



[Product Price List](#)

Milky not only stands for first-class milk processing machines, but also embodies a tradition of excellence and innovation. Since the 1990s, Milky has made a name for itself as an industry leader in the manufacturing of high-quality milk processing equipment. Our brand is recognized worldwide for its reliability, durability, and outstanding performance.

Milky is more than just a brand — it is a symbol of quality and trust in the dairy processing industry. Our customers rely on Milky machines to support their operations efficiently while delivering

top-quality products. From small family farms to large-scale industrial facilities, businesses around the world trust the Milky brand to optimize their milk processing and consistently provide premium products to their customers.

With a strong commitment to quality, service, and customer satisfaction, Milky continues to lead the dairy processing industry, setting new standards for innovation and excellence.

MILKY- MORE THAN JUST A BRAND

Cream Separators

In recent years, the dairy industry has evolved to meet the growing demands for efficiency and quality. One innovation that particularly stands out is the Milky milk separators. This revolutionary technology not only promises more efficient milk separation, but also improved quality and cost-effectiveness for dairy producers around the world.

Efficiency Through Technology












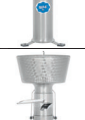



Traditionally, the separation of milk and cream is done through separation—a process that consumes both time and energy. Milky milk separators address this challenge by optimizing the process using state-of-the-art technology. By combining high-speed separation with precise control, they enable faster and more efficient separation of milk and cream. This not only increases production capacity but also reduces operating costs for dairy farmers.

Sustainability and Cost-Effectiveness

Milky milk separators focus not only on technological advancement but also on sustainability. We prioritize short supply chains and strive to source as many small components as possible locally or within Europe. This approach not only reduces transportation distances and emissions, but also strengthens the local economy and promotes a more environmentally friendly production process.

/Good to know

Milky Cream Separators deliver between 8 and 12 liters (approx. 2.1 to 3.2 US gallons) of high-quality cream from just 100 liters (approx. 26.4 US gallons) of milk.

Figure	Part No./ Description	Volt
	17594 FJ 85 HAP	
	17597 FJ 90 PP	230 V
	17597-115 FJ 90 PP	115 V
	17602 FJ 130 EPR	230 V
	17602-115 FJ 130 EPR	115 V
	17598 FJ 130 ERR	230 V
	17570-115 FJ 130 ERR	115 V
	17572 FJ 130 Stainless	230 V
	17572-115 FJ 130 Stainless	115 V
	17582-4 FJ 350 EAR	230 V
	17582-115-4 FJ 350 EAR	115 V
	17591 FJ 600 EAR	230 V
	17591-115 FJ 600 EAR	2x 115 V
	17591-C FJ 600 EAR Direct Connector	230 V
	17591-115-C FJ 600 EAR Direct Connector	2x 115 V

