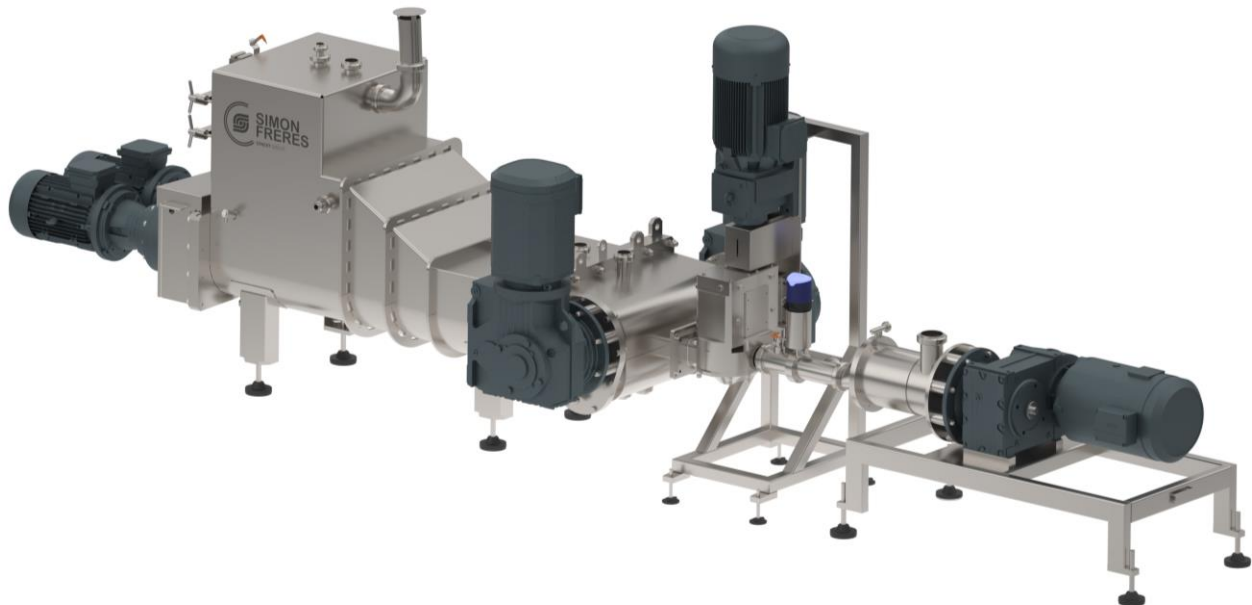


BPR 380 MAX

Reworking line for -18° C butter blocks



1 OBJECTIVE

This line is designed to rework 25 kg butter blocks, from -18° C, without unfreezing or previous cutting. Compact and modular, our reworking solution combines performance and respect for the finished product.

2 DESCRIPTION

The complete reworking line is composed of 3 main units:

- 1 BPR 380 MAX crushing unit equipped with two mains modules:
 - First, with the help of a powerful motorization (30 kW), the two augers allow to break, grind and crush frozen butter blocks
 - Then, the final pre-working section consists of two independently driven hook shafts, and makes it possible to work the butter texture with a view to its passage through the pumping system

In addition to the mechanical heating, the BPR 380 MAX is also equipped with a double jacket enabling the passage of water at temperate temperature. The combination of the two processes enables to heat and rework butter under optimal conditions.

- 1 butter pump
 - Pump specifically designed to withstand butter that is still hard and crumbly
- 2 PM 200 pin mixers
 - Also equipped with a powerful motorization, our PM 200 unit allows to homogenize and texture the butter. The result is a smooth, homogeneous butter, ready to be packaged.

Note: The number of pumps and PM 200 may vary depending on the hardness of the butter and the maximum flow rate to be achieved.

3 ADVANTAGES

- The butter blocks can be used directly coming out from the cold room (-18°C):
 - this makes easier production stock scheduling
 - this avoids contamination phenomena during the unfreezing phase
- Output flexibility: butter capacity from 1 500 kg/h
- Equipment fully cleanable by automatic and autonomous CIP
- Closed equipment—very limited airborne bacteriological contamination
- Can be used with or without butter tank (depends on the type of packaging machine)
- Possibility of producing a wide range of products (additional equipment may be required): spread, low fat spread, low fat butter
- Flexible and modular line— possibility of increasing capacity in a second phase if necessary

4 OPTIONAL EQUIPMENT AND ACCESSORIES

- Dosing unit for liquid ingredients (water, starters, colorants) and powders (salt, herbs...)
- Autonomous and automatic CIP
- Control system of the water temperature in double jacket

5 TECHNICAL CHARACTERISTICS (subject to modification)

Type	Capacity in kg/h of butter (*)		Power in kW (total)	DIMENSIONS in mm for the whole set**		
	Mini	Maxi		Length	Width	Height
BPR 380 MAX	1 500	5 000	74	6142	1627	2106
Pump 184RF*			5.5 (per unit)			
PM 200 *			30 (per unit)			

* The number of units required will depend on the maximum throughput to be achieved.

** Dimensions may vary depending on the numbers of pumps and PM 200 required

