

# Butter equipment



# Butter homogenizer / reworker

Model: GM 1200

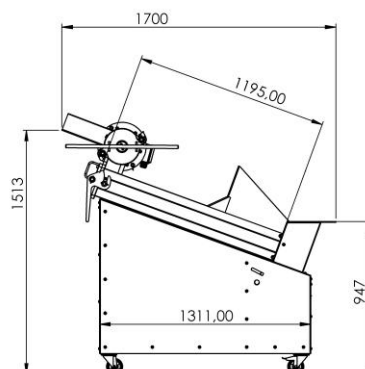
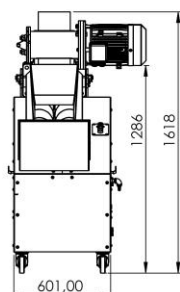
## Mechanical processing of blocks of butter and other fats

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.



## 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.



VIDEO



## 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.



## 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

# butter reworker/homogenizer/extruder

Model: GM 250 mini series

The GM mini reworker is the smallest model in the Normit butter homogenising line and is intended for grinding and homogenizing of previously defrosted blocks of butter and margarine in packaging lines and other types of processing.



## Rotor homogenizer

The GM-mini model 250 is supplied with a rotor homogenizer at the output area, intended for application in packaging systems.

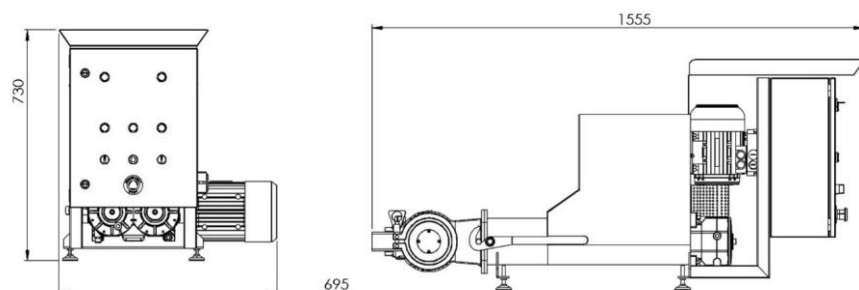
When using the equipment as an extruder / reworker, a rotor homogenizer does not have to be installed.



## Advantages:

- Compact size
- High efficiency
- Minimal product oxidation
- Increased product plasticity
- No loss of moisture from product
- Efficient mixing in cases when additional components are included

Optionally, if there is a need for including additional ingredients and for efficient mixing of butter, margarine or other fats with salt, herbs, and other components, the equipment is supplied with a recirculating loop.



Nominal capacity, kg/h: 250

A: length, mm 1600

B: width, mm 800

C: height, mm 800

Weight, kg: 140

# Butter homogenizer / reworker

Model: FBHG

Butter reworker Normit FBHG series of machines are intended for mechanical processing of frozen blocks of butter, animal fat, margarine and other plant fats, without prior defrosting. In the process of plasticization, a uniform distribution of moisture and other components is achieved, which ensures a long shelf life of the product, preserves the organoleptic properties, and shortens the time required for defrosting.



**Features:**

- No need for prior defrosting
- Temperature from -18 °C at input to 0.8-10 °C at output with a capacity up to 1t/h of continuous operation
- No microbial contamination
- No loss of moisture

VIDEO



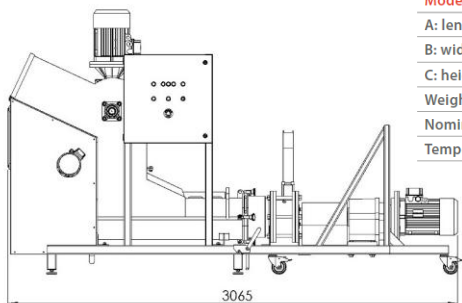
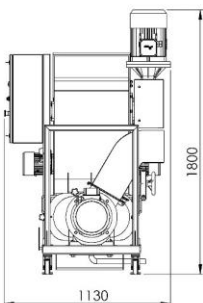
**Uniform distribution of moisture**

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 and shortening of defrosting time.



**The product is evenly processed:**

Unlike with traditional methods of defrosting, where the internal part of the block remains frozen and the outside part is already susceptible to bacteria and oxygen, frozen blocks are processed in FBHG reworker evenly and without harming the product.



