



Millitec Food Systems
Innovation in Automation



Diffusion line Butterer

high speed professional buttering



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Diffusion Buttering

high speed professional buttering

Introduction

The range of Millitec's Diffusion Line Butterers allow the user to install cost effective professional buttering in the minimum of space in the production hall.

The Diffusion Line Butterer simply slots onto any Sandwich Diffusion Line (SDL) and does not require an additional power supply.

Features

- Twin lane buttering
- Adjustable height for sandwich bread, rolls and baguettes
- Butter boxes refillable during operation
- Butter boxes quickly removable for easy cleaning
- High capacity butter boxes
- Fully adjustable spread thickness
- Even spreading to the edge of every slice
- Constructed from hygienic materials - natural acetal and stainless steel
- Fully guarded for operator safety
- Optional butterbox heating
- Unique new anti-tramlining system (patent applied for)



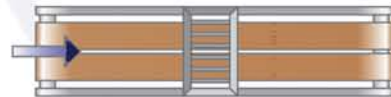
Millitec also manufacture:

- Cantilever conveyors for total hygiene
- Sanitisers
- Mixers and Tumblers
- Full range of sandwich lines
- Process control systems
- Palm top data acquisition
- Ultrasonic cutters
- CIP systems

Specifications

Twin lane buttering

Will butter 2 slices side by side



Capacity

- Up to 6000 slices per hour
- Adjustable spread 0 -10g per slice
- Adjustable bread thickness 1- 40mm
- High capacity hopper 1.5kg

Electrical

- Directly powered from SDL line
- Sealed to IP65 or above

Compatibility

- Suitable for most spreads including
 - Butter
 - Margarine
 - Cream cheese and others

Safety

- The butter box and all rollers are fully interlocked to ensure operator safety
- An inlet guard also serves as a bread table for ease of operation

All machines are available for free trial or rental.

Contact

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