Power unit	Liters/ gal / hour	Drum disc	Cream content %	Housing	Milk-container	Outlet	External control panel	Indicator LED
Manual operation	85 L/h 22.5 gal/h	11 pcs. aluminum	8 %–10 %	Cast iron	Aluminium	Aluminium	✗	✗
Motor 70 W 500 hours rated duty	90 L/h 23,8 gal/h	13 pcs. aluminum (7 ribbed, 6 smooth)	8 %–12 %	Plastic	Plastic	Plastic	✗	✗
Motor 70 W 500 hours rated duty	90 L/h 23,8 gal/h	13 pcs. aluminium (7 ribbed, 6 smooth)	8 %–12 %	Plastic	Plastic	Plastic	✗	✗
Motor 70 W 500 hours rated duty	130 L/h 34.3 gal/h	21 pcs. aluminium (11 ribbed, 10 smooth)	8 %–12 %	Plastic	Stainless steel	Plastic	✗	✓
Motor 70 W 500 hours rated duty	130 L/h 34.3 gal/h	21 pcs. aluminium (11 ribbed, 10 smooth)	8 %–12 %	Plastic	Stainless steel	Plastic	✗	✓
Motor 80 W 1800 hours rated duty	130 L/h 34.3 gal/h	21 pcs. aluminium (11 ribbed, 10 smooth)	8 %–12 %	Plastic	Stainless steel	Stainless steel	✗	✓
Motor 80 W 1800 hours rated duty	130 L/h 34.3 gal/h	21 pcs. aluminium (11 ribbed, 10 smooth)	8 %–12 %	Plastic	Stainless steel	Stainless steel	✗	✓
Motor 80 W 1800 hours rated duty	130 L/h 34.3 gal/h	21 pcs. Stainless steel (11 ribbed, 10 smooth)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✗	✓
Motor 80 W 1800 hours rated duty	130 L/h 34.3 gal/h	21 pcs. Stainless steel (11 ribbed, 10 smooth)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✗	✓
Motor 250 W 1800 hours rated duty	350 L/h 92.5 gal/h	29 pcs. aluminium (15 ribbed, 14 smooth)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✗	✗
Motor 250 W 1800 hours rated duty	350 L/h 92.5 gal/h	29 pcs. aluminium (15 ribbed, 14 smooth)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✗	✗
Motor 100 W 6000 hours rated duty	600 L/h 158.5 gal/h	36 pcs. aluminium (18 holes centered, 18 holes on the side)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✓	✓
Motor 100 W 6.000 hours rated duty	600 L/h 158.5 gal/h	36 Stk. aluminium (18 holes centered, 18 holes)	8%–12%	Stainless steel	Stainless steel	Stainless steel	✓	✓
Motor 100 W 6000 hours rated duty	600 L/h 158.5 gal/hl	36 pcs. aluminium (18 holes centered, 18 holes)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✓	✓
Motor 100 W 6000 hours rated duty	600 L/h 158.5 gal/h	36 pcs. aluminium (18 holes centered, 18 holes)	8 %–12 %	Stainless steel	Stainless steel	Stainless steel	✓	✓

Cream Separator Milky FJ 85 HAP

Not everything has to be electric

The Milky FJ 85 HAP is a hand-operated cream separator designed to separate raw milk into skim milk and cream.

After separation, the skim milk contains approximately 0.1 % fat.

The cream quantity and consistency can be adjusted via the integrated cream screw. The separator features a 10-liter (approx. 2.6 US gallons) aluminum milk container and a robust cast iron body, making it an excellent entry-level model for milk processing.

The drum and disc stack are also made of aluminum and not dishwasher-safe.

Before first use, the separator should be filled with the supplied oil at the rear of the machine.



Precisely balanced top bowl with 11 bowl discs.

Technical details

Part No. 17594

Power unit	Manually operated via hand crank
Capacity per hour (L/h)	85 L/h, ≈22.5 US gal/h
Bowl disc	11 pieces (6 ribbed and 5 smooth) made of aluminum
Cream content (%) of raw milk	8 % - 10 %
Housing	Steel
Milk container	Aluminium
Skim Milk & Cream Outlet	Aluminium
External control panel	No
Indicator LED	No

Improved Quality

In addition to their efficiency, Milky Cream Separators offer a key advantage in the enhanced quality of processed dairy products. Thanks to precise control of the separation process, both milk and cream achieve higher purity and homogeneity.

This ensures that end products like butter, cream, and yogurt consistently meet the highest quality standards. Consumers can rely on fresh, flavorful dairy products – every time.

What Makes Milky Cream Separators Unique

Milky Cream Separators feature a unique function that sets them apart from other machines on the market: They are the only separators that allow precise control of the cream content between 8 % and 12 %.

This level of flexibility is unmatched worldwide and gives dairy farmers the ability to tailor the cream content to the specific requirements of their production process.



Cream Separator Milky FJ 90 PP

The Small Refiner for Small-Scale Direct Sales.

Discover the efficiency of the Milky FJ 90 PP – an electric cream separator that reliably separates raw milk into skim milk and cream. After separation, the skim milk contains only around 0.1 % fat.

Using the adjustable cream screw, you can fine-tune the consistency of the cream to your exact needs: choose between a thicker, creamier texture or a lighter, more fluid cream in larger quantities.

Equipped with a 10-liter (≈ 2.6 US gallons) plastic milk container and a sturdy plastic body, the Milky FJ 90 PP is the ideal entry-level model for professional milk processing.

