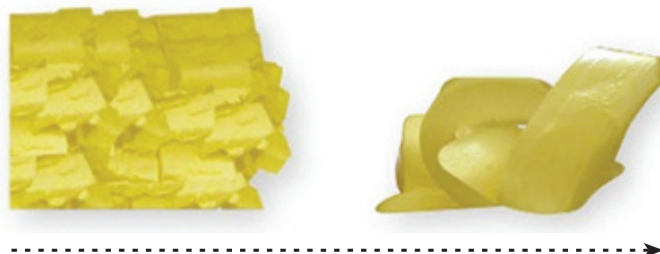
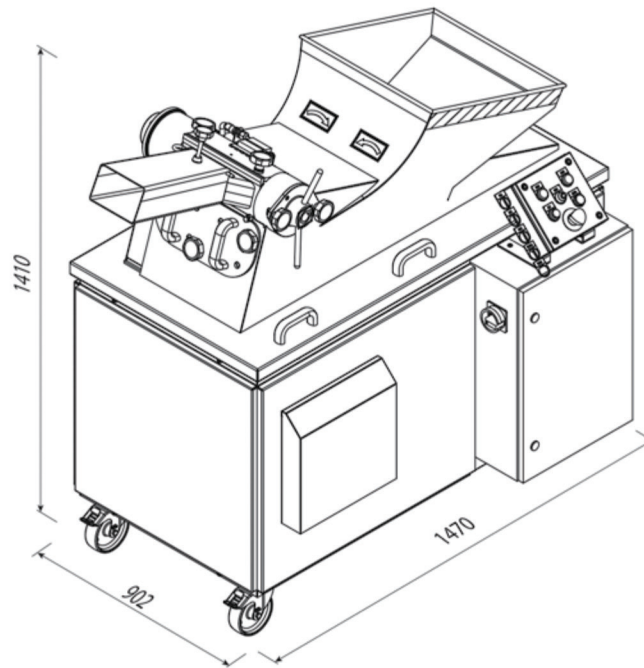


**SHG**

**BUTTER HOMOGENIZER**



**AB FASA**  
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**SHG** homogenizer is designed to homogenize bulk butter before re-packing. This function is necessary to regain butter properties as they were before freezing. When butter is homogenized, it is ready again for packaging into customer size portions. Homogenizer **SHG** can be used with any butter filling and wrapping machine.

TECHNICAL DATA	
Machine type	rotary
Output, kg/h	760 – 1520
Output control	step-less
Product temperature, °C	8 - 15
Number of impeller blades, pcs	12; 16;
Number of augers, pcs	2
Auger speed, rpm	12-22
Rated power input, kW	9,0
Voltage, V	220/380
Frequency, Hz	50 - 60
Dimensions (L x W x H), mm	902 x 1470 x 1410
Weight, kg	400

