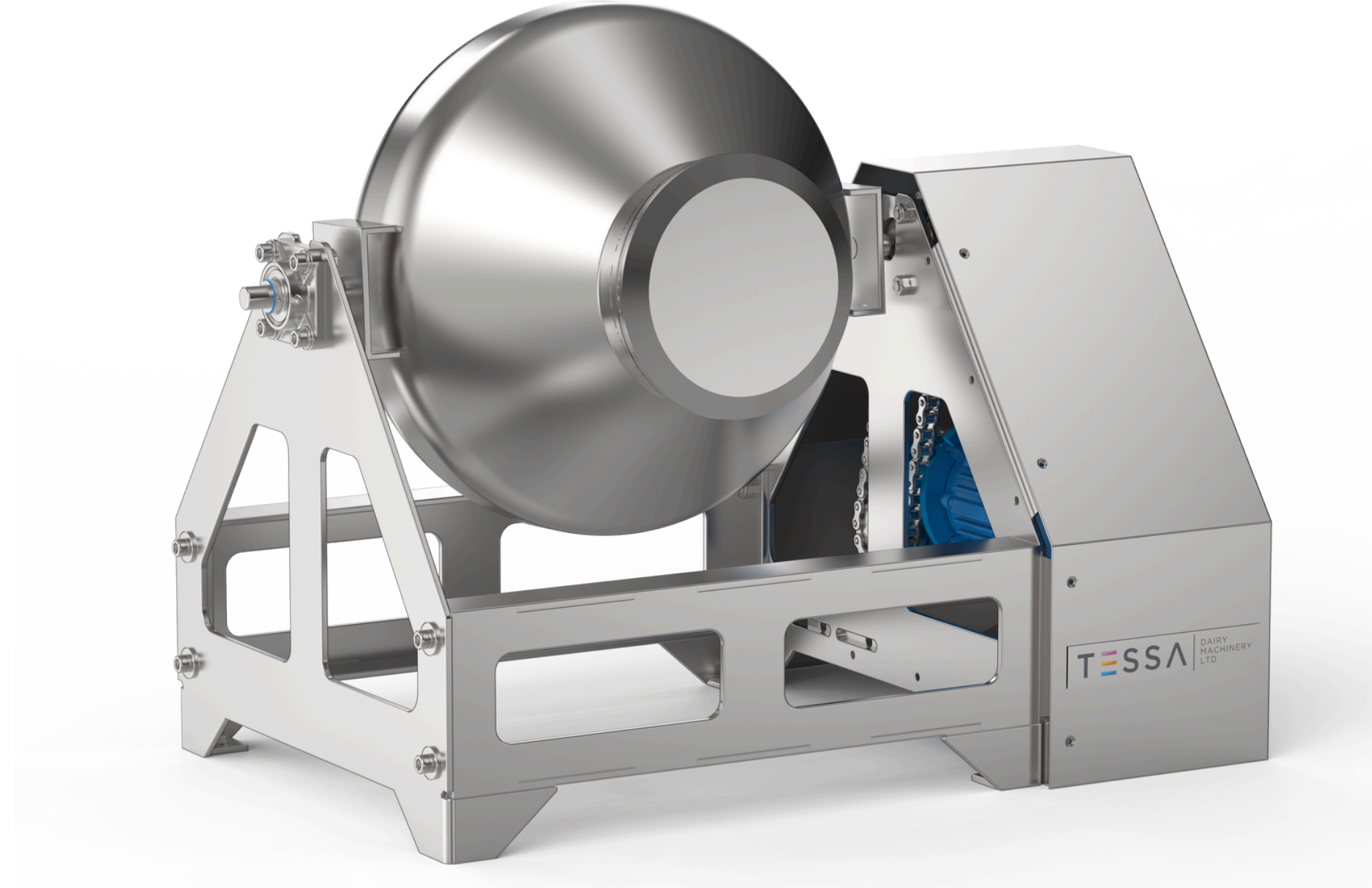


Churn Perfection



Butter Churns



■ Efficient Butterfat Separation:

Utilizes controlled rotation and agitation to separate butterfat from buttermilk, ensuring maximum yield and quality butter production.

