

# SAFGARD™

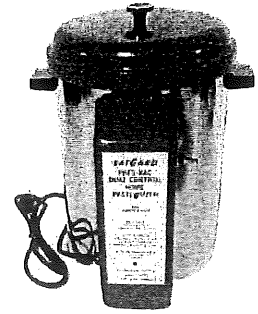


## DUAL PASTEURIZER

## HEAT/TREAT

## COLUSTRUM MACHINE

2 Gallon Capacity,  
120 Volts



Pasteurize Colostrum in a similar manner as milk. But, in using this dual pasteurizer, you will account for the distinct differences in the way colostrum is pasteurized. Differences: Fat Content often 2X, Different Nutrient Density, Protein often 4X, and Colostrum's High Levels of Immunoglobulins require Different Heat Levels than Milk.

1. Pasteurization is effective at killing various pathogenic bacteria from Salmonella, E. Coli, Mycobacterium californicum, Mycobacterium bovis and Listeria monocytogenes. With pasteurization, these bacteria are greatly reduced in both milk and colostrum.
2. When using pasteurization for milk to control spread of disease, using unpasteurized colostrum allows a weak link or break in the system that can allow organisms to spread to your replacement herd. Pasteurize colostrum to eliminate this weak link and also improve blood IgG levels and calf health.

Description	Inventory Part Number
Safgard™ Dual Temperature Pasteurizer	32846

### Instructions for Heat Treating Colostrum:

1. Remove the milk pail and fill the machine with water to the level of the drain plug outlet. Both thermostats must be covered with water.
2. Flip the control switch to activate the thermostat without the buzzer and plug in the cord to activate the water bath thermostat.
3. Set the thermostat kick-off at 130 degrees F.
4. Monitor the water temperature with a thermometer. The machine may drop 3 or 4 degrees in temperature, but will still maintain the 135 plus or minus needed to effectively heat treat colostrum. Since a buzzer is not added for the heat treating thermostat, the "frying" sound emitted by the heating element should be used to determine temperature kick-off, which should be 130 degrees on the thermometer. The thermostat may be adjusted up and down accordingly.
5. Pour the colostrum in a good canning-quality glass container with lid. Any size jar from a half pint up to a gallon will work.
6. Place the container with the colostrum in a water bath. It does not matter if the container sinks or floats. The machine is a simple water bath and the temperature does the job effectively.
7. As soon as temperature reaches 130 degrees, set a timer for ONE Hour.

**CAUTION THERMOSTAT CAN BE SENSITIVE** It is advisable during kidding season to check both thermostat temperatures at least once a week. Heavy use or a bump of the machine can change the thermostat several degrees so monitor closely.



The Schlueter Company: 112 E. Centerway  
Ave., Janesville, WI, 53545— 608-755-5444

# How to Operate the

# SAFGARD

## POINTS TO REMEMBER

**1** Pasteurize the milk as soon as possible after milking. It is not necessary to cool the raw milk, if it is pasteurized within two hours. Warm milk can be pasteurized faster than pre-cooled milk. This prevents the multiplication of bacteria.

**2** Cool the pasteurized milk as quickly as possible and to as low a temperature as possible.

**3** Cool the milk with only pure water that you know is safe for your family to drink.

**4** Wash and rinse your pasteurizer immediately after you get through using it. Use only approved washing materials.

**5** Twice each month check the temperature of the milk immediately after the buzzer sounds. It should be not less than 156° F. at the top of the milk container. (See THERMOSTAT ADJUSTMENT Instructions on Page 5.)

**6** Take care of your SAFGARD Home Milk and Cream Pasteurizer as you would any other precision electrical appliance such as your electric toaster, broiler, etc. Rough handling not only may dent the containers but also may affect the operation of the pasteurizer. Every two weeks brush the inside of the water container and the heating coil with the wash water that you use for the milk container.



The following operating instructions for your SAFGARD PRES-VAC Pasteurizer were worked out with the help of many farm homemakers like yourself. We called upon them to help us give you a pasteurizer that will be easy to use. If you have any suggestions or comments that you feel would be help-

ful, we would certainly appreciate hearing from you.

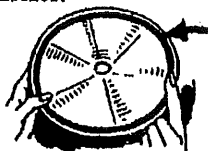
While it may seem that the following instructions are rather long, it is simply because we explained every operation in detail. Once you start using your new SAFGARD you will notice that all of these operations are very simple and natural.

## UNPACKING YOUR PASTEURIZER

When unpacking your new SAFGARD Pasteurizer, take careful notice of how the various parts fit together. The pasteurizer as it comes to you is assembled properly for pasteurization (with exception of top cover knob which must be attached and the water hoses connected).

**1** After removing the top cover from the pasteurizer, notice especially how the milk container cover is clamped down by the pressure cover lock. You will find that the ball is centered in the small hole in the top of the milk container cover.

