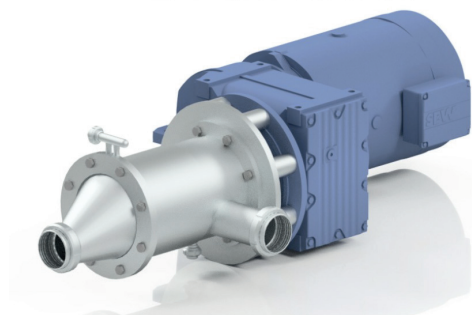


BLENDING SOLUTIONS

SIMON FRERES offers a range of equipment for production of spreads, low fat butter and flavored butters.

Some examples:

- Light butter at 60 % fat content
- Spread at 82 % total fat with up to 35 % vegetable fat
- Spread at 60 % total fat with up to 35 % vegetable fat
- Spread at 41 % total fat with up to 35 % vegetable fat
- Butter + cocoa powder
- Butter + garlic + herbs
- Butter + honey
- Butter + nuts, dry fruits
- Butter + yogurt (25 %)



CUSTOMER SERVICE

SIMON FRERES's Customer Service team offers a whole set of services:

- Preventive maintenance of SIMON FRERES equipment
- Diagnosis and repair of SIMON FRERES equipment
- Refurbishment of existing SIMON FRERES equipment
- Technical audit of customers' existing butter plant
- Technological survey of customers existing butter production practice – from cream preparation to butter production and packaging
- Assistance to butter making technology



CONTACT US

Atelier Composites Base Navale - BP 540
50105 Cherbourg-en-Cotentin - FRANCE

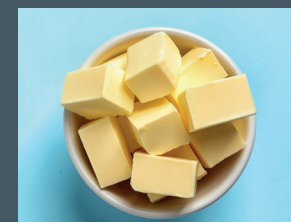
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Société SIMON, a SYNEXT GROUP company



Experts in butter processing since 1856



Take advantage of our experience

www.simon-sas.com

EXPERTS IN BUTTER PROCESSING SINCE 1856

SIMON FRERES is located in Cherbourg, Normandy, which is the heart of one of the main French dairy regions.

SIMON FRERES is expert in designing and manufacturing butter production lines and butter reworking equipment.

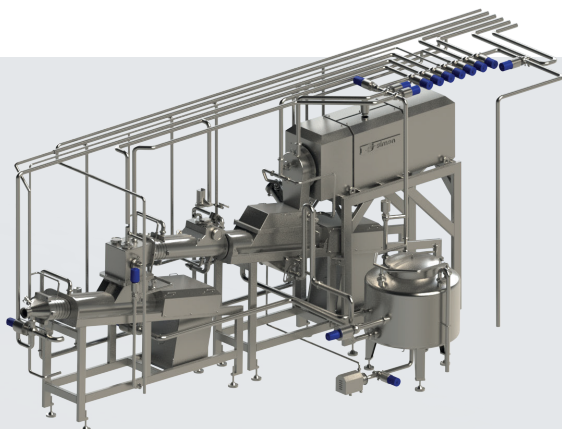
CONTINUOUS CHURNS

SIMON FRERES has developed a wide range of continuous butter churns which produce premium quality butter:

- **CONTIMAB PROFLEX® 120:** 250 kg/h up to 500 kg/h
- **CONTIMAB PROFLEX® 170:** 600 kg/h up to 1 500 kg/h
- **CONTIMAB PROFLEX® 200:** 1 200 kg/h up to 3 000 kg/h
- **CONTIMAB PROFLEX® 300:** 2 400 kg/h up to 6 000 kg/h
- **CONTIMAB PROFLEX® 400:** 4 000 kg/h up to 12 000 kg/h

SIMON FRERES also propose pilot equipment:

- **PILOT CONTIMAB PROFLEX® 120:** 100 kg/h up to 200 kg/h



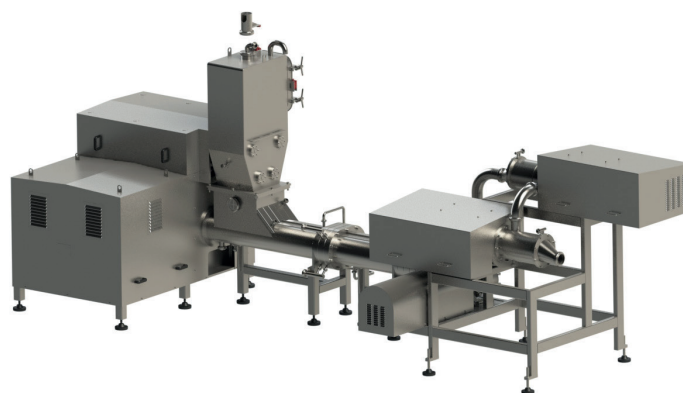
MAIN BENEFITS OF OUR CONTINUOUS CHURNS

- Accept all types of creams
- Production of different kinds of butters
- Automatic control of moisture in butter
- Flexible production lines which are modular and scalable
- Simple and intuitive drive design
- Manual or fully automated solutions
- Easy to maintain

REWORKING EQUIPMENT

SIMON FRERES has developed a wide range of equipment for butter blocks reworking:

- **T > -18° C: BPR 380 + CONTIMALAX reworking line**
Throughput from 1 000 kg/h up to 4 000 kg/h
- **T > -5° C: CONTIMALAX CMR**
Throughput from 1 000 kg/h up to 4 000 kg/h
- **T > +1° C: CONTIMALAX CM**
Throughput from 500 kg/h up to 4 000 kg/h
- **T > +4° C: SR REWORKING TANK**
Throughput from 500 kg/h up to 5 000 kg/h



PACKAGING MACHINES FOR BUTTER BLOCKS

SIMON FRERES has developed the following equipment, for packing butter blocks from 5 kg to 25 kg:

- **CONTISTOCK KM4:** semi-automatic bulk packer with capacity up to 3 000 kg/h
- **SIMPLISTOCK SV2:** automatic modular bulk packer with capacity up to 12 000 kg/h



SILOS AND BUTTER PUMPING

SIMON FRERES also supplies various solutions for the distribution of butter to packaging machines.

Capacity of our butter silos can be from 1 to 5 tons.



Butter transfer is done via pumps specially designed to preserve the delicate qualities of butter.

Capacity of our pumps can be up to 10 tons/h.

