

860



The Trepko homogenizer 860 series is intended for mechanical processing of blocks of butter, margarine and other fats. The system kneads the product, whereby a previously frozen product is enabled to regain its original structure.



The homogenizer enables a continuous processing of the product and can be offered in a fully automatic version, which ensure that no excess-kneading occur. In addition this version allows the system to communicate with the upstream Trepko 86 I Block Chopper and the downstream filling machine ensuring that product is supplied at a continuous and adequate speed safeguarding the entire line from stops due to overflow or missing product.



The flow of the butter to the kneading rotor and the pressure in the rotor housing is adjustable and allows for easily obtaining of a perfect result where the product has regained its original characteristics and achieved the desired homogeneity and plasticity.

860 series
butter homogenizer

Trepko

The homogenizer is available in a full CIP version or in a version for manual cleaning with tools allowing zero waste even when employing long transfer pipes. Both versions can be hosed down. The homogenizer frame is made from stainless steel with lockable swivel caster wheels allowing for COP and all contact-parts are made from 316L Stainless steel and food approved plastics.



The Trepko 860 Homogenizer integrates perfectly with the Trepko 86 I Block Chopper, the Trepko 800 Brick Wrappers and the Trepko 100 & 200 Cupfillers.



TECHNICAL DATA

Type of product:	Butter & Margarine
Product temperature:	6-10 °C
Capacity:	1.9 ton/hr with butter at 7 °C
Rated power:	11 kVA
Footprint dimensions (L/W/H):	2209/1102/2024 mm
Machine weight:	750 kg

