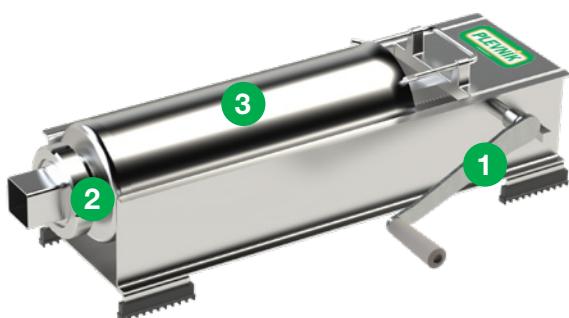


BUTTER EXTRUDER EB10

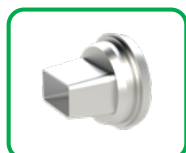
Plevnik Butter extruder is designed for **efficient and hygienic moulding**, to shape **evenly mould butter**, without the need for cold water.

Its design allows air bubbles and excess water to be squeezed out before moulding into the final shape.



1 Handle with two gears for faster and more precise pushing of the butter. 2 Nozzle for shaping the butter into its final form. 3 Butter container made of AISI 304 stainless steel.

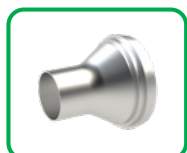
Additional equipment:



**Extruder nozzle
type 1**

Butter dimensions:
55 x 30 mm

Butter weight*:
150g



**Extruder nozzle
type 2**

Butter dimensions:
fi 40 mm

Butter weight*:
125g



**Butter stamp
- flower**

*Mass is estimated per 100mm of butter.

Technical information:

Type	Volume [L]:	Dimensions (mm)			Weight[kg]
		Length	Width	Height	
EB 10	10	1200	410	240	23

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Production process:



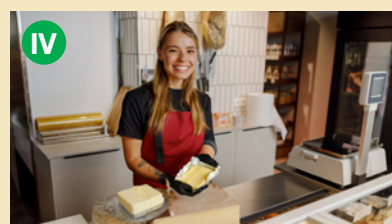
Fill container with butter.



The butter is pressed into desired shape by turning the handle.



Cut the butter into the final size.



The pieces are ready for packaging and sale.



Video: