

BUTTER CHURN

PJ 13 / 25 / 50 / 100

Quick and simple production of butter
and buttermilk

PLEVNIK
Add value to milk

Updated butter churn for quick and simple production of butter and buttermilk

→ Quick and efficient

- 10–20 % faster* to final product
- kneading even minimal quantities of product
- equal arrangement of buttermilk in butter

→ Yield** when processing:

- 50–60 % of butter from cream
- 5 % of butter from fermented milk

→ Simple maintenance and cleaning

- made from high quality steel AISI 304
- special treatment of inner and outer surfaces for easier cleaning

→ A wide range of products can be

produced with the churn: butter, buttermilk, cheese spreads etc.

Standard equipment:



- 1** Stirring shovels running close to the wall **speed up the process for 10 %***, provide **efficient kneading** even with minimal filling of the butter churn and ensures an **equal arrangement of buttermilk** in butter.
- 2** A speed regulated electric motor ensures **process management** and **adaptability** to different fat content in products.
- 3** Double coat helps reach and maintain the **optimum temperature for cream ripening in the container** (with butter churns PJ 50 and PJ 100).
- 4** The butter churn cover ensures **safe and controlled processing**. Transparent acrylic cover for PJ 13 and PJ 25, and a stainless steel cover with a viewing glass for PJ 50 and PJ 100.
- 5** The mixer can be disassembled using a special attachment. This **facilitates the emptying of the container**.
- 6** Specially treated inner surfaces for **easier emptying and cleaning of the interior**.
- 7** The outlet valve enables faster draining of buttermilk and water. This **saves time when rinsing the butter**.

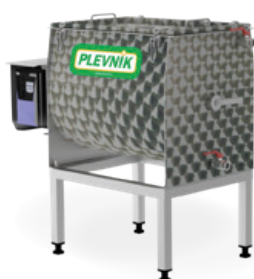


Video

Optional equipment for PJ 50 and PJ 100:

Higher stable support or support on wheels

Easier work with the butter churn due to a higher working height (900 mm). Simple moving with support on wheels.



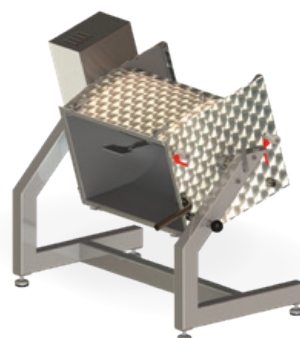
Stable support



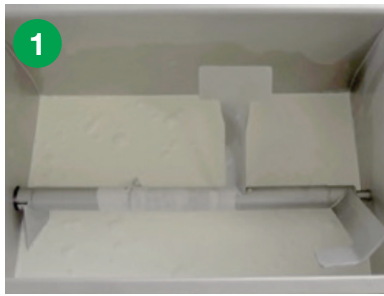
Support on wheels

Tilting mechanism

Enables the tilting of the butter churn for easier emptying and washing (drainage).



Production process*



Ripened cream is poured in the butter churn.



State after 10 minutes of high-speed mixing.



After 20 minutes, the buttermilk is secreted and discharged through the outlet valve.



The butter is washed with water, until the water is clear.



State after 25 minutes of mixing.
The butter has been made.



The butter is removed from the butter churn and put into moulds.

Final products:

→ Butter

- contains at least 82 % of milk fat and up to 16 % of water
- widely applicable product
- contains a lot of healthy saturated fats and is a rich source of fatty acids and vitamins A, D and K

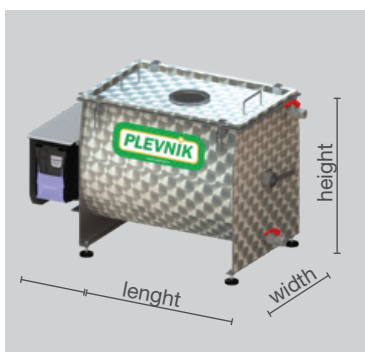


→ Buttermilk

- contains up to 1% of milk fat
- commercially attractive product
- rich in vitamins, proteins, potassium and calcium
- low calorie content



Technical information:



Type	Maximum cream volume (l)	Dimensions (mm)			Motor power (kW)	Product weight (kg)
		length	width	height		
PJ 13	13	400 + 175	310	410	0,36	30
PJ 25	25	520 + 170	420	520	0,55	50
PJ 50	50	680 + 170	500	600	1,1	70
PJ 100	100	960 + 200	590	700	2,2	155

*The process is faster compared to the previous model of butter churn.

** The specified yield and the described processes only apply under optimum conditions: cream temperature approximately 10–13 °C and suitable cream quality. The results and the time may vary.