

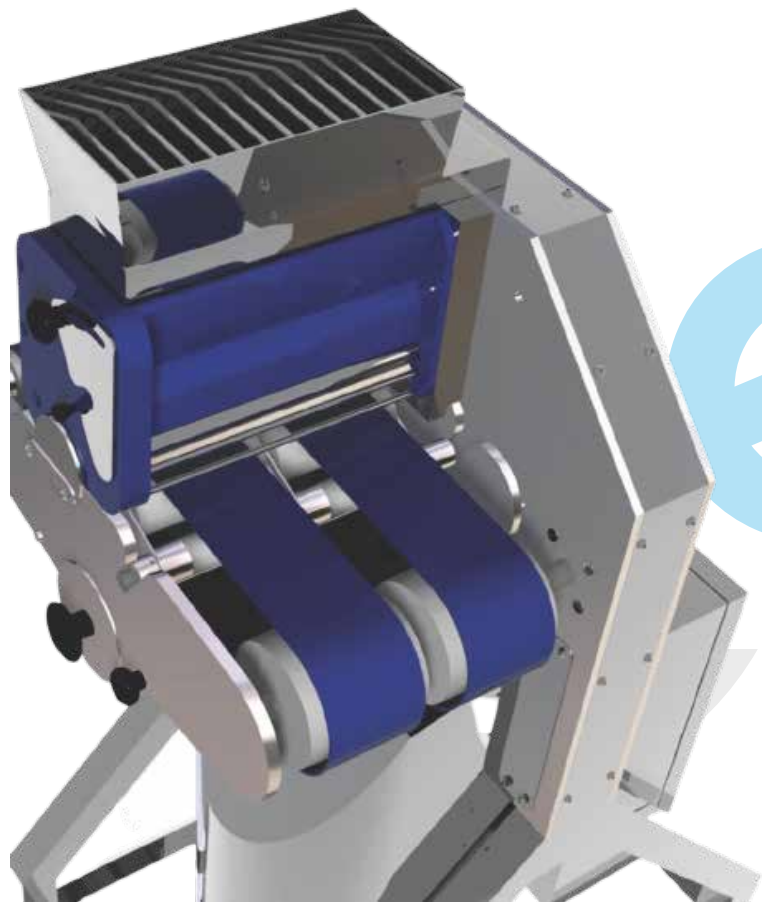
BUT VI20

High speed, accurate
buttering

Unit refillable
during operation



Double
conveyor
belt



Heated
hopper
can be
supplied



igene

Ensuring the perfect spread

The I-Gen's BUT V120 Butterer has been ergonomically designed to butter bread and rolls as part of an integrated sandwich production line. The Butterer spreads whipped and aerated butter, margarine or other spreads. The unit is refillable during operation and spreads full width. Spread thickness and product thickness are also adjustable. The Butterer has specifically been designed for hygienic operation with a simple strip down cleaning process.

DIMENSIONS			
Width	25.6 inches	Length	19.68 inches
Belt Height	35.43 inches	Overall Height	47.24 inches
Speed	60 slices/min per lane	120 slices/min in two lanes	

IP RATING			
Electrical enclosures IP 65			

ELECTRICAL			
Supply	220V AC, Single Phase	Current	6 A
Frequency	50 Hz	Voltage	24 volts

WEIGHTS	
Complete Unit	40 kg

KEY FEATURES	
• Noise level below 79dB (A) LEAV criterion	• Double conveyor belt assembly, butter box and hopper
• Construction from hygienic materials.	• Heated hopper may also be supplied



- Complete service contract available, typically 6 months full service, maintained by our experienced Service Technicians
- Emergency Call out Facility available
- Purchase spares from our Customer Service Team with ease. Most are shipped same day
- Training packages available to suit your business, carried out at both PDI stage and in situ
- 6 Month Warranty

Within our service



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