

COMMERCIAL CURD CHURNER

The Maxel Commercial Curd Churner is a well built powerful machine that can churn 10 Litres of curd and water at a time to produce butter. It also features an in-built timer that will let you precisely control the operation time as it is vital in churning process.

The AISI 304 Food grade SS made food contact parts enhances the durability while preventing rust formations. The powerful 1/2 HP Motor pulls the operation with ease. The machine also has a drain pipe that aids in collecting the butter milk.



Features



Compact Size



Leg Bush for
vibration absorbance



Food grade
contact parts



Noiseless
Performance



Low Cost



Completely
Enclosed Electricals



Customizable
Production Time



Sturdy
Body Build



Very High
production rate

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Technical Specifications

Product Code	LEP1092
Per Hour Capacity	60 Lt.
Per Batch Capacity	10 Lt.
Motor Power	1/2 HP
Motor Phase	Single Phase
Motor Speed	1440 RPM
Machine Dimensions	26.5" x 18.5" x 52" (LxBxH)
Machine Weight	50 kg

Machines with above product codes operate on 220V, 50 Hz.
For 110V, 60 Hz variants, please visit our website

*Above data is subject to change without any prior notice