At the heart of the machine is a carefully balanced drum and a set of bowl discs made from food-grade, anodized aluminum. These parts are not dishwasher-safe and should be cleaned by hand.

Note: Always ensure that the drum and discs are completely dry before the next use, as residu-

al moisture may cause imbalance and reduce performance.

With the Milky FJ 90 PP, you have a reliable and flexible tool for precise dairy processing – right at your fingertips.

Technical details


Part No. (230 V) 17597
Part No. (115 V) 17597-115


Power unit	Motor: 70 watts, rated for 500 hours of operation
Voltage	230 V / 50 Hz (115 V / 60 Hz)
Capacity per hour (L/h)	90 L/h, ≈23.8 US gal/h
Bowl disc	13 pieces (7 ribbed and 6 smooth) made of anodized aluminum
Cream content (%) of raw milk	8 %–12 %
Housing	Plastic
Milk container	Plastic
Skim Milk & Cream Outlet	Plastic
ON/OFF switch	Yes, with splash-proof rubber seal
External control panel	No
Indicator LED	No






Temperatures for cream separation:

01  Before separation, **heat the milk to approximately 35–40 °C, ≈ 95–104 °F** (body temperature / cow-warm).

02  Next, **fill the container with milk** and turn on the cream separator. Make sure the stopper is securely closed.

03  **After approximately 1 minute** (or when the green LED lights up), the stopper can be opened and the process begins.

Cream Separator Milky FJ 130 EPR

The Cream Separator for Semi-Professional Direct Marketing.

The Milky FJ 130 EPR is a modern electric cream separator designed to efficiently separate raw milk into skim milk and cream. After separation, the skim milk contains approximately 0.1 % fat.

Using the cream adjustment screw, you can individually adjust the quantity and consistency of the cream – whether you prefer a thicker, creamier texture or a larger volume with lighter consistency – the choice is yours.

Equipped with a 10-liter (≈ 2.6 US gallons) stainless steel milk container and a durable plastic body, the Milky FJ 130 EPR is the perfect entry-level solution for professional dairy processing. The container is securely held in place by locking hooks to prevent shifting during operation.

At the heart of this cream separator is a precisely balanced drum, made – along with the bowl discs – from food-grade, anodized aluminum. Please note: These components are not dishwasher-safe and must be cleaned by hand.

Important: Make sure there is no remaining moisture inside the drum or on the discs after washing, as this may cause imbalance and negatively affect the separator's performance.

The Milky FJ 130 EPR offers a flexible and reliable solution for demanding dairy operations.



Technical details

Part no. (230 V) 17602
Part no. (115 V) 17602-115

Power unit	Motor: 70 watts, rated for 500 hours of operation
Voltage	230 V / 50 Hz (115 V / 60 Hz)
Capacity per hour (L/h)	130 L/h, ≈ 34.3 US gal/h
Bowl disc	21 pieces (11 ribbed and 10 smooth) made of anodized aluminum
Cream content (%) of raw milk	8 %–12 %
Housing	Plastic
Milk container	Stainless steel
Skim Milk & Cream Outlet	Plastic
ON/OFF switch	Yes, with a splash-proof rubber seal
External control panel	No
Indicator LED	Yes



Top bowl
made of anodized aluminum with 21 bowl discs



Stainless steel milk container
with a capacity of 10 L, ≈ 2.6 US gal



Indicator LED
for optimal processing



Technology-Driven Efficiency

In recent years, the dairy industry has evolved to meet the increasing demands for efficiency and quality. **One innovation that particularly stands out is the Milky milk separator.**

Traditionally, the separation of milk and cream is carried out through separation – a process that requires both time and energy. In contrast, Milky milk separators utilize state-of-the-art technology to optimize this process. By combining high-speed separation

with precise control, they enable a faster and more efficient separation of milk and cream. As a result, this not only increases production capacity but also reduces operating costs for dairy farmers.

Cream Separator Milky FJ 130 ERR

The Milky FJ 130 ERR is our best-selling cream separator.

