



butter system

homogenizer/reworker/extruder/texturizer

Model: Normit FBHG

Texturizer Normit FBHG series of **machines is intended for mechanical processing of frozen blocks of butter, animal fat, margarine and other plan 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
- from -30°C at input to 0.8-10°C at output with a capacity up to 10t/hr of continuous operation
- Processing butter blocks with a weight of up to 25 kg
- No microbial contamination
- No loss of moisture
- Air content in end product: max. 0.5%

Applications:

- Butter
- Cheese
- Cottage cheese



- Fat
- Margarine
- Soap





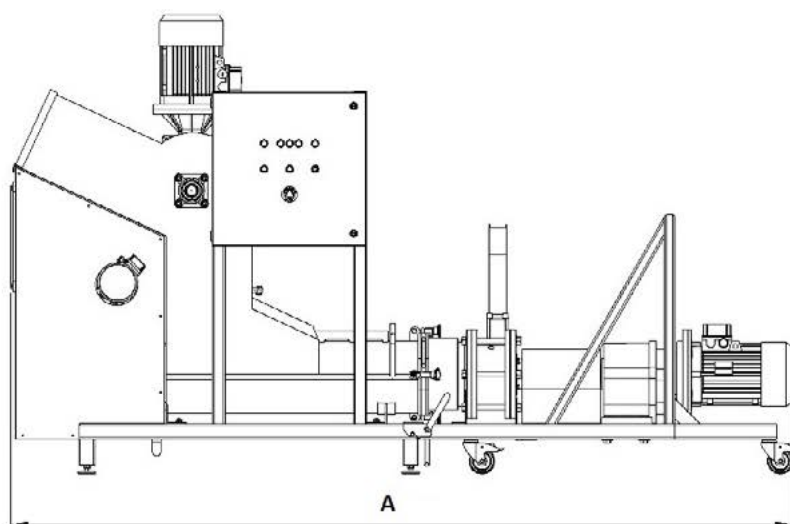
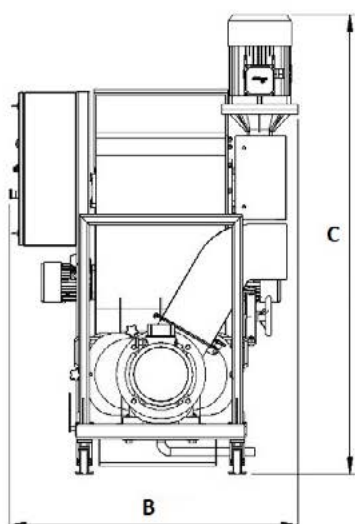
Advantages

- **There is no need for prior defrosting** of butter or margarine blocks before packaging or using the blocks in your manufacturing process. This significantly saves space and time. The process takes place in an continuous mode, which considerably increases the capacity of production and decreases manpower costs.
- **No microbial contamination.** Frozen products gain plasticity quickly and evenly thanks to mechanical processing and the high pressure inside the processing chamber, and blocks can be placed into retail packaging with minimal increase in temperature (depending on the possibilities of the packaging device).
- **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 the Normit FBHG reworker evenly and without harming the properties of parts of the product.
- **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.
- **No air in end product.** The unique design allows you to reduce the air content in the product down to 0.5% without the need for a vacuum chamber. Elimination of air is achieved by gradual narrowing of the processing area and extremely high pressure during the process of plastification. For obtaining the best result, the supply of the product into the reworker should be synchronized capacity-wise so that the so-called "butter roller" effect can be created, which prevents additional entrance of air into the area where the mixing screws operate.
- **Very high level of hygiene.** The homogenizer has been designed in such a way that it can be completely disassembled, with convenient access to all internal surfaces. There are no areas that are difficult to access. The working parts – screw conveyors – have a self-cleaning design. After the work is finished, the product does not remain on the screw conveyors, and therefore no product is wasted.
- **Reliability and high quality of manufacturing.** The reworker is made entirely from AISI304 or AISI316L grade stainless steel, depending on the customer's request. The reinforced construction, which is designed for uninterrupted operation at high pressure, and the high-quality seals ensure uninterrupted processing without loss of product.



The unique design developed by our engineers enables successful processing of blocks with a temperature as low as -30°C without prior defrosting and without the need for warming the product up during processing. The processing specifications can be set to

obtain a product with a high level of plasticity in the homogenizer output with a temperature from $0,8^{\circ}\text{C}$ to 10°C , which, depending on the application, enables synchronization with butter packaging devices, as well as ensuring minimum microbial contamination.



