts the Milky smoothly and reaches full output only after about 30 seconds, putting less stress on the motor. The attachment design of the milk tank, along with the broad rubber feet, give additional stability to the smaller styles. The larger models may be bolted to the work surface. Spinning disks are made of aluminum and the float is stainless steel. All milk contact parts are made of food grade plastic, aluminum or stainless steel. Height of the units range from 20" to 40". Motors are 115 VAC / 60 Hz, except model 17591 is 230 VAC / 60 Hz. Complete instructions are included.

High capacity "Long-Life" model 17591 includes a separate control box with digital display for better control and speed regulation. "Long-Life" motor has no brushes and is virtually maintenance-free.

17602 130 L/H (137 qts.) Electric Cream Separator, FJ 130, has Long-Life motor and food-grade plastic housing, milk and cream spouts. Top bowl is made of stainless steel. Wt. 21 lbs.

17597 90 L/H (95 qts.) Electric Cream Separator, FJ 90, housing, milk and cream spouts, milk container and top bowl are food-grade plastic. Wt. 11 lbs.

17594 85 L/H (90 qts.) Manual Cream Separator, FJ 85, housing is cast aluminum, spouts and milk container are aluminum. Wt. 16 lbs.

17591 600 L/H (634 qts.) Electric Cream Separator, FJ 600, with Long-Life Motor Speed Control Box. Milk container, milk and cream spouts are stainless steel. Motor is 230vac/60hz. Wt. 77 lbs.

NOTE: The butterfat percentage of milk can affect how cream separators work. Test batches may be necessary to find the correct settings and techniques.



Eco Mini Pasteurizer

Milky's Eco Mini Pasteurizer will process up to 3.5 gallons/14 liters of milk to a temperature of 195°F/91°C in about 1 hour. Inlet and outlet hoses fill a water bath which is sealed against any contact with the milk and provides a constant and gentle heating function. The water bath may be flushed with cold water to stop the heating process. The Eco Mini's added insulation creates a more energy saving construction. Instructions included.

13305 Eco Mini 3.5-Gallon Stainless Steel Pasteurizer, complete, with thermometer. 120VAC. Wt. 13.5 lbs.

410057 Repl. Milk Pot Retainer Bolts, set of 2

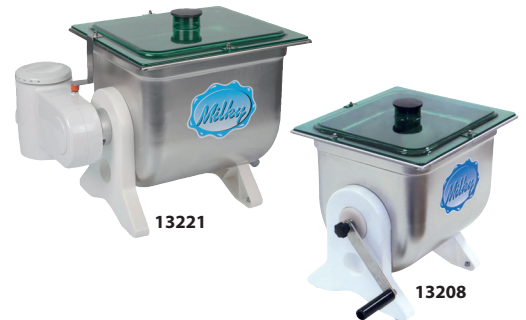
411036 Repl. Thermometer

425292 Repl. Temperature Sensor

425293 Repl. Control Board 115 Volt



Butter Churns



Milky Butter Churn is simple in design and convenient to operate. Churn will handle from 1 to 4 liters of cream and is stainless steel throughout. The large transparent cover allows visual monitoring and the bottom of the cream container has an outlet for draining. Electric model has a safety feature which turns off the motor when the cover is removed and the cover has a hole for adding cold water for washing the butter while the motor is on. Instruction booklet included with both models. Overall dimensions are 9"L x 14"W x 12"H. This style of churn was previously known as the FJ10.

13208 Manual Milky Butter Churn, complete. Wt. 9 lbs.

13221 Electric Milky Butter Churn, complete. 115VAC 60 Hz. Wt. 16.5 lbs.



Midi Pasteurizer

This 7 Gallon Stainless Steel Pasteurizer will process 7 gallons/28 liters of milk up to a temperature of 161°F/72°C in about 1 ¼ hours. Inlets and outlet hoses fill a water bath which is sealed against any contact with the milk and provides gentle heating. Fixing hooks for the inner kettle support the constant heating process. A water bath with cold water stops the heating process. The Eco Midi Pasteurizer has additional insulation for energy saving construction. Instructions included.