Experience the Milky FJ 130 ERR – an electric cream separator that meets the highest quality standards and is especially popular among our customers. With its robust stainless steel container and stainless steel outlets, it fulfills the most modern requirements in professional milk processing.

The Milky FJ 130 ERR separates raw milk effortlessly into skim milk and cream. After separation, the skim milk contains only around 0.1 % fat.

Using the cream adjustment screw, you can precisely set both the quantity and consistency of the cream – whether you prefer a rich, thick texture or a lighter, larger-volume result – you're in control.

The 10-liter (≈ 2.6 US gallons) stainless steel milk container, combined with a sturdy plastic body, ensures a long service life and is securely held in place by locking hooks to prevent shifting during operation.

Inside, a perfectly balanced drum made of food-grade, anodized

aluminum ensures smooth performance. Both the drum and the disc stack must be cleaned by hand.

Important: After cleaning, make sure no residual moisture remains on the drum or discs, as this may cause imbalance and affect the next operation.

Rely on quality and precision – with the Milky FJ 130 ERR, professional milk processing becomes effortless.

Technical details

Part no. (230 V) 17598
Part no. (115 V) 17570-115

Power unit	Motor: 80 watts, rated for 500 hours of operation
Voltage	230 V / 50 Hz (115 V / 60 Hz)
Capacity per hour (L/h)	130 L/h, ≈ 34.3 US gal/h
Bowl disc	21 pieces (11 ribbed and 10 smooth) made of anodized aluminum
Cream content (% of raw milk)	8 %–12 %
Housing	Plastic
Milk container	Stainless steel
Skim Milk & Cream Outlet	Stainless steel
ON/OFF switch	Yes, with a splash-proof rubber seal
External control panel	No
Indicator LED	Yes





Stainless steel milk container with a capacity of 10 L, ≈ 2.6 US gal



Top bowl made of anodized aluminum with 21 bowl discs



Indicator LED for optimal processing



Cream Separator Milky FJ 130 Stainless

The Milky FJ 130 Stainless – Innovation in Cream Separation

The Milky FJ 130 Stainless is the most advanced model among our cream separators. Made entirely of stainless steel, its high-quality workmanship meets the strictest standards and professional requirements.

This electric cream separator efficiently separates raw milk into skim milk and cream. After separation, the skim milk contains approximately 0.1 % fat.

The amount and consistency of the cream can be adjusted using the cream screw – allowing you to choose between a thicker, richer cream (in smaller quantity) or a thinner cream (in larger volume), depending on your needs.

With a 10-liter (≈ 2.6 US gallons) stainless steel milk container and body, the Milky FJ 130 Stainless is perfectly suited for high-end milk processing.

The container is securely attached to the housing with locking hooks to ensure stability during operation.

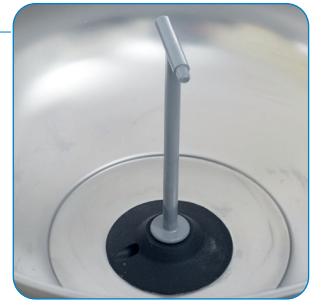
At the heart of the cream separator is a zero-balanced drum: the upper part is made of food-grade anodized aluminum, while the bowl discs are made of stainless steel – ensuring durability and hygiene.



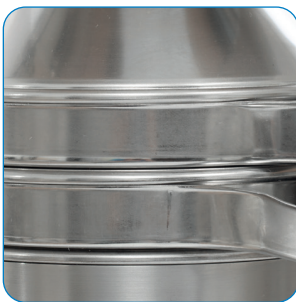
Technical details

Part no. (230 V) 17572
Part no. (115 V) 17572-115

Power unit	Motor with 80 watts, rated for 1800 hours of operation
Voltage	230 V / 50 Hz (115V / 60 Hz)
Capacity per hour (L/h)	130 L/h, ≈ 34.3 US gal/h
Bowl disc	21 pieces (11 ribbed and 10 smooth) made of stainless steel
Cream content (% of raw milk)	8 %–12 %
Housing	Stainless steel
Milk container	Stainless steel
Skim Milk & Cream Outlet	Stainless steel
ON/OFF switch	Yes, with a splash-proof rubber seal
External control panel	No
Indicator LED	Yes



Stainless steel milk container with a capacity of 10 L, ≈ 2.6 US gal



Outlets made of stainless steel



Indicator LED for optimal processing



Cream Separator Milky FJ 350 EAR

For versatile use in professional milk processing

The Milky FJ 350 EAR is a high-performance cream separator designed for professional applications – ideal for larger-scale direct marketing operations.

