

Gerstenberg Schröder Butter Reworker

BUTTER SYSTEM

GS Butter Reworker Benefits:

The continuous GS butter rework system for frozen or tempered products offers a high degree of flexibility with respect to the use of bulk butter or similar products for further processing.

This further processing could involve repacking or modification of the composition of the product by adding various ingredients. The GS butter reworker has a capacity range from 500 to 7,000 kg/h depending on incoming bulk temperature.

IMPROVED FINAL PRODUCT

Gentle handling of the products minimizes the risk of moisture loss and incorporation of air into the product during the process. As an option the reworker can be delivered for vacuum treatment of the reworked product in order to reduce the air content resulting in a more dense final product.

VARIOUS FINAL APPLICATION POSSIBILITIES

The bulk product composition can be adjusted by injection of different ingredients to the butter during reworking. E.g. by adding water to achieve a lower fat version of the initial product or to optimize the water content in the butter or by adding salt to produce a salted final product or culture to change the butter flavor profile.

MECHANICAL ADVANTAGES

The GS reworker has a gear motor on each auger which allows a monitoring of the load on each auger, and in case of an overload the system will stop before severe damages are made to the equipment.



CIP

The automatic integrated CIP system minimizes the risk of possible bacteriological problems.

MATERIALS

Product contacting parts are made of stainless steel AISI 316. The rest is made in AISI 304.

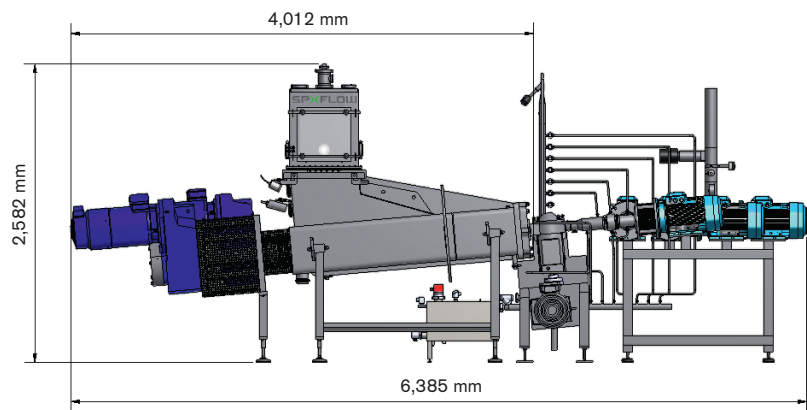
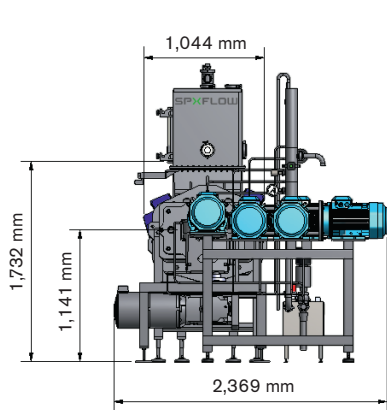
MOTORS

The GS reworker motors are from 2x7.5 to 22 kW, the vacuum section motors are from 2x3 to 7.5 kW and the mixer motor is from 7.5 to 18.5 kW. All motors are frequency regulated.

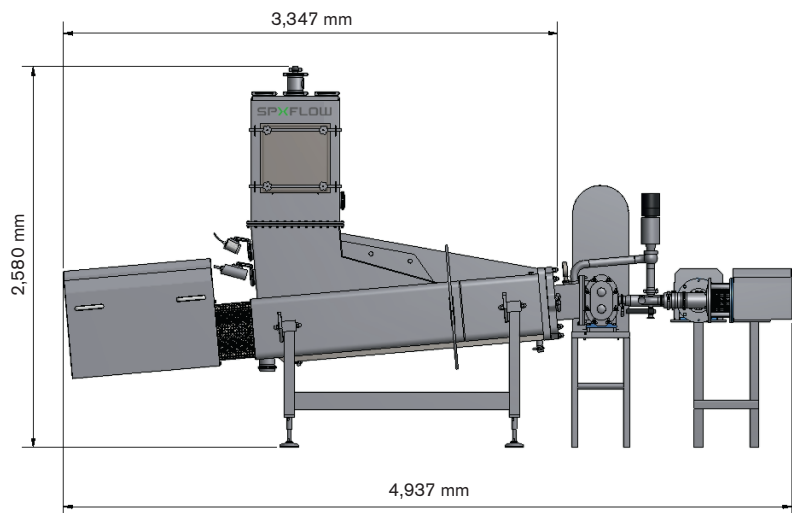
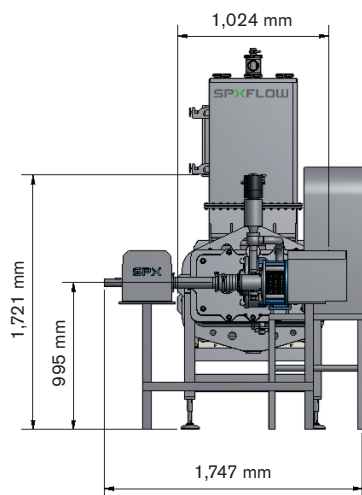
OPTIONS

Unwrapping system for removal of liner and protects operators from injury and heavy lifting.

An inclined belt conveyor for inlet as well as a dosing system for ingredients.



GS butter reworker (frozen butter)



GS butter reworker (temperate butter)

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