13313 Milky FJ30 Midi Pasteurizer, complete with thermometer. 120VAC, 1.5 kW heater. Wt. 25 lbs.



Multipurpose Pasteurizer

Milky's 12 Gallon Stainless Steel, three walled, multipurpose kettle will process up to 12 gallons/45 liters of milk up to a temperature of 201°F/94°C in about 1.5 hours. Unit pasteurizes milk and can produce cheese or yogurt. Operation is easy with programmable keypad. Wall strength between second and third chamber guarantees a perfect heat transfer-meaning better energy savings for you! Specially formed and precise closing cover prevents an evaporation of steam and flow on the outer wall. Instructions included.

13315 Milky FJ50PF Multipurpose Pasteurizer. 220VAC single phase, 60 Hz., 3 kW heater. Wt. 68 lbs.



Milk Pasteurizer

Our 2-gallon capacity Milk Pasteurizer uses the same principles of pressurized heating and vacuum-sealed cooling found in the best commercial pasteurizers. Pasteurizers come complete with inlet and outlet hoses and instructions.



P3000 SafGard Pasteurizer, red enamel outer container, aluminum milk bucket & cover. Wt. 12 lbs.

P3000-220 SafGard Pasteurizer in 220V for export (cord included, plug not included). Wt. 12 lbs.

Hand Butter Churn



Hand Butter Churn will churn 2.5 quarts of cream into butter in approximately 25 minutes. Churn features a 4-to-1 gear ratio, balanced grip, steel machine-cut gears, steel frame, nylon bearings, maple wood paddles and oak handle. Quality hand-crafted Churn is fully assembled, ready to use, and instructions are included. Made in U.S.A.

45101 Hand Butter Churn, complete. Wt. 10 lbs.
45102 Replacement Jar, thick Anchor-Hocking glass.

Stainless Steel Pails



Pail with Tilting Handle



Plain Pail Cover sold separately

A long-time favorite, our Stainless Steel Pails are heavy one-piece seamless construction throughout. Made of 18-8 Type 304 stainless steel, the seamless construction assures greater tensile strength. With mirror polish outside surface and satin finish inside, our Pails are easily cleaned to the most exacting standards. Covers are dome-shaped with clip type handles for hanging on pail rim.

Stock No	Description	Wt.
1009	Plain Pail, 9 qt.	3.25 lb.
1013	Plain Pail, 13 qt.	4.5 lb.
1113	Pail with Tilt Handle, 13 qt.	5 lb.
1016	Plain Pail, 16 qt.	5 lb.
1116	Pail with Tilt Handle, 16 qt.	5.5 lb.
1020	Plain Pail, 20 qt.	7.5 lb.
1120	Pail with Tilt Handle, 20 qt.	9 lb.
1509	Cover for 9 qt. Pail	1 lb.
1513	Cover for 13 qt. Pail	1.5 lb.
1516	Cover for 16 qt. Pail	1.75 lb.
1520	Cover for 20 qt. Pail	2 lb.

Pail Dimensions:

Height X Top OD X Bottom OD

9 qt. Pails	8" X 10-5/8" X 8"
13 qt. Pails	9-7/8" X 12-1/4" X 8-1/2"
16 qt. Pails	12" X 13" X 8-3/8"
20 qt. Pails	11-3/8" X 14-3/8" X 10-1/8"

Electric Butter Churn



The fresh delicious taste of home-made butter is available in only 20 minutes and the motor does all the work. Electric Butter Churn features Lexan dasher (agitator), aluminum handle, electric motor, heavy cord with 3-prong plug, 2.5 gallon Duraglass jar with cap and carrying handle assembly. Churn will process 7 quarts of cream at a time. Complete with instructions.

