

BUTTER CHURN CAPACITY :50 Kg/ Batch.

0.0 FUNCTIONAL REQUIRMENTS :

Cream having fat content of 40- 45 % would be fed to the churn for production of butter .

1.0 DESIGN REQUIRMENTS

a) Capacity : 50 kg / batch of white butter under standard operating conditions .

1.1 Available service

Chilled water	at 1.5 C
Pasted chilled water	at 5 o c
Elec. Power	400 volts 3 phase 50 c/s up to control Panel

2.0 SCOPE OF SUPPLY : Butter churn with rotating motor mounted on channel frame capacity 100 Kg/ as per the technical details listed below .

- 2.1 The Churn : The churn should be made from stainless steel conforming to AISI 316.
- 2.2 Drive : the machine should be complete with necessary AC drive built in with easily removable cover .
- 2.3 Accessories;

2.3.1 Cooling system : The chilled water – cooling system to maintain the desired temperature of cream during churning and working .

3.3.2 Moisture control system : Controls and accessories for the adjustment of moisture content of butter with a sensitivity . of 0.1% .

3.3.3. Control panel : Pre- wired electric control panel with electrical switch gears . push buttons etc. for the entire system .

2.1 All kinds of civil works are to be executed by milk union.