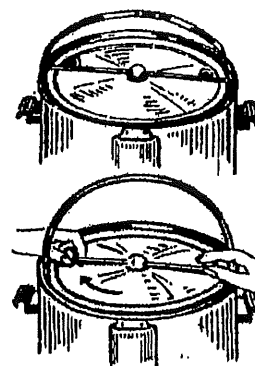
**2** Raise milk container handle. Grasp pressure cover lock firmly and turn clockwise to remove. This releases milk container from positioning brackets in pasteurizer.



**3** Lift out milk container and remove cover. Notice how flavor-seal gasket fits firmly into groove on milk container cover.

**4** Before pasteurizing, clean the various parts of your SAFGARD Pasteurizer as explained on Page 5.

**5** Your inlet and outlet hoses are packed in the milk container.



# PRES-VAC PASTEURIZER

## OPERATING

**1** Fill milk container with milk or cream — any amount up to two gallons in P-3000 or 5 quarts in P-300.



**2** Set milk container in pasteurizer.

**3** Place milk container cover on milk container.

**4** Set pressure cover lock on top of milk container cover so that ball is centered in vacuum relief hole. Grasp pressure cover lock firmly using circular finger grip. Press down and turn until locking arms are positioned securely under positioning brackets on inside of pasteurizer.

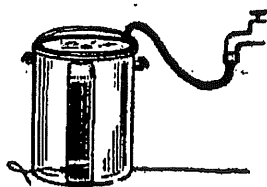


**5** Plug small rubber stopper into end of outlet hose.

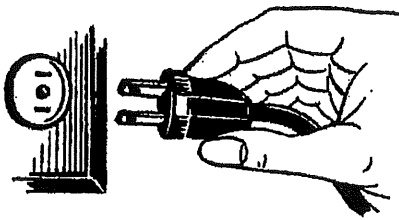


**6** Slip other end of outlet hose over protruding zinc fitting on outside of pasteurizer.

**7** Using inlet hose, fill pasteurizer with water until milk container is covered with water. By using warm tap water, time of pasteurizing can be reduced considerably. Tests have shown that two full gallons of milk can be pasteurized in as short a time as 24 minutes.



**8** Place pasteurizer cover on pasteurizer and plug line cord into 110 volt 60 cycle A. C. base or wall outlet. You can now go about your other work without worrying about your SAFGARD Pasteurizer.



## COOLING

**1** When pasteurizing cycle is completed, the pasteurizer will turn off automatically and a loud buzzer will sound. This is your signal to return and remove line cord from the wall outlet **IMMEDIATELY**.

**2** Remove small rubber plug from the outlet hose and allow hot water to drain into sink. Remove top cover from pasteurizer and insert inlet hose between milk from pasteurizer and insert inlet hose between milk container and outer container - be sure hose is pushed well down toward bottom of pasteurizer. Place inlet hose on cold water tap and turn cold water on gradually. Allow cold water to circulate around milk container until milk is cooled to approximately tap water temperature. Use only clean water that is suitable for drinking.

**3** Remove milk container from pasteurizer and store in refrigerator. Be sure to replace pressure cover lock so that milk container is sealed while in the refrigerator.

## CLEANING

**1** Milk container, milk container cover, flavor seal gasket and pressure cover lock should be thoroughly cleaned after each use with hot water and a good household detergent. The flavor-seal gasket can be removed from milk container cover by using a table knife. Avoid using a sharp instrument for this purpose, because it may puncture gasket. Thorough cleaning is necessary to prevent formation of milk stone. Do not use table soda, strong soaps or lye. Rinse with hot water and dry these parts thoroughly.

**2** The water container also should be emptied and wiped dry with a clean cloth after use. Every two weeks brush the inside and the heating coil with the wash water you use for the milk container. **CAUTION:** Under no conditions should the pasteurizer be submerged in water.

**3** The inner and outer pail must be cleaned and dried after each use, especially if unconditioned water is used, to eliminate pin holes from forming in the aluminum pails.

## THERMOSTAT ADJUSTMENT

**1** Twice each month check the temperature of the milk. After the buzzer sounds, before starting the cooling, let the hot water run out until it is level with outlet hose connection and remove milk container cover lock. Insert a dairy thermometer through the hole in the milk container cover. Milk temperature should register 156° - 159° F. at top of milk container.

