

CONTINUOUS BUTTER MAKING MACHINE

BUTTER PROCESSING EQUIPMENT



Achieve unparalleled efficiency and quality in butter production with the innovative Gerstenberg Schröder® Continuous Butter Making Machine. Designed with a focus on product safety and easy maintenance, this automatic butter making machine incorporates cutting-edge manufacturing technology to meet the demands of modern butter production facilities.

Continuous Production

The Continuous Butter Making Machine ensures uninterrupted production to meet the needs of butter processing plants with capacities ranging from 900 kg up to 12,000 kg of butter per hour.

Special Features

The butter making machine has automated flow control offering remote and automatic operation. This provides exceptional flexibility for optimizing working intensity and moisture distribution during production. The butter making machine is delivered with integrated cream preheating and buttermilk cooling system to enhance efficiency and simplify site installation.

CIP Integration

The butter machine is equipped with an integrated Cleaning-in-Place (CIP) system, thus there is no need for external tanks, etc., simplifying installation processes for butter production facilities.

Degree of Automation

The continuous butter making machine is delivered with an advanced PLC control system and operator interface. This enables precise control of the production process, including dosing of water, salt and culture. Remote process monitoring is facilitated through camera solutions.

Delivery

All functions are factory-tested before shipment reducing the installation and commissioning time and cost on site.

Material

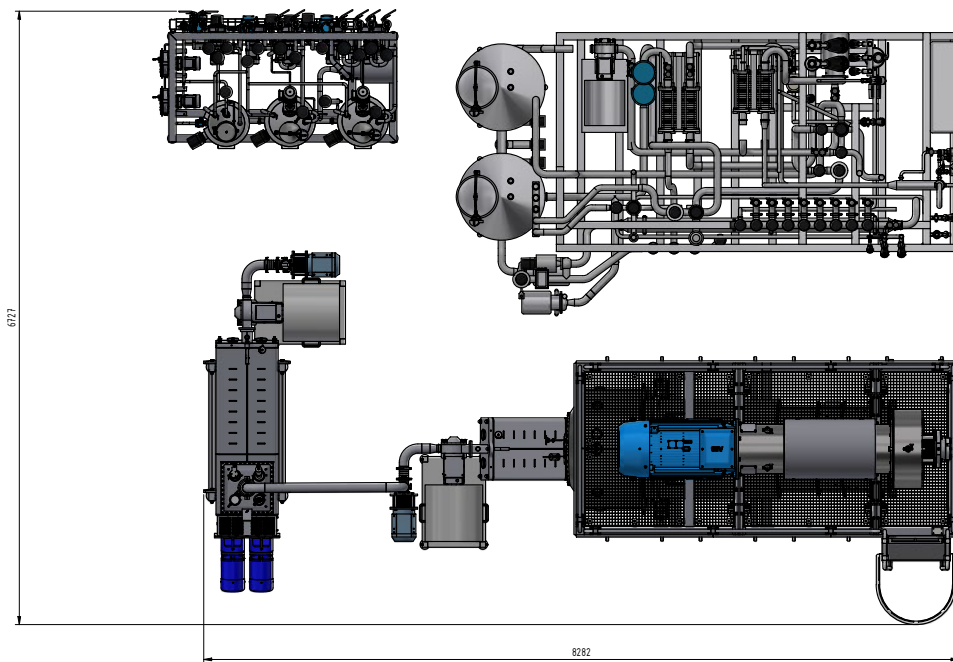
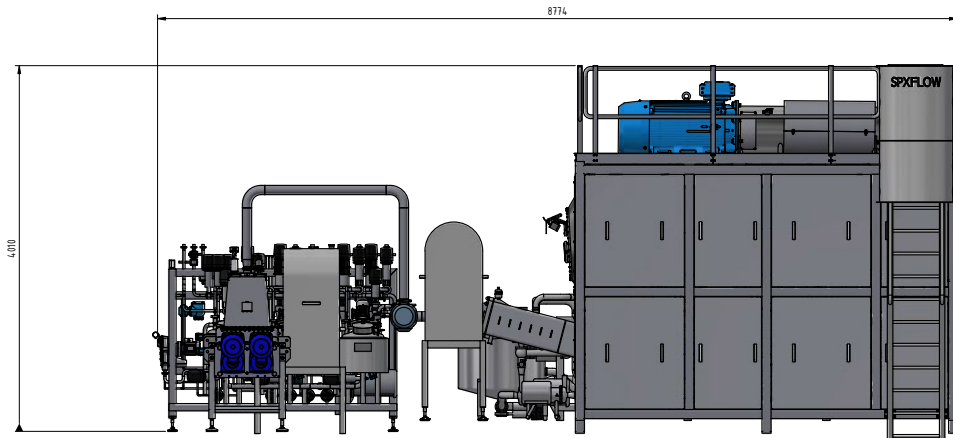
All product contacting parts are as minimum made of stainless steel AISI 316L, ensuring durability and compliance with hygiene standards, ideal for butter production in processing plants.

Motors

All sections are equipped with frequency-regulated motors, optimizing performance and energy efficiency, making it an ideal choice for butter production facilities looking to streamline their operations.

Options

Enhance versatility with the option to add a cold-mix system for the production of low-fat or spreadable butter products, catering to evolving market demands in butter production.



SPXFLOW®

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For more information, visit www.spxflow.com/gerstenberg-schroder.