

CONTINUOUS BUTTER MAKING MACHINE CONTIMAB EASYFLEX RANGE

Capacity between 100 and 1,500 kg/hour of butter



1 OBJECTIVE

Designed in 2018, the CONTIMAB EASYFLEX is the most innovative churn available on the market. The CONTIMAB EASYFLEX butter making machine is intended for small and medium capacity butter factories that want to produce high quality butter.

2 DESCRIPTION

2.1 General design

- Open frame for easy cleaning.
- Satin polished stainless steel AISI 304 L cladding.

2.2 Churning

Thermo-friction beater, 2nd generation, equipped with double jacketed multiflex cylinder. Large volume cylinder with conical shaped beater that has specially designed blades allowing very low churning speeds, these contribute to provide a perfect formation of butter grain.

2.3 Working section

Working canon

- Buttermilk separation section with self-clarifying filter and nozzle for re-injection of chilled buttermilk
- SIMON exclusivity: easy observation of butter grains through a sight glass
- Extraction section with chilled water circulation in the double jacket
- Two sets of Archimedes augers
- Working section made of 4 blocks with winglets and draw plates and 1 injection block with specific winglets for liquid injection (brine, starters, water...)
- Outlet nozzle

2.4 Control system

The machine is controlled by a PLC with color screen HMI, for fully automatic operation. Fast and easy adjustment at the beginning of the production. Several levels of automation are available.

3 ADVANTAGES

The CONTIMAB range has been designed as user friendly, with maximum flexibility, efficiency, and ease of maintenance.

- Top quality butter (unsalted, lactic, salted) for texture and spread ability
- Maximum butter yield owing to:
 - a) churning at low speed, thus minimizing buttermilk fat losses,
 - b) perfectly stable butter composition resulting from low basic moisture which allows easy adjustment by dosing pump. Due to this method, butter can be produced exactly in accordance with current legislation.
- Ability to produce firm or soft butter
- Ability to process any kind of cream, fresh, recombined from melted butter or liquid AMF, possibly including any type of vegetable oil at various percentages and producing any type of butter.
- Our CONTIMABs have extreme flexibility to churn excellent conditions, very fluid cream (32% fat) as well as very thick cream (55 % and more)
- Robustly designed for long term durability
- Easy to use – fast adjustment with a high degree of automation
- Bacteriological guarantee due to its design and very efficient CIP system
- Energy saving due to minimum of power use and 2nd generation of thermo-friction churning section
- Easy maintenance – incorporated at the design stage.

4 OPTIONAL EQUIPMENT

- 2nd Working canon with reinforced vacuum section + multi injection section for liquids
- Vacuum section
- Re-injection of chilled buttermilk
- Butter washing
- Recycling of butter grains
- Dry ingredients dosing system
- Moisture control unit

5 TECHNICAL CHARACTERISTICS (subject to modifications)

Type	Capacity in kg/h of butter		Power in kW (total)	DIMENSIONS in mm		
	Min	Max		Length	Width	Height
CONTIMAB EASYFLEX 120	100	500	13
CONTIMAB EASYFLEX 170	600	1 500	40