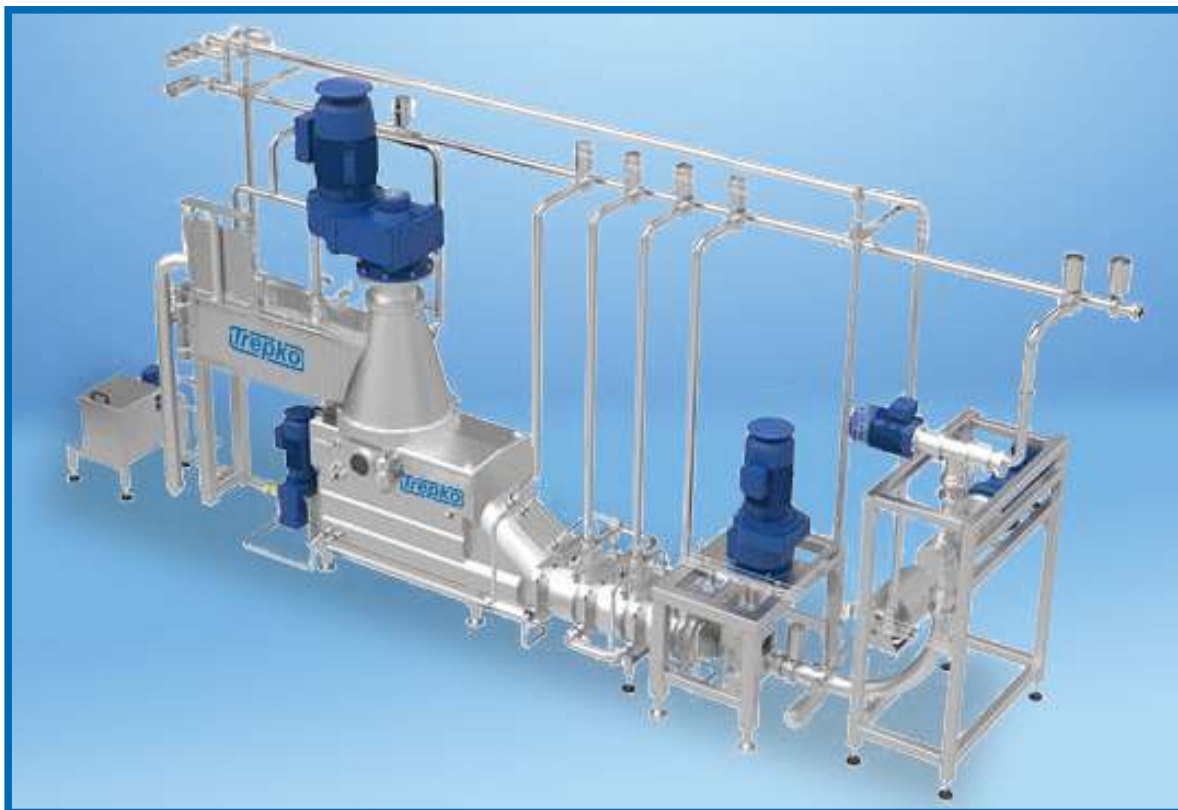


**8200  
Series**



Powered by  
**EGLI**



## Efficient, High-Capacity Butter Processing Solution

Trepko's Butter Rework Line is a highly versatile and efficient system designed for seamless butter reprocessing. This advanced system handles butter blocks at temperatures ranging from -20°C to +10°C, ensuring optimal performance and consistent product quality. With a capacity range suitable for both large-scale and small-scale production - from 500 kg to up to 10 tons per hour it can process blocks weighing up to 25 kg.

