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ISO 9001 certified company

# MILCOM HMM1200 Butter homogenizer

**MILCOM HMM1200** homogenizer is designed for cream butter, produced by churning, homogenization in creameries, enterprises as well as in refrigerated storages.

**MILCOM HMM1200 homogenizer** rationalizes the processing and packaging of cold store butter by:

- Reducing the time of defreezing

Butter giving a temperature of not less than 0°C can be homogenized with MILCOM HMM1200 homogenizer.

- Adaption of the MILCOM HMM1200 homogenizer to the output of the combined packaging machine by means of speed control.

- Improving the quality of butter

By ensuring finest water dispersion resulting in increased shelf-life of the homogenized and packed butter. Likewise, the spreadability of the butter is improved.

- Reducing the loss of water during the packaging operation.

The MILCOM HMM1200 homogenizer is adapted to the actual quality of butter by means of:

- a variable feed worm drive
- rotors having different numbers of knives
- the regulation of the flow speed in the outlet

### Machine construction:

The MILCOM HMM1200 homogenizer is made completely from stainless steel. The machines meets all directions and regulations of EU regarding of hygienic and safety operation. CE certification

### Documentation

Operating manual, electro-technical documentation and spare parts list.

### Additional services

installment, training, packaging material, guarantee and after guarantee service, spare parts.

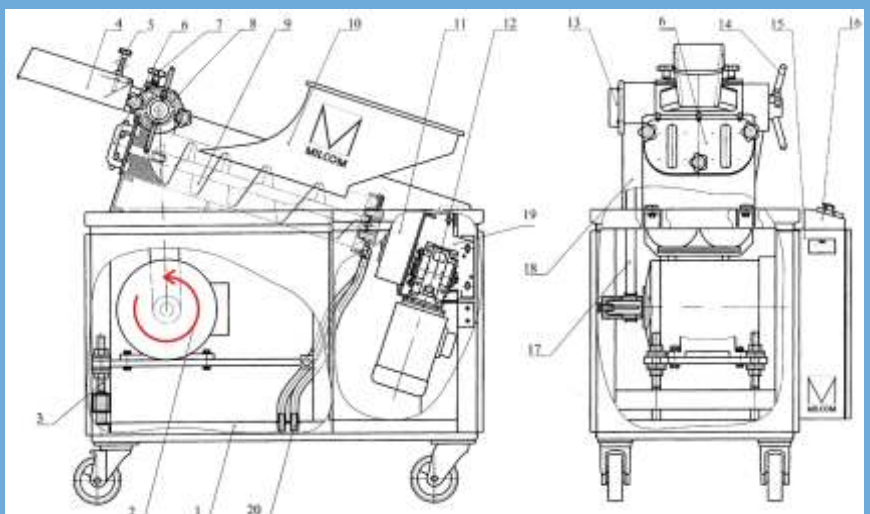
### Mesurements:

|        |         |
|--------|---------|
| Length | 1480 mm |
| Width  | 850 mm  |
| Height | 1450 mm |
| Weight | 400 kg  |



### TECHNICAL DATA

|   |                              |
|---|------------------------------|
| Type of homogenizer                         | rotary, continuous operation |
| Output                                      | 800 - 1.600 kg/h             |
| Output regulation                           | mechanical, stepless         |
| Temperature of butter before homogenization | +4 - +15 °C                  |
| Temperature of butter after homogenization  | +13 - +15 °C                 |
| Impeller speed                              | 700 rpm                      |
| Number of impeller blades                   | 12; 16; 24                   |
| Number of screws                            | 2                            |
| Screws speed                                | 12 - 22                      |
| Installed power                             | 18,1 kW                      |



1 – framework; 2 – electric motor of impeller; 3 – belt tension; 4 – muzzle; 5 – adjuster of muzzle valve; 6 – screw support; 7 – fixer knob of muzzle; 8 – impeller; 9 – screw; 10 – hopper; 11 – drive unit; 12 – motor reducer; 13 – support of impeller shaft 14 – front support of impeller; 15 – electrical cabinet; 16 – control panel; 17 – impeller drive belt; 18 – protective cover; 19 – bracket of motor reducer; 20 – water discharge nipple



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