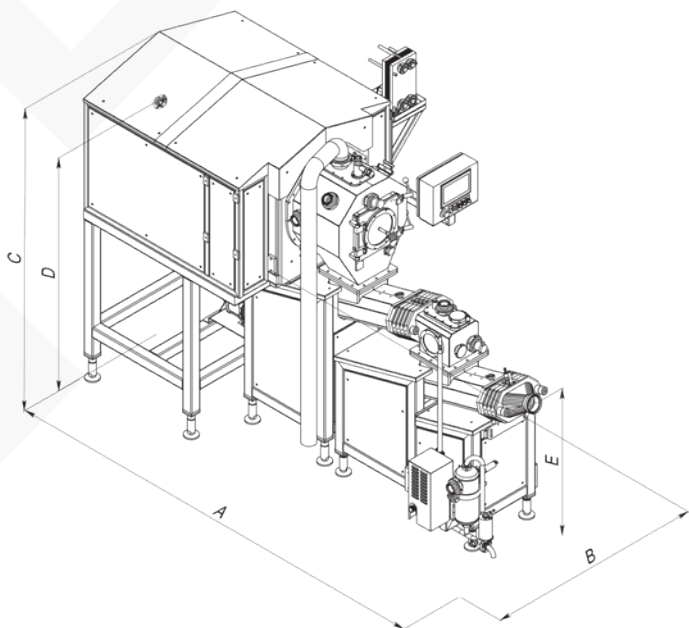


BMM

Continuous Butter Making Machine





MATERIALS AND CONSTRUCTION:

- **Cream beater section:** Improved change of phase because of multiple friction points.
- **Churning section:** Gently increasing of butter grains.
- **Separating section:** Separating of butter grains and buttermilk in the conical horizontal rotating hexagonal meshed drum.
- **Working station 1:** Final working out of buttermilk by gentle butter kneading with two counter rotating augers in an ice water cooled, jacketed housing with mixing elements, perforated plates and dosing connections for water, salt, cultures etc.
- **Vacuum chamber:** Achieving of low air content in the butter for longer shelf life and perfect butter appearance.
- **Working station 2:** Final kneading of the butter with two counter rotating augers in an ice water cooled, jacketed housing with mixing elements, perforated plates and dosing connections for a perfect moisture distribution.
- **Cooling system:** Separate cooling system for churn and working stations.
- **Option:** Automatic moisture control, water content + 0.10%.

TECHNICAL DATA

Equipment for butter production from ripened cream

Cream capacity, l/h	up to 10 000
Cream fat content, %	35–42
Butter capacity, kg/h	up to 5 000
Butter fat content, %	72–82
Approx. cream temperature in feed, °C	+8....+12 *depending on cream ripening process and cream fat content accuracy ±0,05 °C
Butter milk fat content, %	up to 0.5
Cleaning	CIP
Pneumatic, bar	6
Drive motors	FU controlled speed
Voltage, V	400 ± 10%
Frequency, Hz	50
Material	stainless steel
Steam	up to 200 kg, 120 °C, 2 bar
Control	touch panel

Type	Cream	Butter	A	B	C	D	E
BMM	L per h	kg per h	mm	mm	mm	mm	mm
BMML	200	100	2980	1340	2130	1740	1350
BMM1	1000	500	3620	1430	2380	1830	1180
BMM2	2000	1000	4290	1460	2570	1990	1290
BMM4	4000	2000	5100	1650	2930	2190	1440
BMM5	5000	2500	5100	1650	2930	2190	1440
BMM8	8000	4000	6510	1940	3490	2490	1550
BMM10	10000	5000	6510	1940	3490	2490	1550