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	

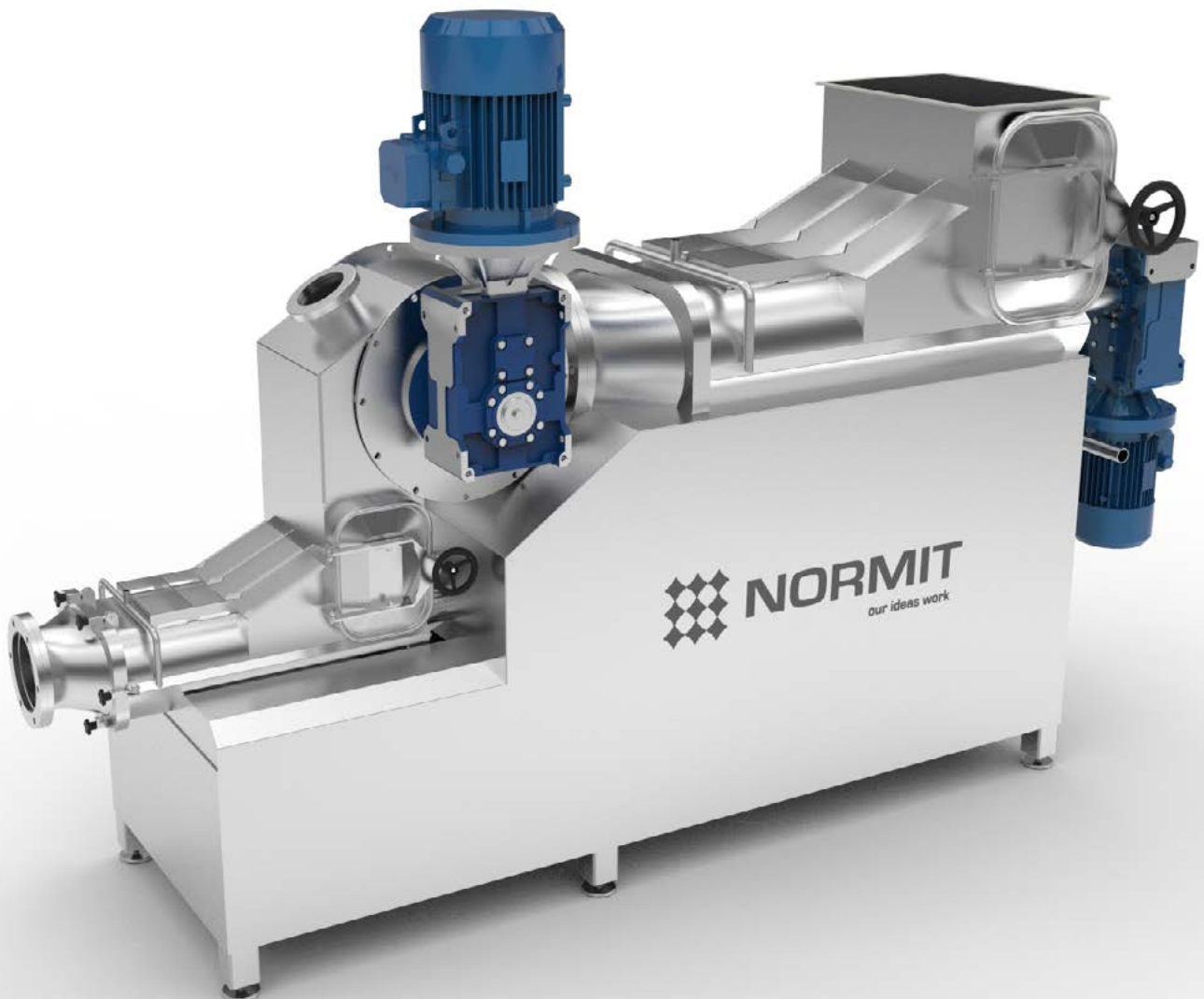


Vacuum version

The homogenizing unit is designed for mechanical processing of frozen blocks of butter and products with a similar structure under vacuum, without thermal influence and preliminary defrosting, which increases the shelf life of the product and preserves its nutritional and taste qualities.

The evacuation process minimizes the presence of air in the form of bubbles in the product.

Can also be used for the homogenization of juice blocks and other drinks in a frozen form. The resulting mass is homogeneous and has an attractive appearance.





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