Thanks to its full stainless steel construction, this machine meets the highest quality standards and allows for the effortless separation of raw milk into skim milk and cream.

After separation, the skim milk contains only around 0.1 % fat. Using the adjustable cream screw,

you can precisely regulate the consistency and quantity of the cream – whether you prefer a rich, thick texture or a more fluid cream in larger volume.

Equipped with a 22-liter (≈ 5.8 US gallons) whole milk container and a sturdy stainless steel housing, the FJ 350 EAR is securely stabilized by fastening hooks that prevent slipping during operation.

At the heart of the separator is a precisely balanced drum: both the drum and bowl discs are made of food-grade anodized aluminum and must be cleaned manually.

Important: After cleaning, make sure that no moisture remains on the drum or discs, as residual dampness may cause imbalance and affect the machine's performance.

The Milky FJ 350 EAR is the ideal choice for reliable, robust, and large-scale milk processing.

Technical details

Part no. (230 V) 17582-4
Part no. (115 V) 17582-115-4

Power unit	Motor with 250 watts, rated for 1800 hours of operation
Voltage	230 V / 50 Hz (115 V / 60 Hz)
Capacity per hour (L/h)	350 L/h, ≈ 92.5 US gal/h
Bowl disc	29 pieces (15 ribbed and 14 smooth) made of anodized aluminum
Cream content (%) of raw milk	8 % - 12 %
Housing	Stainless steel
Milk container	Stainless steel
Skim Milk & Cream Outlet	Stainless steel
ON/OFF switch	Yes, with a splash-proof rubber seal
External control panel	No
Indicator LED	Yes



Top bowl
Made of anodized aluminum with 29 drum plates



Milk container
with a capacity of 22 L, ~ 5.8 US gal



Milk and cream outlet
Made of stainless steel



Housing
Made of stainless steel



Cream Separator Milky FJ 600 EAR

Exceptionally long service life for professional milk processing.

The Milky FJ 600 EAR is the ideal solution for professional milk processing, featuring a high-performance long-life motor with an impressive capacity of 600 liters per hour. Thanks to the external speed control, the motor speed can be adjusted steplessly, while the inverter control system compensates for voltage fluctuations, ensuring stable and reliable operation.

At the core of this machine is a precisely balanced drum, which—

along with the drum plates—is made of food-grade, anodized aluminum. Please note that these components are not dishwasher-safe. After manual cleaning, they must be thoroughly dried to ensure optimal performance and to prevent imbalance during operation.

With its robust stainless steel construction, the Milky FJ 600 EAR meets the highest quality standards and enables effortless separation of milk into skim milk and cream. After separation, the skim milk contains only about 0.1% fat. The adjustable cream

screw allows you to tailor both the quantity and consistency of the cream according to your specific requirements – from thick, creamy cream to a larger volume of lighter cream.

The 50-liter (≈ 13.2 US gallons) stainless steel container is securely held in place by fastening hooks on the machine body, ensuring it remains stable during operation.

