MILKEA BRE
BUTTER REWORKER / EXTRUDER,
BUTTER HOMOGENIZER
Milkea BRE butter reworker and extruder is intended for mechanical processing of butter, vegetable oil, margarine, and other such products where you want to increase the plasticity of the mass, distribute moisture, and prepare it for retail packaging, as well as for preparing the product for various special applications.

Milkea BRE butter reworker and extruder can handle blocks of butter, margarine, and vegetable fat straight from cold storage, without softening first. This means minimal risk of microbial contamination and product spoilage, and it ensures that the process runs uninterruptedly.

Careful handling of the product allows no moisture to be lost, and the special design does not allow air to enter the product. Homogenizing under a vacuum is also possible, which allows you to remove air from the product down to 0.5%.

Example applications:
✔ Preparing products for retail packaging
✔ Tempering blocks for adding them to a mixer to produce dough.

The Milkea BRE butter homogenizer is intended for processing blocks with a temperature above 5°C.

For processing frozen blocks, the BRE-Extra model should be used instead.

Milkea BRE butter reworker / extruder can be equipped with a loop to recirculate the product, which significantly increases the homogeneity of the mass after processing and prevents segments from separating even when stored for long periods of time.

Milkea BRE butter reworker / extruder / homogenizer is designed for easy disassembly for cleaning and maintenance.
<table>
<thead>
<tr>
<th>Model</th>
<th>BRE-1.5</th>
<th>BRE-3</th>
<th>BRE-6</th>
<th>BRE-10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity, up to, kg/h</td>
<td>1500</td>
<td>3000</td>
<td>6000</td>
<td>10000</td>
</tr>
</tbody>
</table>
EMA EUROPE DESIGNS AND MANUFACTURES A WIDE RANGE OF EQUIPMENT FOR THE DAIRY, MARGARINE AND OIL-AND-FAT INDUSTRY UNDER THE MILKEA BRAND

We offer individual Milkea pieces of equipment as well as complete production lines for such products as:

- Hard table margarine, soft liquid margarine, margarine for puff pastries, various spreads and monofats
- Butter obtained by converting high-fat cream or churning, spreads containing natural butter
- Mayonnaise and other sauces
- Anhydrous milk fat
- Various kinds of fatty fillings, produced through various technologies, with or without water added
- Various emulsions
- and more

All equipment is manufactured in our own production space, equipped with cutting-edge industrial equipment, using high-quality parts and materials.

EMA Europe’s specialists have many years of practical experience in manufacturing various products in the dairy margarine and oil-and-fat industries and provide advice on designing the best technological plan and equipment selection to ensure maximum efficiency for your production.

Our own internal production and many years of experience in manufacturing equipment for the dairy and margarine industries allows us to offer effective solutions for companies of any level, from small-scale, low-value production with little automation to high-performance production lines that run non-stop.

Our own in-house technicians carry out installation and initial setup and bring the equipment into operation, and they also perform warranty and post-warranty servicing.

e-mail: info@milkea.com
Find your nearest sales representative at http://milkea.com/contact-information