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8100 series Continuous Butter Making Machine



Worldwide supplier
of processing, filling & packaging machines

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CONTINUOUS BUTTER MAKING MACHINE

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 1 000 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.

Technical specification

Equipment for butter production from cream	
Capacity	up to 25000 ltrs/h
Butter milk fat content	up to 0.4 %
Moisture droplet size	down to 4 microns
Cleaning	CIP
Pneumatic	6 bar
Drive motors	VFD controlled speed
Main power supply	U controlled 400 V, 50 Hz
Material	Stainless Steel

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.

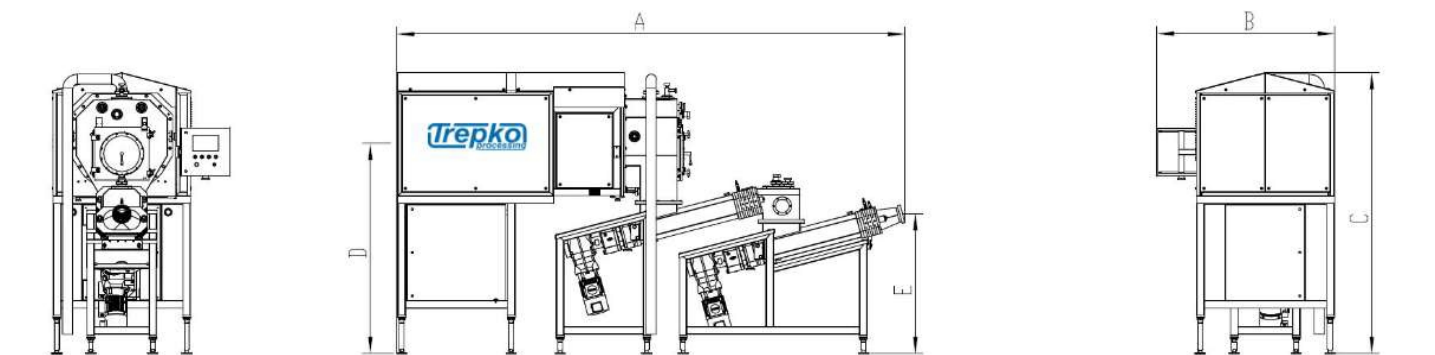
Extraction Section: Equipped with a chilled water circulation system and jacketed housing. Incorporates mixing elements, perforated plates, and dosing connections for precise addition of water, salt, and cultures. Features a sight glass for easy monitoring of butter grain formation all the way from the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



Type	Cream	Drive	Touch Panel	A	B	C	D	E
TCBM	ltrs/h	kW	Inch	mm	mm	mm	mm	mm
0-1	200	15	9	2980	1340	2130	1740	1350
1-1	1000	25	9	3620	1430	2380	1830	1180
2-1	2000	35	9	4290	1460	2570	1990	1290
3-1	3000	45	12	5100	1650	2930	2190	1290
4-1	4000	45	12	5100	1650	2930	2190	1440
5-1	5000	55	12	5100	1650	2930	2190	1440
4-2	8000	75	12	6510	1940	3490	2490	1550
5-2	10000	90	12	6510	1940	3490	2490	1550
4-3	12000	100	12	6510	1940	3490	2410/+380	1550
5-3	15000	120	12	6510	1940	3490	2410/+380	1550
5-4	20000	150	12	7310	1940	3490	2410/+380	1600
6-4	25000	220	12	7580	2200	3490	2410/+380	1600
7-4	28000	250	12	7920	2200	3490	2410/+380	1600