■ Customizable Butter Texture:

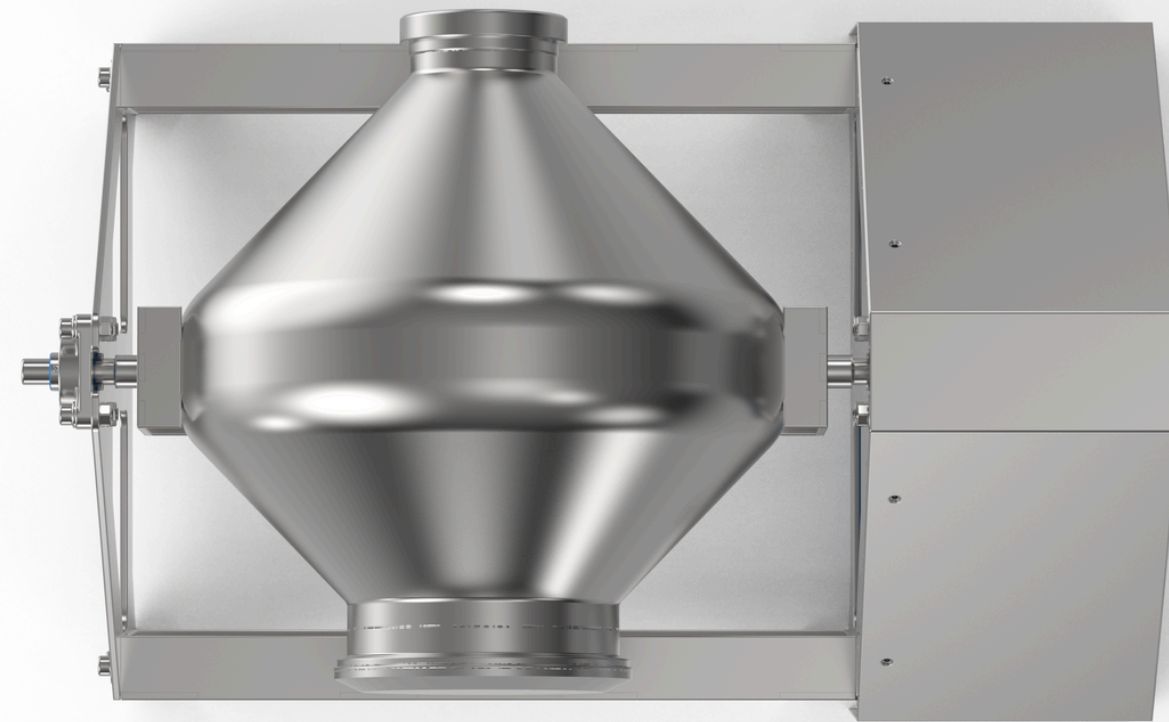
Offers speed control and kneading functionality to achieve the desired butter texture, consistency, and moisture level.

■ Hygienic Design:

Built with 3A sanitary-compliant, food-grade stainless steel, ensuring easy cleaning, safe operation, and adherence to international food safety standards.

■ User-Friendly Operation:

Simple loading, efficient drainage, and easy cleaning make it ideal for both small-scale creameries and larger dairy producers.



Features

Technical Data

Model	Cream Capacity	Body Material	Dimensions (Inch)	Power (Kw)	Weight
BC-4	4 gallons	Stainless Steel	34 x 21 x 33	0.2	70lbs
BC-8	8 gallons	Stainless Steel	37 x 21 x 38	0.5	130lbs
BC-10	12 gallons	Stainless Steel	46 x 31.5 x 31	0.75	185lbs

Working principle

The Tessa Dairy Machinery Butter Churn operates on a simple yet efficient principle to convert cream into butter. The process begins by loading pasteurized cream into a stainless steel drum, where it is tumbled and agitated as the drum rotates at a controlled speed. This motion causes the fat molecules in the cream to coalesce, separating them from the liquid buttermilk. As the butter grains form, the buttermilk is drained through hygienic outlet valves, and in some cases, the butter is washed with cold water to remove any remaining buttermilk. The washing step enhances butter quality, improving its flavor, texture, and shelf life.

Once the butter is washed, it undergoes a kneading process inside the drum, giving it a smooth, uniform texture. The butter is then discharged, ready for molding or packaging. Tessa's butter churns are made of food-grade stainless steel and comply with 3A sanitary standards, ensuring safe and hygienic processing. Features like adjustable speed control, efficient drainage, and easy-to-clean design make it ideal for both small-scale and industrial dairy operations. This streamlined process allows dairy producers to "Turn Cream Into Cash" with high-quality butter production.

MORE THAN A MACHINE – A TRUSTED PARTNER

At Tessa Dairy Machinery, we do more than supply equipment – we provide confidence, reliability, and expertise. With operations spanning the globe and a reputation built on trust, our mission is to empower dairy producers with innovative, efficient, and long-lasting solutions.

Our customers count on us for:

- ✓ Decades of Industry Experience – Helping dairy producers worldwide achieve operational excellence.
- ✓ Uncompromising Quality – Every machine is built to meet rigorous international standards, including 3A Sanitary Compliance.
- ✓ End-to-End Support – From equipment selection to after-sales service, we're with you every step of the way.

With Tessa Dairy Machinery, you're not just purchasing a machine – you're investing in precision, safety, and lasting performance.

Get in Touch With Us

Take the next step toward maximizing your dairy production.

Our team of experts is ready to guide you through the process and help you find the right solution for your operation.

✉ Email: sales@tessadm.com

🌐 Website: www.tessadm.com

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