

**Scandinavia**

Trepko A/S
Energivej 30
2750 Ballerup
Denmark
Phone: +45 43 99 22 44
E-mail: trepko@trepko.dk

Central & Eastern Europe

Trepko S.A.
ul. Roosevelta 116
62-200 Gniezno
Poland
Phone + 48 61 426 50 41
E-mail: info@trepko.pl

Aseptic Machines

Trepko S.A.
branch Świerklany
44-266 Świerklany
ul. Przemysłowa 1
Poland
Phone +48 32 4302476
E-mail: info@trepko.pl

Brazil

Trepko do Brasil Ltda
Rua Brasholanda, 240
Pinhais, Paraná
Zip code 83322-070
BRAZIL
Phone +55 41 3513-5100
E-mail: vendas@trepko.com.br

DACH

Trepko A/S
DACH Regional Office
Hinterbacher Str 1.
D-87439 Kempten/ Germany
Phone: +49 831 527 123 58
Mobile: +49 151 434 099 30
E-mail: tesma@trepko.com

**Great Britain, Ireland,
Australia and New Zealand**

Trepko UK Limited
Marshall Way
Heapham Road Ind. Estate
Gainsborough, Lincolnshire
Great Britain, DN21 1GD
Phone +44 1427 612244
E-mail: info@trepko.co.uk

Latin & North America

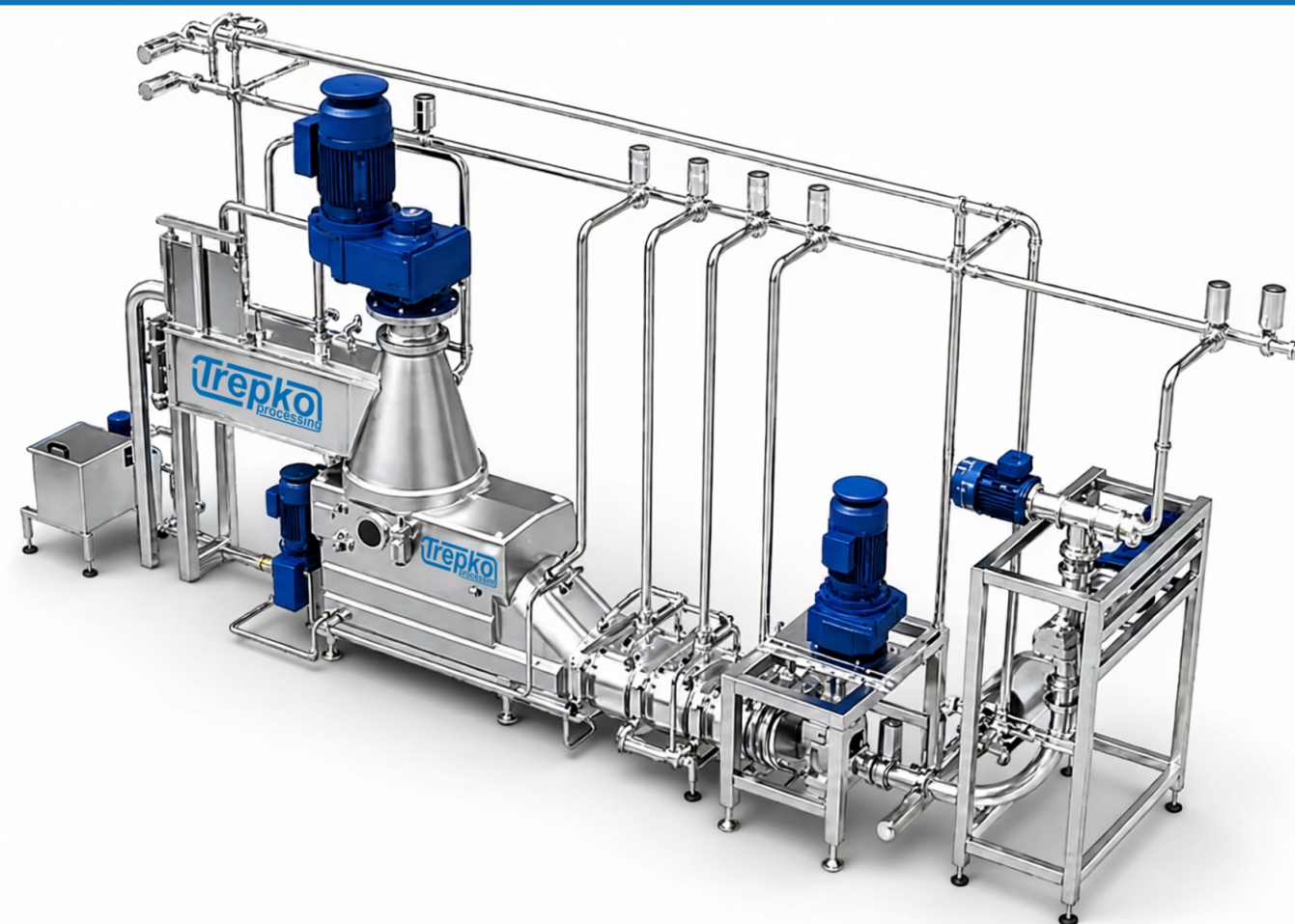
Trepko Inc.
5903 Johns Rd.
Tampa, FL, 33634
USA
Phone +1 813 443 0794
E-mail: salesusa@trepko.com

Sub-Saharan Africa

Trepko / Filmatic
106 Van Der Stel Road
Dal Josafat, Paarl, 7646
South Africa
Phone +27 (0) 21 862 2192
E-mail: sales@filmatic.com

Middle East, North Africa

Trepko A/S
Regional Office
Cairo – Egypt
Phone +20 100 015 1378
E-mail: afk@trepko.dk

**8200 series
Butter Rework Line**

BUTTER REWORK LINE

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.

Technical specification

Equipment for reworking from bulks	
Product	Butter- and Margarine bulks
Capacity	up to 10.000 kg/h
Butter bulk infeed temperature	Approx. -20 °C up to +10 °C
Butter weight	5 kg up to 25 kg
Cleaning	CIP
Pneumatic	6 bar
Drive motors	VFD controlled speed
Main power supply	400 V, 50 Hz
Material	Stainless Steel

Versions up to 2.000 kg/hh		Versions 2000 kg/h up to 10.000 kg/h	
Feeding temperature		Feeding temperature	
> (-)20 °C – 0 °C	Including shredder and extended reworking silo design. Final reworking with texturizer	> (-)20 °C	Including shredder and tempering system. Final reworking with texturizer
> 0 °C	Without shredder and standard reworking silo design. Final reworking with homogenizer and inline mixing system	> (-)10 °C	Including shredder and extended reworking silo design. Final reworking with texturizer
		> 0 °C	Without shredder and standard reworking silo design. Final reworking with homogenizer and inline mixing system

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.