### Key Features:

- **Butter block feed:** Capable of handling butter blocks within a temperature range of -20°C to +10°C, maintaining butter quality throughout the process.
- **Capacity:** Efficient processing with a capacity of up to 10 tons per hour; easily scaling down to 500 kg per hour; optimal productivity.
- **Kinetic heating:** Only kinetic energy is used for heating the butter; ensuring gentle heating and allowing for a smooth consistency
- **Salt dosing:** Accurate fluid or dry salt dosing systems for optimal flavoring and preservation.
- **Culture and moisture dosing:** Integrated culture dosing for enhanced product quality, and precise moisture dosing with control accuracy, ensuring consistent product texture and compliance with regulatory standards.
- **Moisture control:** Superior moisture control accuracy (<0.1%) ensures the desired moisture content in the final product, maintaining quality and consistency.
- **Automatic integrated CIP system:** This system minimizes the risk of bacteriological issues, ensuring high hygiene standards throughout the processing line.

Trepko Butter Rework Line

**Trepko**

## Process Flow:

**Bulk conveyor:** Butter blocks are automatically conveyed to the next processing stage depending on their inlet temperature.

**Butter shredder with infeed stamp:** The butter blocks are shredded to optimize further processing, ensuring uniformity in texture.

**Butter tempering system:** Precise temperature adjustment ensures that the butter reaches optimal working conditions for the following stages.

**Butter reworking silo:** A specialized reworking silo for the homogenization and storage of processed butter.

**Butter pump:** High-performance butter pump powered by a gear motor ensures smooth transfer throughout the line.

**Butter pump frequency converter:** For adjustable speed control, allowing for dynamic operation based on process requirements.

**Butter texturizer:** Enhances the spreadability of the final product while ensuring uniform moisture distribution, resulting in a high-quality butter that meets consumer expectations. Comes equipped with double-jacket technology for precise temperature control.

## Optional Add-ons:

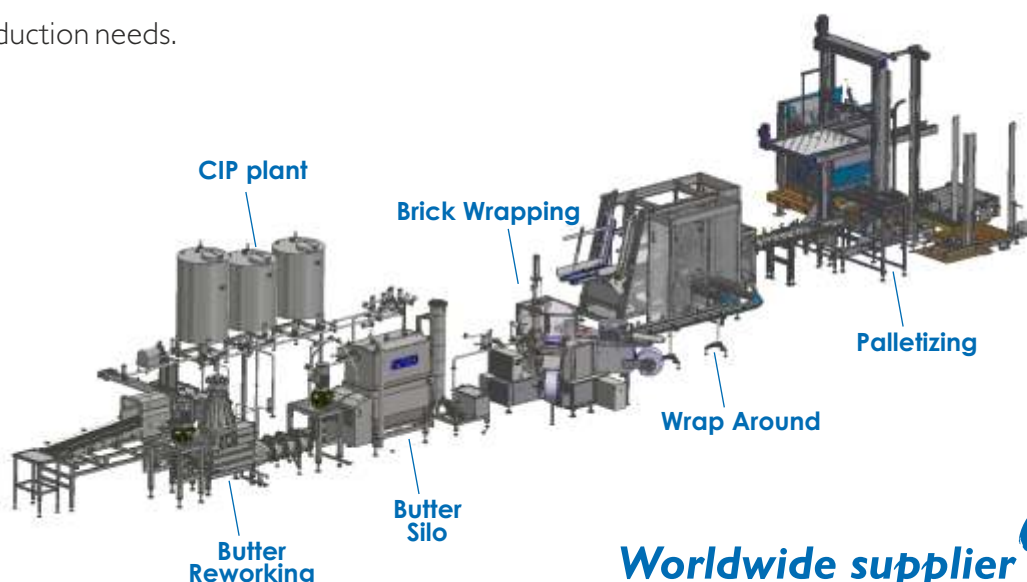
**Depalletizer:** Automates the handling of butter blocks, reducing manual labor and increasing efficiency.

**Deboxing system:** Simplifies the removal of butter blocks from their packaging, streamlining the workflow.

**Oil phase dosing system + inline mixer:** For the precise addition of oils into the butter, providing consistency in product formulation.

## Complete Integration

At Trepko, we provide a fully integrated butter reworking line, with all equipment produced under one roof. From butter reworking to palletizing, we are the sole manufacturer, ensuring seamless compatibility, superior quality control, and a complete solution tailored to your production needs.



**Worldwide supplier**  
of processing, filling & packaging machines



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