Models:	FBHG 1000	FBHG 2000
A: length, mm	3050	3350
B: width, mm	1200	1250
C: height, mm	1850	2550
Weight, kg	980	1100
Nominal capacity: kg/h	1000	2000
Temperature of blocks (infeed)	-18 °C	



# Butter melters

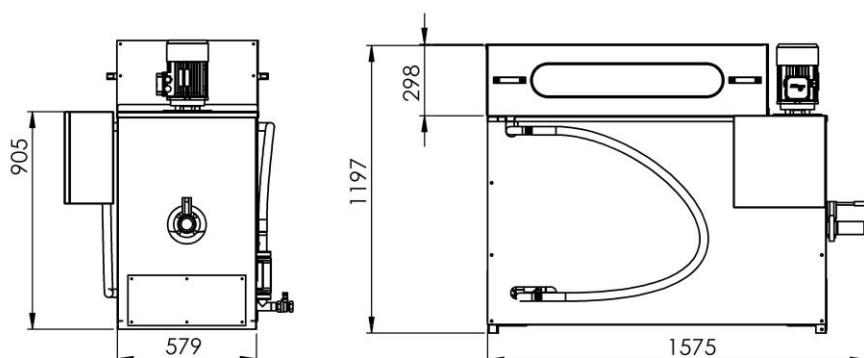
Models: NorMelter, MixMelter

NorMelter and MixMelter are designed for **fast melting of vegetable oils and animal fats, chocolate and honey in blocks**. Advanced design ensures maximum intensity of melting with **minimal energy loss**. Melting of blocks is carried out with the help of a specially shaped heat exchanger, and intense circulation of the heat-transfer agent is ensured by convective heat transfer. Model MixMelter is equipped with mixer

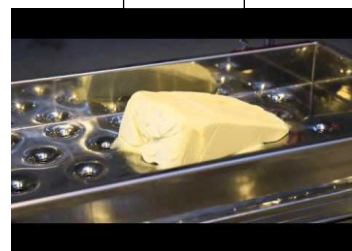


## Advantages:

- Maximum intensity of heating thanks to a very short energy transfer distance between heating elements and the heat-transfer agent.
- Increased heat exchange area compared to models with melting grid.
- Simple design: minimal number of junctions, ease of operation, durability.



VIDEO



Advanced design ensures maximum intensity of melting with **minimal energy loss**. Melting of fat blocks is carried out with the help of a specially shaped heat exchanger and intense circulation of the heat-transfer agent is ensured by convective heat transfer. Model MixMelter is equipped with mixer.



## Options:

- Second heat exchanger for doubled intensification of the melting process
- Melted fat transportation system
- Magnetic separator
- Dosing system



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# Extruder / homogenizer

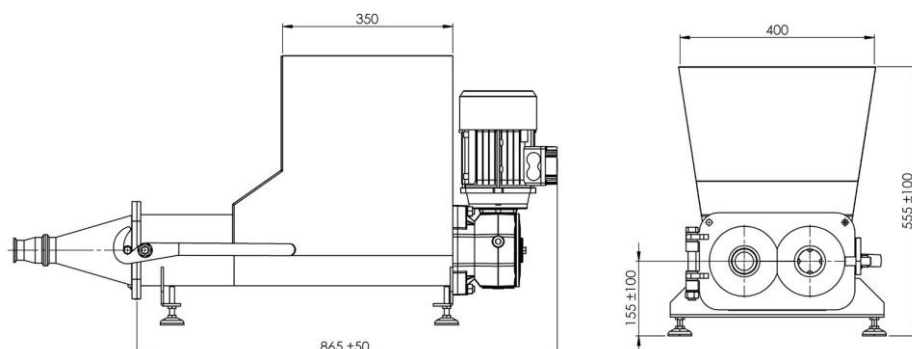
Model: SBE 50

Twin-screw extruder Normit SBE 50 is designed to extrude a wide range of viscous, thick, fat products such as butter, margarine, curd products, confectionary mixtures – soybean for protein bars, some types of dough, some types of fillings and other products. The structure of the extruded butter or margarine is uniform and is free of air inclusions.

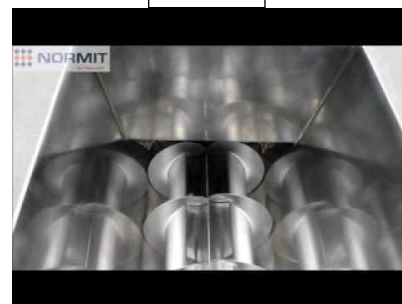


## Advantages:

- Made entirely from stainless steel
- Easy to disassemble, the screws can be taken off completely and easily
- Highly hygienic design, no dead zones where product might collect
- Efficient mixing without damaging the product



VIDEO



## Example applications

- Processing and homogenization of butter and margarine
- Producing cheeses like ricotta, bryndza (sheep cheese)
- Cottage cheese, cheese spreads etc



Mixing is performed with the help of two screws, which ensure high-quality and intensive but careful mixing across the entire volume of the product. Unloading of product is carried out by reverse motion of screws and through the homogenizing head.

Nominal capacity, kg/h:	400
A: length, mm	1600
B: width, mm	1150
C: height, mm	1780
Weight, kg:	115