



**8100
Series**



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EGLI

Efficient, High-Capacity Butter Processing Solution

Trepko's Continuous Butter Maker is engineered for maximum productivity and reliability. Designed to handle a wide range of production needs, the 8100 series offers capacities **from 1000 to 20,000 liters** of cream per hour, ensuring consistent, high-quality output.

Key Features:

- **Cream flexibility:** Handles cream with fat content ranging from 32% to 45%, ensuring optimal results for any product requirement.
- **Robust, low-vibration design:** Heavy-duty construction minimizes vibrations, ensuring durability and smooth operation even during high-capacity production.
- **Premium quality butter:** Consistently produces butter of the highest quality, accurately meeting industry standards.
- **Capacity range:** Suitable for both large-scale and small-scale production - from 500 kg to up to 10 tons per hour
- **Oil integration:** Easily incorporates any type of vegetable oil at various percentages, allowing the production of different butter varieties.
- **Precision control:** Ensure accuracy with fluid or dry salt dosing, culture incorporation, and moisture control with less than 0.1% deviation.
- **Hygienic excellence:** The machine's highly efficient CIP system ensures complete internal cleaning and bacteriological safety.

Trepko Continuous Butter Maker



Description

Beater section: Enhanced phase transition through multiple friction points, optimizing cream transformation into butter. The use of multiple beaters enables accurately hitting target parameters, and enables dynamic changes to capacity

Churning section: Gently increases the size of butter grains, ensuring a smooth and consistent texture.

Buttermilk separation: Includes a self-cleaning filter and a nozzle for re-injecting chilled buttermilk, ensuring optimal separation and reuse.

Extraction Section: Equipped with a chilled water circulation system and jacketed housing. Incorporates mixing elements, perforated plates, and dosing connections for precise addition of water, salt, and cultures. Features a sight glass for easy monitoring of butter grain formation all the way from the milk entering the beater section.

Vacuum chamber: Designed to reduce air content in the butter, ensuring extended shelf life and improved butter appearance.

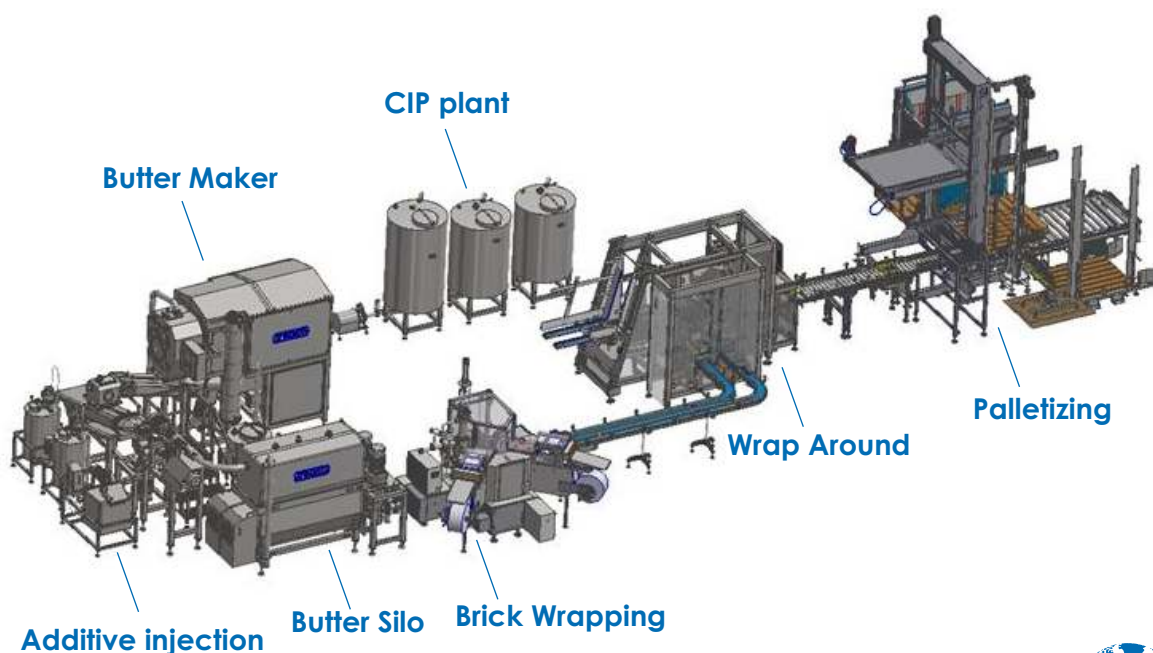
Working Station 2: Final kneading of the butter is performed using two counter-rotating augers within an ice water-cooled, jacketed housing. Includes mixing elements, perforated plates, and dosing connections to ensure perfect moisture distribution.

Cooling system: Independent cooling system for both the churn and working stations, ensuring optimal temperature control throughout the process.

Outlet nozzle: Ensures smooth and efficient butter discharge, ready for the next stage of processing.

TECHNICAL DATA

Capacity	up to 20,000 ltrs/h
Butter milk fat content	up to 0.4%
Moisture droplet size	down to 4 microns
Cleaning	CIP



CONTINUOUS BUTTER MAKER

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Worldwide supplier 
of processing, filling & packaging machines