Quick and simple production of butter and buttermilk

# BUTTER CHURN

## PJ13 / 25 / 50 / 100

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

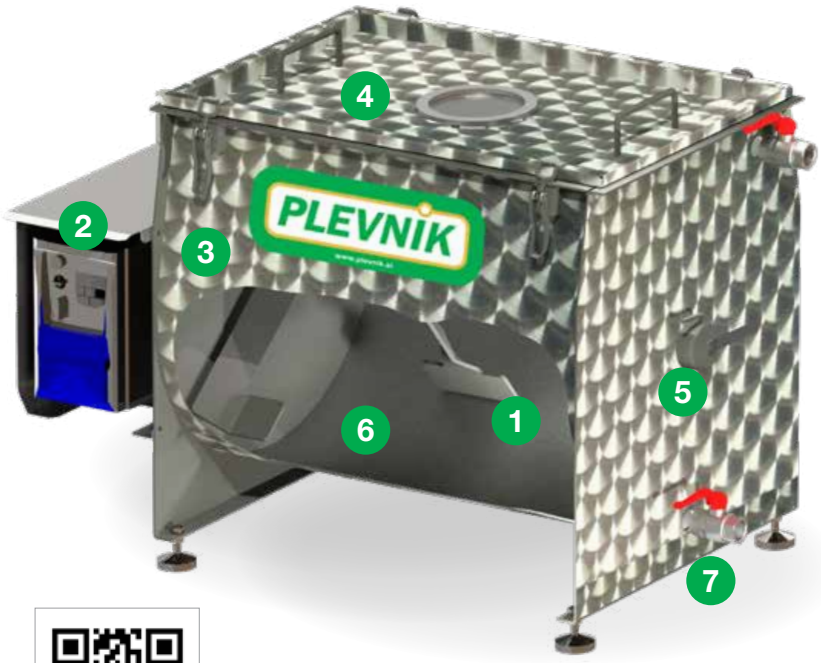
## → Simple maintenance and cleaning

- made from high quality steel AISI 304
- special tretment 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:




Video

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, **PJ**50 Basic, **PJ**100 and **PJ**100 Basic.

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**

## Optional equipment:

**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 for:
**PJ**13, 25, 50, 100

Support on wheels for:
**PJ**13, 25, 50

**Tilting mechanism**

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

Tilting mechanism for:
**PJ**50

## 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:

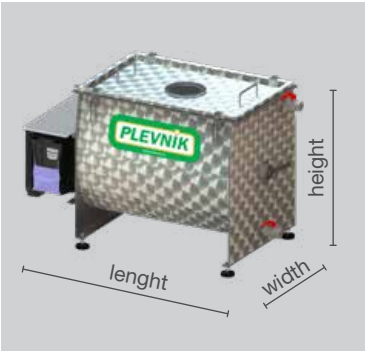
### → Butter

- 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) | Stirrer speed (RPM) | Outlet dimen-sion |
|---|---|---|---|---|---|---|---|---|
| | | length | width | height | | | | |
| **PJ**13 | 13 | 630 | 600 | 420 | 0,5 | 30 | 60-150 | 1/2'' |
| **PJ**25 | 25 | 765 | 620 | 540 | 0,7 | 50 | 45-143 | 3/4'' |
| **PJ**50 | 50 | 920 | 710 | 615 | 1,5 | 70 | 38-118 | 1'' |
| **PJ**100 | 100 | 1240 | 820 | 700 | 2,5 | 155 | 30-101 | 5/4'' |

*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.

# Complete **dairy solutions**

PJ EN 27 03 2023

More information

## Plevnik products – in the service of the user

All Plevnik devices are user and environment friendly as well as energy-saving. They are designed and manufactured for long-term use.

Consulting | Visit | Planning | Production | Assembly and start up

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.

PLEVNIK

The milk processing specialists.
Together we have created more than 4.000 successful cheese-making stories.

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