



CONTINUOUS BUTTER MAKING MACHINE CONTIMAB PROFLEX®

Capacity between 250 and 12,000 kg/hour of butter



1 OBJECTIVE

Designed in 2015, the CONTIMAB PROFLEX® is particularly adapted for the production of premium quality butter.

This new generation of machine is designed to produce butter from fresh cream, recombined cream or whey. It offers also the possibility to churn cream with high fat content (till 55%).

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.

2.3 Working

Working device consisting of:

Working canon 1

- Buttermilk separation section with a 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, ...)

Working canon 2

- Independent vacuum section,
- Chilled water circulation in the double jacket
- Two sets of Archimedes augers
- Final working section made of 4 blocks with winglets and draw plates and 1 injection block with specific winglets for liquid injection (brine, starters, water, buttermilk ...)
- 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.

According to selected options, several levels of automation are available.

3 ADVANTAGES

- Produce of premium quality butter (Markenbutter, beurre gastronomique, lactic butter)
- 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
- Ability to process any kind of cream, fresh, recombined from melted butter or liquid AMF
- Possibility to include any type of vegetable oil at various percentages to produce any type of butter
- High flexibility allowing to churn cream from 32 % till 55 % fat content, in excellent conditions
- 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
- Easy maintenance – incorporated at the design stage.

4 OPTIONAL EQUIPMENT

- Recycling of butter grains
- Re-injection of chilled buttermilk
- Butter washing
- Dry ingredients dosing system
- Moisture control unit
- Kit of two cameras

5 TECHNICAL FEATURES (subject to modifications)

Type	Butter capacity in kg/h		Power in kW (total)	DIMENSIONS in mm		
	Min	Max		Length	Width	Height
CONTIMAB PROFLEX 120	250	500	17	4000	1050	1900
CONTIMAB PROFLEX 170	600	1 500	40	5350	1100	2700
CONTIMAB PROFLEX 200	1 200	3 000	59	6300	1400	3000
CONTIMAB PROFLEX 300	2 400	6 000	127	7650	1700	3300
CONTIMAB PROFLEX 400	4 000	12 000	186	9300	1900	3600

