



## Butter Churns

Serving the food, dairy, & beverage industry with strong, long-lasting equipment at competitive prices.



# Butter Churns

**Butter churns are a great way to use your cream for an additional product and source of income.** With the right equipment, you can transform excess cream into high-quality butter and expand your product line with minimal waste and maximum value.

## Standard Features:

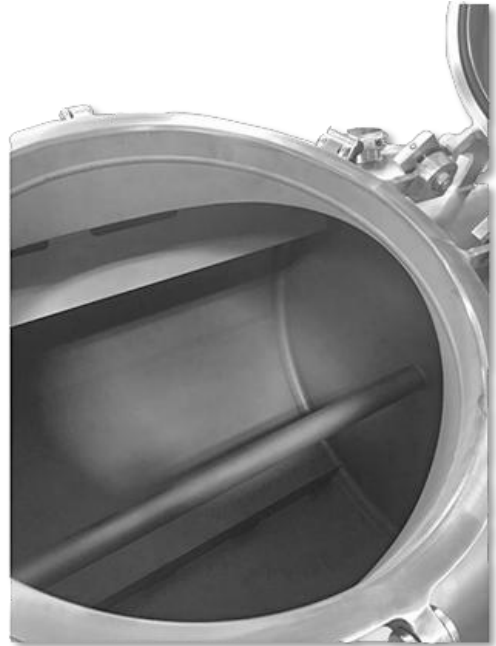
- Churn Size: 50 – 500 Gallons
- Material: 11 Gauge 304 Stainless Steel
- 20" Manway Cover
- 2" Outlet for Easy Draining
- 3" and 4" Sight Glass Ports
- PLC or VSD to Control Speed
- SEW- EuroDrive 3-Phase Gearmotor



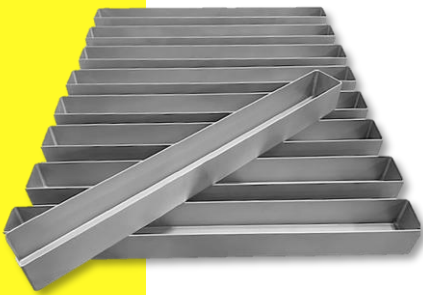
# Butter Churn Features



Small Churn Controller



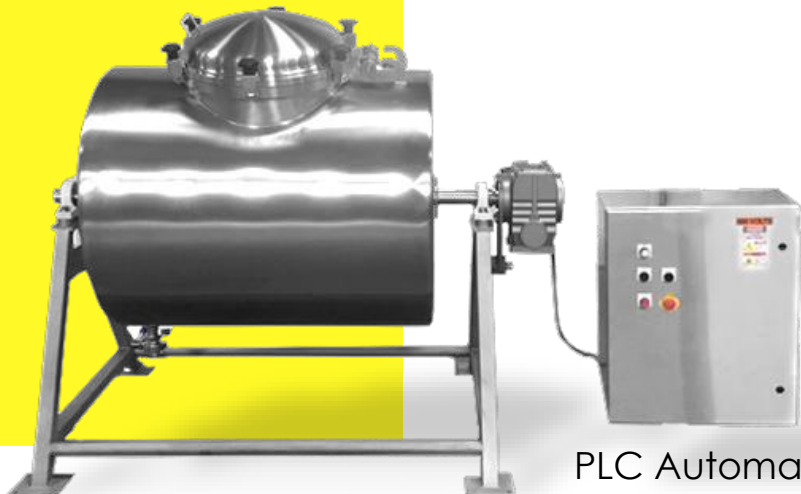
Interior Baffle



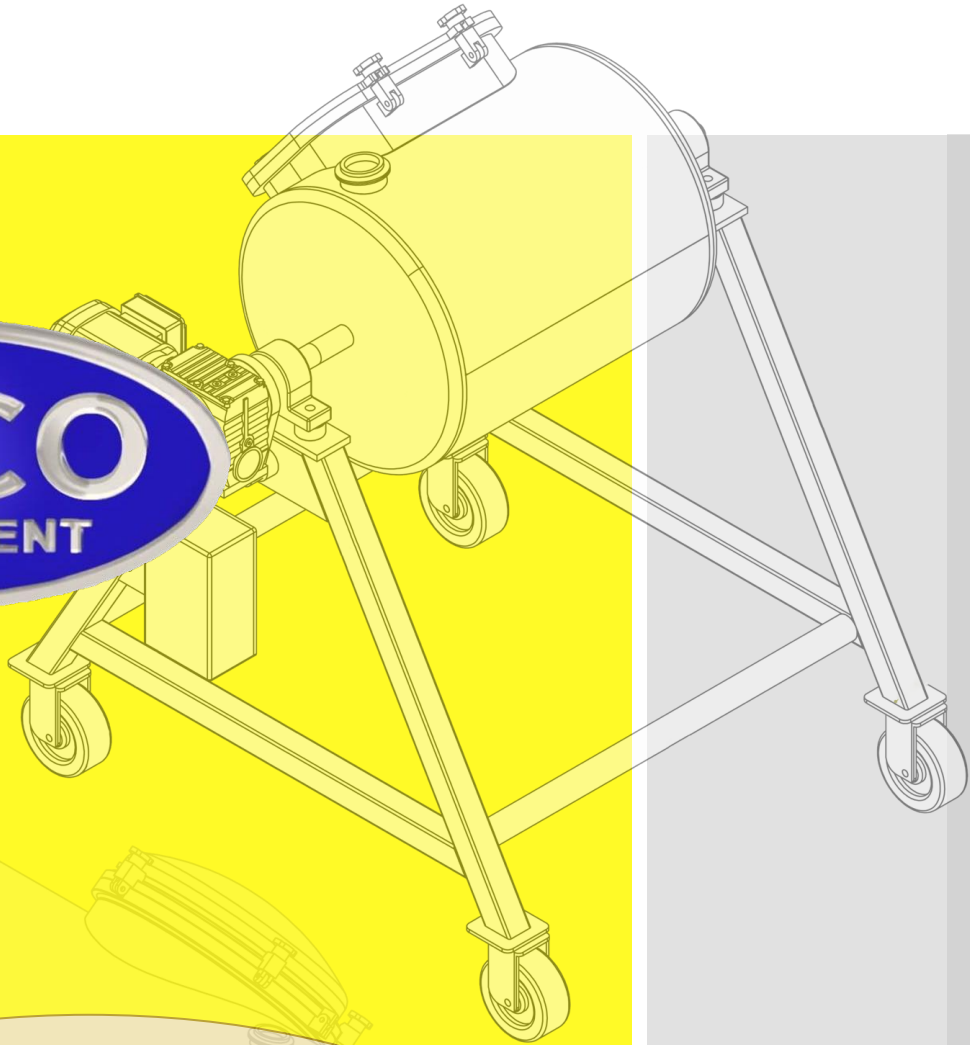
Butter Molds



Sightglass & Drain



PLC Automation



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