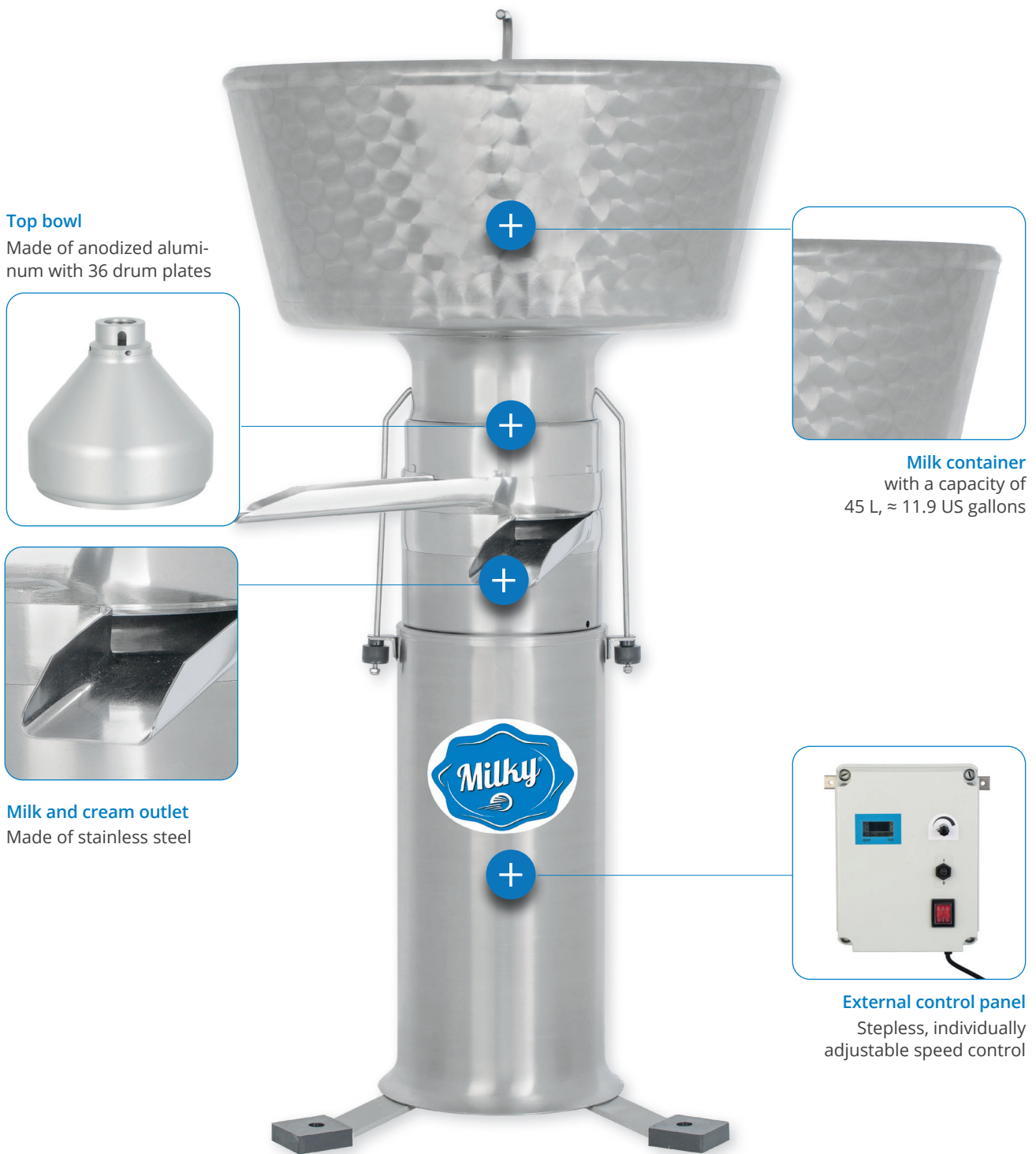
With the Milky FJ 600 EAR, you are choosing reliability, flexibility, and top-tier quality in professional milk processing.

Technical details

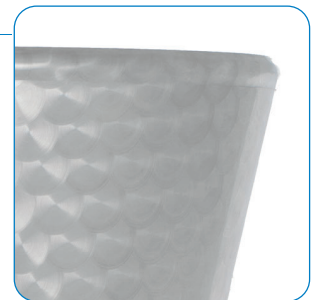
Part no. (230 V) 17591
Part no. (2x 115 V) 17591-115

Power unit	Motor with 100 watts, rated for 6000 hours of operation
Voltage	230 V / 50 Hz (2x 115 V / 60 Hz)
Capacity per hour (L/h)	600 L/h, ≈ 158.5 US gal/h
Bowl disc	36 pieces (smooth; 18 with centrally positioned holes and 18 with laterally positioned holes), made of anodized aluminum
Cream content (% of raw milk)	8%–12%
Housing	Stainless steel
Milk container	Stainless steel
Skim Milk & Cream Outlet	Stainless steel
ON/OFF switch	Yes, with a splash-proof rubber seal
External control panel	Yes
Indicator LED	Yes, on the external control panel

