



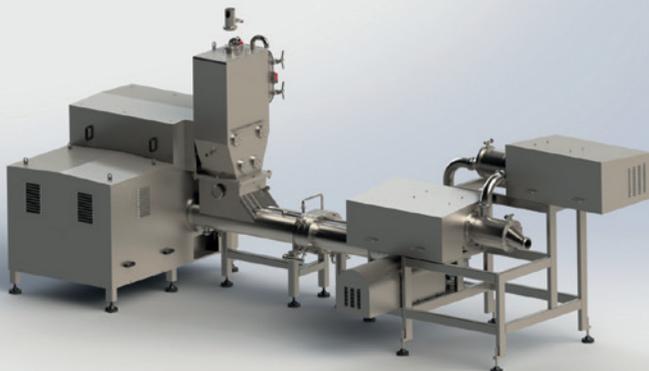
Experts in butter processing since 1856



REWORKING EQUIPMENT

To rework butter blocks, SIMON has developed several ranges of equipment depending on butter temperature at the inlet and the required output:

- **T > -18 °C : CONTICRUSH**
Throughput: 1 000 kg/h up to 6 000 kg/h
- **T > -10 °C : CONTIMALAX CMR**
Throughput: 1 000 kg/h up to 4 000 kg/h
- **T > +1 °C : CONTIMALAX CM**
Throughput: 500 kg/h up to 4 000 kg/h
- **T > +4 °C : SR REWORKING TANK**
Throughput: 500 kg/h up to 5 000 kg/h



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SIMON SAS, a SYNEX GROUP company

A world leader in butter processing

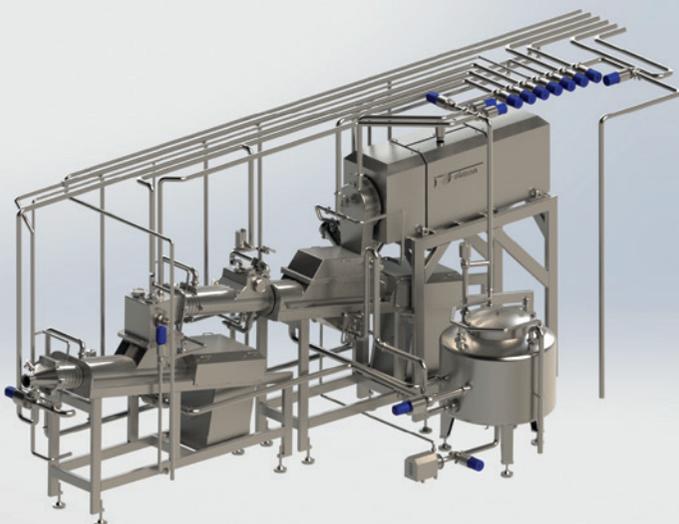
SIMON SAS formerly SIMON FRÈRES, is located in Cherbourg, Normandy in the heart of the butter making area of France.

SIMON SAS is expert in designing and manufacturing butter making and processing plants.

CONTINUOUS BUTTER MAKING MACHINES

SIMON has developed the highest range of continuous butter making machines with high hygienic standards:

- **CONTIMAB Proflex 120**: 100 kg/h up to 500 kg/h
- **CONTIMAB Proflex 170**: 600 kg/h up to 1 500 kg/h
- **CONTIMAB Proflex 200**: 1 200 kg/h up to 3 000 kg/h
- **CONTIMAB Proflex 300**: 2 500 kg/h up to 6 000 kg/h
- **CONTIMAB Proflex 400**: 5 000 kg/h up to 13 000 kg/h



SILOS AND BUTTER PUMPING

To allow continuous production and packaging on various packaging lines, SIMON has developed a range of butter silos from 1 to 5 t.

Butter pumping is done with a sinusoidal rotor pump especially designed to protect butter qualities. Capacity of pump is up to 10 t/h.



PACKAGING MACHINES FOR BUTTER BLOCKS

To pack butter blocks from 5 kg to 25 kg, SIMON has developed the following equipment:

- **CONTISTOCK KM4** : Semi-automatic machine up to 3 000 kg/h
- **SIMPLISTOCK SV2** : Semi-automatic machine up to 12 000 kg/h

BLENDING EQUIPMENT

SIMON has developed a range of mixers and specific lines adapted for spreads and butter specialties from fresh cream or reworked butter.

Some examples:

- Light butter at 60% fat
- Spread at 82 % total fat with up to 35% vegetable fat
- Spread at 60 % total fat with up to 35% vegetable fat
- Spread at 41 % total fat with up to 35% vegetable fat
- Butter + Sugar + Cocoa powder
- Butter + Garlic + herbs
- Butter + Honey
- Butter + Fruit pulp
- Butter + nuts, dry fruits
- Butter + Brandy
- Butter + Yogurt (25%)
- Butter + Quark (70%)
- Butter + premix powders

