

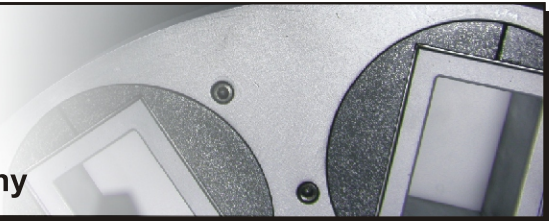


MILCOM a. s.

Hradecká 1456
544 01 Dvůr Králové n. L.
Czech Republic
Tel.: +420 499 320 280
Fax: +420 499 320 364
E-mail: milcom@milcomdk.cz
www.milcom-as.cz



ISO 9001 certified company



CONTINUOUS BUTTER-MAKING MACHINES

The continuous butter-making machines are intended for butter production lines. The line assembly enables their supplementing by auxiliary equipment specified in accordance with technology used and with local conditions.

The butter-making machine is consisting of following parts:

- churning cylinder
- separating cylinder
- kneading machine
- kneading machine drive
- churning cylinder roto drive
- separating cylinder
- control panel
- dosing pump with float tank
- tank for ice water with pump
- frame with covering

Parameters:

Capacity:

TYPE KM 1000E - 800 - 1200 kg/hour
 TYPE KM 2000E - 1700 - 2200 kg/hour
 TYPE ZKU 25 - 2250 - 2750 kg/hour

Fat content of the cream processed
36 - 44 %

Cream acidity
32 SH

Water content in butter
16 - 25 %

Fat content in buttermilk
max. 0,4 %

Non-fats in butter
max. 1,5 %

Air content in butter
1 %

Water dispersion in butter
5 µm

Temperature of butter leaving the machine
+/- 15 °C

Rotation frequency of churning cylinder
700 - 1800 r/min.

Rotation frequency of separating cylinder
12 - 30 r/min.

Rotational frequency of the kneading machine
36 - 86 r/min.

Machine dimensions and weight (for type KM 1000E)

height	width	length	weight
2650	1145	4300	2800 kg

Additional equipment:

DMC2 Butter Transport and Buffer unit
 - consists of the buffer with feed screws and butter pump with rotary pistons.

The cream for processing coming from separating raw milk and fat must be less than three days old. The plasma acidity of the cream obtained in the described way must not exceed 8 Sh. The cream must appear as a unified homogenous liquid containing neither macroscopic molten fat particles nor fat components and butter granules.

The machine capacity depends on the creamy richness and the sort of butter to be produced. When processing cream sorts with lower richness values, the capacity is correspondingly lower and vice - versa - higher richness values enable to increase the capacity provided the machine is not overloaded.

The water contents of butter may be optionally adjusted within 16 to 25 % considering still the tolerances varying with the water percentage required.



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