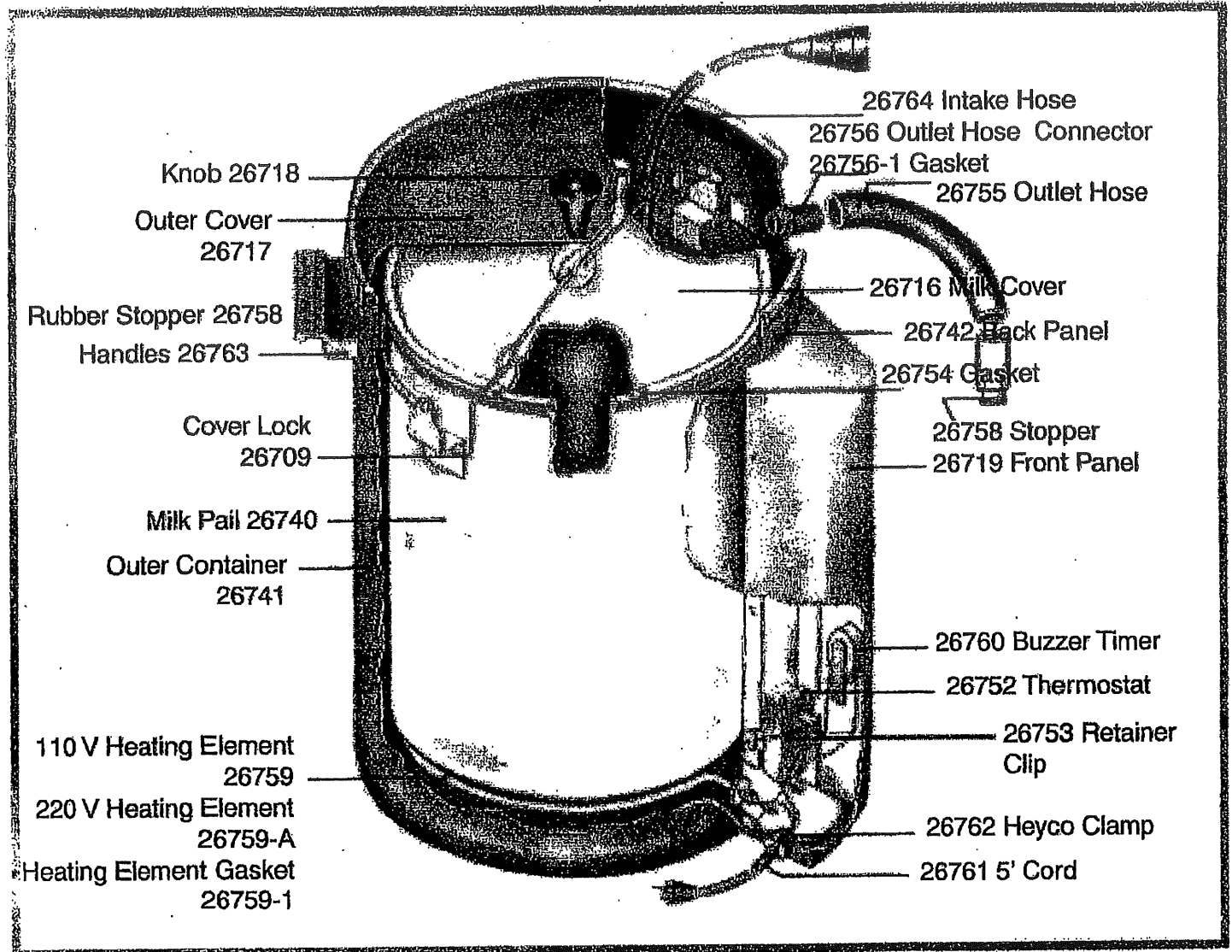


**2** If temperature is too high or too low, insert screw driver through small hole in front panel and turn adjusting screw as shown here - *to right* (clockwise) to *raise* temperature - *left* (counter clockwise) to *lower* temperature.

**CAUTION:** This thermostat is very sensitive. A slight change in the adjusting screw will alter the temperature several degrees. Turn screw only a fraction of a turn at a time.

# Pressurized Pasteurization

## Vacuum-Flavor-Sealing-Cooling



*Advanced Features of Finest Commercial*

## PASTEURIZERS

*Are Found Only In*

**THE**  
**SAFGARD**® Pres-Vac Home Pasteurizer

# THE SCHLUETER COMPANY

P.O Box 548 Janesville, Wisconsin 53547

Phone : (608) 755-0740 WATS : (800) 359-1703 FAX : (608) 755-0332

## Heat Treat/Pasteurizing Machine

### Instructions for the heat treating of colostrum

1. Remove the milk pail and fill the machine with water to the level of the drain plug outlet. (Both thermostats must be covered)
2. Flip the control switch to activate the thermostat without the buzzer and plug in the cord to activate the water bath thermostat.
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5. Pour the colostrum in a good canning quality container with lid. (Any size jar from half pint to a gallon will work)
6. Place the container with the colostrum in the water bath. It doesn't matter if container sinks or floats. The machine is a simple water bath and the temperature does the job.
7. As soon as temperature reaches 130°F, set a timer for one hour.

**It is advisable during kidding season to check both thermostat and water temperatures once per week. Heavy use or bump of the machine may change thermostat setting several degrees.**

**MANUFACTURERS OF EQUIPMENT FOR THE FOOD INDUSTRY**