- GD2** Electric Butter Churn, complete. 115VAC 60 HZ 1750 RPM. Wt. 13 lbs.
CJ2 Replacement Glass Jar.
GD506 Replacement Lid
GD509 Replacement Set Screw for Dasher.
GD520 Stainless Steel Replacement Agitator
GD501 Solid Storage Lid (optional)
GDM Replacement Motor.

Floating Dairy & Pasteurizing Thermometer

Floating Dairy and Pasteurizing Thermometer has easy-to-read glass enclosed red spirit tube. Fahrenheit range is 32° through 212°. Celsius range is 0° through 100°. Thermometer is approximately 8" long. Does not contain mercury.

- C1-0621** Floating Thermometer, boxed.

Lactometers

Lactometers are used to measure the amount of water in milk. Quevenne Lactometer is a combination thermometer/ lactometer with a scale of 15° to 40° Quevenne in 0.5°Q increments. Unit is approximately 12" long.

- 32120** Quevenne Lactometer with thermometer, Fahrenheit (30° to 150° in 2° increments).
32130 Quevenne Lactometer with thermometer, Centigrade (0° to 70° in 2° increments).



Heavy Duty Metal Whisks

Heavy duty, stainless steel wire whisk fused into a solid, easy to clean handle.

- 992-12** Heavy Duty Whisk - 12".
992-18 Heavy Duty Whisk - 18".
992-24 Heavy Duty Whisk - 24".

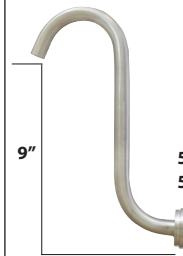
Flash Check Digital Thermometer



Waterproof Digital Thermometer is recommended as a food safety tool in commercial & industrial applications. Features a switchable Celsius/Fahrenheit scale, reduced tip probe for fast response time, extra large readable digits, hold button to display reading for several seconds, and pocket clip for portability. Fahrenheit range is -40° through 311°. Celsius range is -40° through 155°. Thermometer is 3.9" long. NSF certified.

- 11066** Flash Check Digital Thermometer.

Milk Jug Filler



- 54715** 1.5" Stainless Steel Milk Jug Filler
54720 2" Stainless Steel Milk Jug Filler

Sanitary Strainers



100550

This large capacity strainer is made of long-lasting, food grade polyethylene. Top O.D. is 13.5" and bottom O.D. is 6". Strainer includes Filter Screen for Plastic Milk Strainer (100552). Food grade plastic makes the Plastic Milk Strainer with Filter Screen easy to clean.

- 100550** Plastic Milk Strainer with Filter Screen. Wt. 0.8 lb.
100552 Replacement Filter Screen for Plastic Milk Strainer.

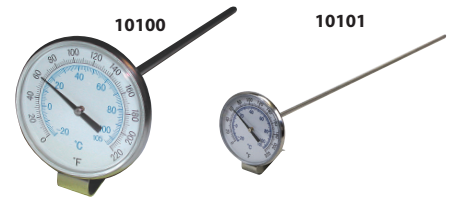


9100105

Large 2 gallon capacity strainer is made of smooth, polished stainless steel. Top O.D. is 12-3/4" (324mm) and bottom O.D. is 5" (127mm). Strainer includes retainer ring, flat stainless steel mesh filter and has a loop for hanging. For more filtration, Strainer may be used with a disposable 6-1/2" filter disk. Replacement parts are available.

- 9100105** Stainless Steel Strainer complete. Wt. 3.75 lbs.
9100105C Replacement Stainless Steel Clip.
9100105M Replacement Stainless Steel Mesh.

Dual Scale Dial-Type Liquid Thermometers



Bi-metal Thermometers have 2" diameter dial. Dual scale shows Fahrenheit in black and Celsius in blue. Range is 0 to 220°F. Thermometer comes complete with type "A" clip and is individually boxed. Wt. 3 oz.

- 10100** Dial-Type Liquid Thermometer with 8" Probe.
10101 Dial-Type Liquid Thermometer with 13" Probe.



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