



USED DAIRY EQUIPMENT 1x Butter Production Line

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Continuous Butter Making Machine

QUOTE NR	25-05-01
MAKE/ TYPE	Simon Freres MD1119 C
CAPACITY	2.000 kg per hour butter output
INPUT	± 4,000 Liters of cream 38-42% fat
YEAR OF MANUFACTURING	1983
CONDITION OF MACHINE	Good
LOCATION AND DELIVERY TERMS	FCA, The Netherlands

Simon Frères CBM MD1119 C

The continuous butter making machine (CBM), manufactured by Simon Frères, type MD1119 C (1983), has a butter output capacity of approximately 2,000 kg per hour, based on an input of around 4,000 Liters of cream with a fat content of 38–42%. The complete installation includes a cream feed pump, water and culture dosing system, vacuum section, recirculation system for cooling and buttermilk injection, culture and brine injection pumps, buttermilk cooler, buttermilk and CIP pumps, collection tank, valves, piping, and full control system. After production, the butter is pumped to an Egli butter silo equipped with two Waukesha outlet pumps for transfer to the filling machines.

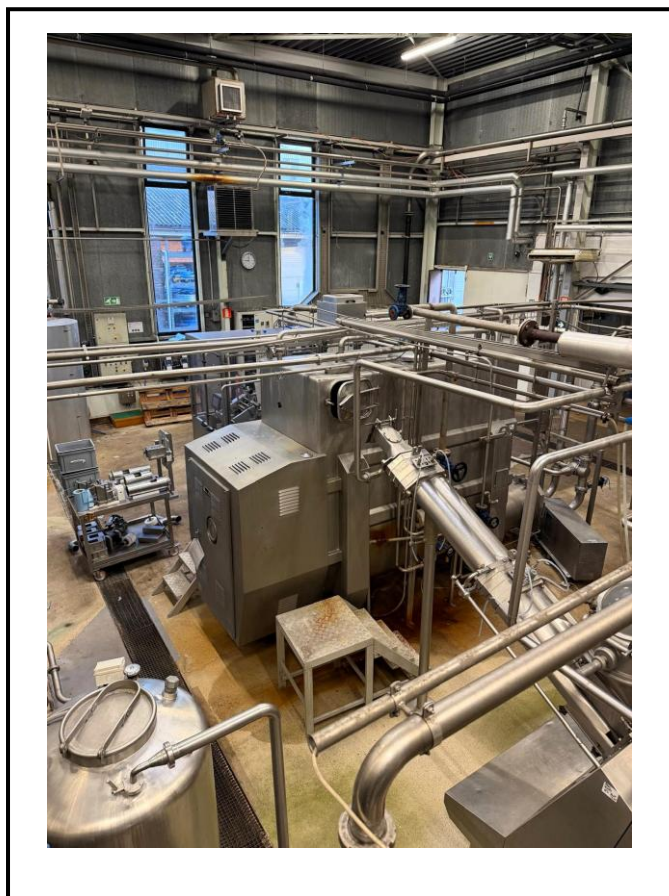
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Butter Silo

QUOTE NR	25-05-01
MAKE/ TYPE	Egli
BUTTER CAPACITY	2.000 kg
INCLUDING	2x Butter pumps Waukesha type: 130U1
POWER MOTOR	5.5 kW
CONDITION OF MACHINE	Good
LOCATION AND DELIVERY TERMS	FCA, The Netherlands

Butter Silo EGLI

butter silo with a capacity of 2,000 kg, including 2 Waukesha type 130U1 butter pumps (5.5 kW) and a CIP return pump.

Part of a complete butter production line: cream is pumped from buffer tanks to the continuous butter making machine (CBM), which converts approximately 4,000 liters of cream into 2,000 kg of butter per hour. The system includes a recirculation section for cooling and buttermilk injection, a vacuum section, culture and brine injection pumps, buttermilk cooler, CIP pumps, collection tank, valves, piping, and full controls. After production, butter is transferred to the silo and pumped to the filling machines via the Waukesha outlet pumps.