

BUTTER CHURN

Mod. MBR/EV

INTRODUCTION

This butter churn has been designed as a practical training device for butter making technique.

TRAINING PROGRAM

This unit enables to deepen the following issues:

- Phase inversion in butter making
- Effect of temperature and stirring on the separation process
- Mass balance and output



TECHNICAL SPECIFICATION

- Parts in contact with product made of stainless steel
- Total capacity: 10 litres
- Useful capacity: 1 to 5 litres of cream
- Production: approximately 1 kg of butter
- Thermometer

Power supply: 230 Vca 50 Hz single-phase - 120 VA
(other voltage and frequency on demand)

Dimensions: 300 x 200 x 420 (h) mm

Weight: 9 kg

SUITABLE FOR PROCESSING:

MILK (table top)	MILK (on castors)	FRUIT	TOMATO	CITRUS	OLIVE	OLEAGINOUS SEED	GRAPE	BREWING	SEAFOOD	LIQUEURS
•										

REQUIRED ACCESSORIES (NOT INCLUDED)

- Stainless steel table with cabinet Mod. T1400/EV

SUPPLIED WITH

THEORETICAL – PRACTICAL –
EXPERIMENTAL HANDBOOK

