

Butter homogenizer / reworker

Model: GM 1200

VIDEO



Mechanical processing of blocks of butter and other fats

Butter homogenizer Normit GM 1200 series of machines is intended for mechanical processing of blocks of butter, animal fat, margarine and other fats, without prior defrosting. Butter homogenizer is used to homogenize bulk butter before re-packing.

Uniform distribution of moisture

The special design of the operating parts helps to increase product plasticity and ensure even distribution of moisture, which provide long-term product storage, preservation of organoleptic properties. Homogenization is performed in order to improve the consistency of the butter.

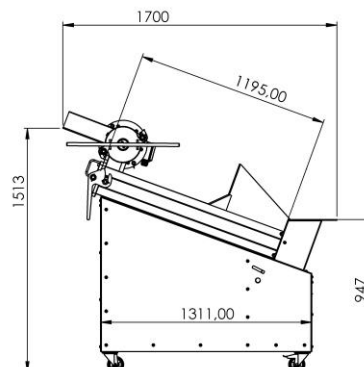
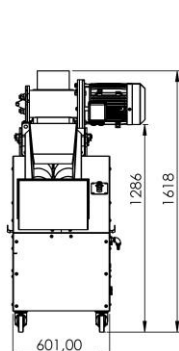


Advantages

It significantly saves space and time. The process takes place in a continuous mode, which considerably increases the capacity of production and decreases labour costs. No microbial contamination. The homogenizer is designed for use in dairy plants, industrial complexes.

Technical features:

- Production 800 – 1500 kg/h
- Product temperature at the input 8C – 13C degrees
- Product temperature at the output 11C – 15C degrees
- Number of screws – 2pcs
- Rotor (number of blades) – 12 pcs
- Material AISI 304



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