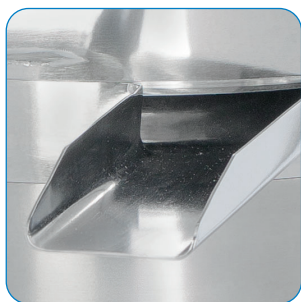




Top bowl
Made of anodized aluminum with 36 drum plates



Milk container
with a capacity of 45 L, ≈ 11.9 US gallons



Milk and cream outlet
Made of stainless steel



External control panel
Stepless, individually adjustable speed control



Sustainability and economic efficiency

Milky cream separators rely not only on technological advancement, but also on sustainability. We are committed to maintaining short supply chains by sourcing

as many small parts as possible from regional suppliers or within Europe. This approach minimizes transport distances and emissions, while simultaneously

supporting local economies and promoting more sustainable manufacturing practices.

Cream Separator Milky FJ 600 EAR, Direct Connector

The Direct Connector cream separator allows you to process milk directly from your cooling tank or milking system.

The FJ 600 EAR stands out with its long-life motor and an hourly capacity of 600 liters (≈ 158.5 US gallons).

Thanks to the external speed control, the cream separator can be adjusted continuously without steps. The inverter control system ensures stable operation by compensating for voltage fluctuations.

Thanks to its full stainless steel construction, this machine meets the highest quality standards and enables effortless separation of

milk into skim milk and cream. After separation, the skim milk contains approximately 0.1% fat.

The quantity and consistency of the cream can be adjusted via the cream screw. This means you can choose between a thicker cream (in smaller quantity) or a thinner cream (in larger quantity), depending on your preference.

Comprising a 50-liter (≈ 13.2 US gallons) whole milk container made of stainless steel and a stainless steel body, the Milky FJ 600 EAR is the cream separator designed for professional milk processing.

The milk container is secured to the body of the machine by

fastening hooks, preventing any displacement during operation.

At the heart of the cream separator is the precisely zero-balanced drum. Both the drum and the drum plates are made of food-grade anodized aluminum and are not dishwasher-safe.

After manually cleaning the drum and its plates, it is essential to ensure that no water droplets remain on either component before the next operation. Residual moisture may cause imbalance in the drum and lead to processing issues.



Part no. (230 V) 17591-C

Part no. (2x 115 V) 17591-115-C

Technical details

Power unit	Motor with 100 watts, rated for 6000 hours of operation
Voltage	230 V / 50 Hz (2x115 V / 60 Hz)
Capacity per hour (L/h)	600 L/h, ≈ 158.5 US gal/h
Bowl disc	36 pieces (smooth; 18 with centrally positioned holes and 18 with laterally positioned holes), made of anodized aluminum
Cream content (%) of raw milk	8%–12%
Housing	Stainless steel
Milk container	Stainless steel
Skim Milk & Cream Outlet	Stainless steel
ON/OFF switch	Yes, with a splash-proof rubber seal
External control panel	Yes
Indicator LED	Yes, on the external control panel

Top bowl

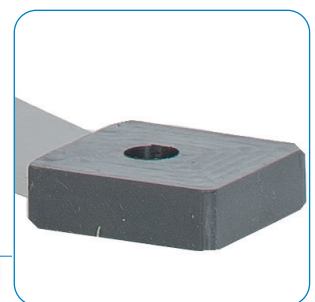
Made of anodized aluminum with 36 drum plates



Milk and cream outlet
Made of stainless steel



External control panel
Stepless, individually adjustable speed control



Sturdy base feet
for optional mounting to the floor



The Uniqueness of Milky Cream Separators

Milky cream separators offer a unique feature that sets them apart from other separators on the market: They are the only ma-

chines that offer precise adjustment of cream content between 8% and 12%. This unparalleled flexibility opens up new possibil-

ities for dairy producers to tailor processing to their individual operational needs.