

BUTTER CHURN FROM 13 TO 100 L OF CREAM

FOR WHAT USE?

Basic or with forced cooling circuit

Equipped with a motor with variable speed drive and direction reverser, the churn makes butter.

The minimum lirage of cream for the churn is about $\frac{1}{3}$ of its useful volume.



50 l basic churn
(without forced circuit)



13l, 25l and 50l standard churns
(with forced circuit)



View at the end of
churning before grain
washing



View at the end of mixing
before emptying the
butter

*Photo for information
only*

TECHNICAL DETAILS

Cream capacity	Dimensions (mm)			Power 220V 50Hz	Weight
	Length	Width	Height		
13l	400+175	310	410	0.36 kW	30 kg
25l	520+200	450	550	0.55 kW	50 kg
50l	680+200	520	620	1.1 kW	70 kg
100l	950 + 240	600	750	2,2 kW	155 kg

- Sand-blasted interior
- Electronic variable speed drive
- Drain valve
- Protective cover
- Electrical control panel



OPTIONS

- Frame on feet (working height 90 cm)
- Chassis on wheels
- Tilting frame
- Support table



100 L VERTICAL CREAM CHURN

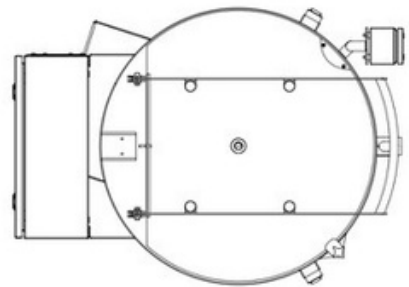
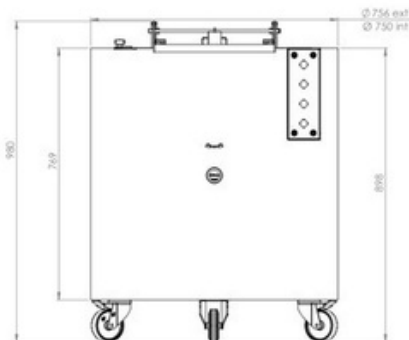
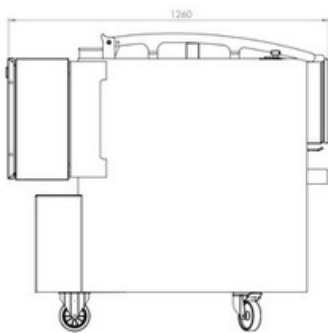
FOR WHAT USE?

- Integrated churning and mixing with variable speed and rotation direction reversal.



Photo for information only

TECHNICAL DETAILS



- The minimum bedding of cream for the churn is approximately $\frac{1}{3}$ of its useful volume.
- Tilting system with pneumatic cylinder, enabling multi-level working and easier emptying.
- Power 1.5 kw 380 TRI + ground + Neutral for 100 L churn



150 OR 300 L VERTICAL CREAM CHURN

FOR WHAT USE?

This churn makes butter.

The maximum cream capacity for filling the churn is 150 or 300 liters.



Photo for information only

TECHNICAL DETAILS

Maximum volume of cream	Dimensions (mm)					
	Length	Width	Total height	Height from floor to top of tank	Vat diameter	
					Inside	Outside
300 L	1442	1459	1720	1020	950	1050

- Integrated churning and mixing with variable speed and rotation direction reversal.
- Washing ball
- Tilting system with electric cylinder, enabling multi-level working and easier emptying.
- 2 kw power 380 TRI + T + Neutral for 150 L churn
- 5.5 kw 380 T2I + T + Neutral power for 300L churn



250 L, 500L AND 1,000 L CHURNS

FOR WHAT USE ?

These churns are used to make butter.
The maximum cream volume for filling these churns is around 45% of its total volume.

Special features:

- Churning
- Washing the butter grain and
- Draining the buttermilk.

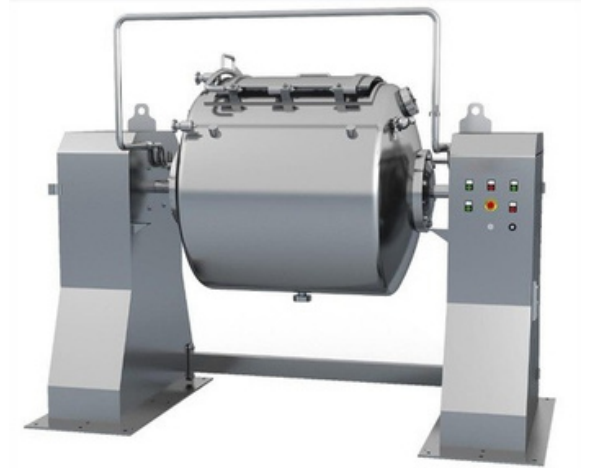
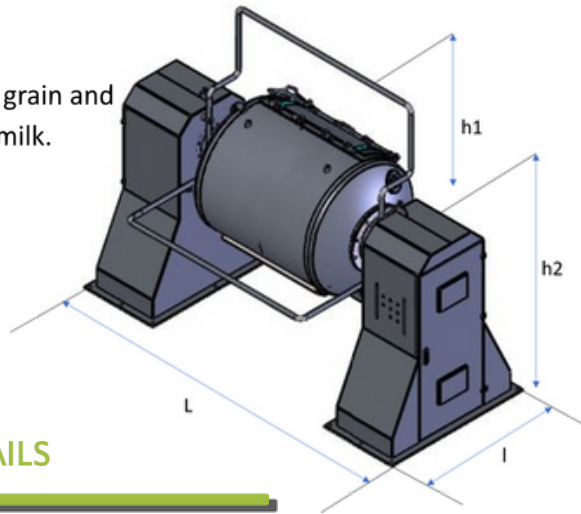


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TECHNICAL DETAILS

Maximum volume of cream	Dimensions (mm)				Motor	Motor power (KW)	Weight (kg)
	Length L	Width I	Height h1	Height h2			
250 L	2275	1130	1 968	1 317	0-50 tr/mn	7,5	900
500 L	2850	1600	2 400			11	1 050
1000 L	3865	1650	2 932	1 962		15	2 300



250 L, 500 L AND 1,000 L CHURNS

OPTIONS

- Butter transport cart :
for collecting manufactured butter and transporting it to the plodding and packaging area.

All stainless steel

Maximum volume of cream	Dimensions (mm)		
	Length L	Width l	Height h
250 L	2073	1289	874

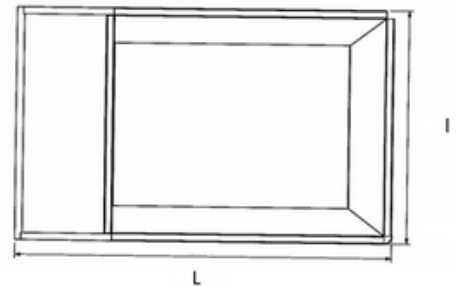
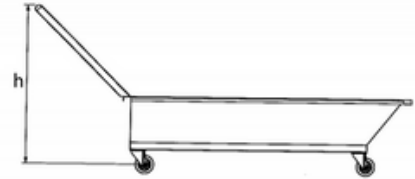


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- Churn protection grids:
Depending on the configuration of the workshop, safety grids are positioned around it.

Maximum volume of cream	Dimensions (mm)		
	Length L	Width l	Height h
250 L	2284	2240	1663

