

Butter, whipped cream and buttermilk

Wide-Necked Bottle DURAN®

GLS 80, clear glass, 2000 ml, height 248 mm, ø 136 mm, water or hydrological resistance according to DIN ISO 719 (class 1). DURAN® is thus a neutral glass (glass type 1) according to USP/EP. Acid resistant according to DIN 12 116 (class 1), resistant to ISO 695 (class 2). Up to max. 500 °C, high resistance to change of temperature



The rhythmic inversion movement is incredibly diverse with regard to the fields of application. If we talk about butter production, we link to the history of the inversion technique, because the first successful application was the butter production. Since 80 years ago the ancestors of the hand-operated RHYTHMIXX® have been producing finest and delicate butter.

- In addition to the quality of the butter, the production time is much shorter relative to all other methods of butter production.
- Depending on the duration of the treatment, whipped cream can also be produced in this way with different flavors. And in the process of buttering there is also the buttermilk, which is refreshing and very healthy.
- Because of its good mixing properties, the RHYTHMIXX® is ideal for the production of various types of butter – may it be salty, sweet or garlic, herbal or chocolate butter...



The RHYTHMIXX® requires an exceptionally stable base. It is recommended to use a table clamp for attaching it to the table.



A wide-necked bottle should be used for removing the butter. We recommend a wide-necked bottle DURAN® or a similar product of a different manufacturer.

The description the individual steps in order:

1.

In the manufacturing butter it is important to pay attention to the temperatures of the cream. Best is a temperature of 5-7 degrees Celsius. Fill the glass to a maximum of 2/3 so that a sufficient freedom of movement and shaking is guaranteed.

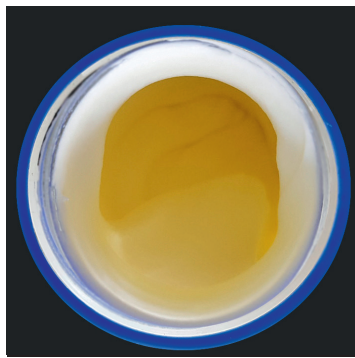


Aerated and loosened cream after about 2 minutes of treatment by the RHYTHMIXX®.

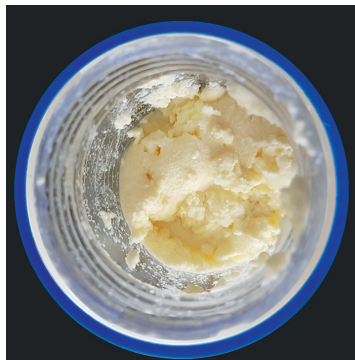
WHIPPED CREAM



The whipped cream is collapsed in itself. Fat and water are separating.



Who wants to have whipped cream can scoop off the cream or add a little sugar or vanilla and briefly spin the crank again.



Loose butter structure without buttermilk.

BUTTER



Skimmed buttermilk in a drinking glass.



A rest of buttermilk remains and can be poured out again.

BUTTERMILK

For further information, also on the wide range of additional applications of the RHYTHMIXX®, please visit our website: www.rhythmixx.ch

RHYTHMIXX®



By the movement of the RHYTHMIXX® the butter balls can now easily be removed from the bottle.

2.

Spin the crank of the RHYTHMIXX® with 72 rotations per minute. Check after three minutes how far the process has developed and whether the whipped cream is ready.

3.

Depending on the nature of the cream (which depends on how the animal was fed) and the room temperature it takes another 3 to 8 minutes until the consistency becomes fluid again. If that occurs, the separation phase of the fat begins. If you go on spinning the crank, the whipped cream gets fluid again and the liquid separates from fat.

What remains are one or more butter balls and buttermilk.

Now you can easily pour out the buttermilk and drink it.

4.

After Draining shut the bottle again and go on rhythmizing the butter. By this the water is pressed out of the butter.

At the end the butter balls can be emptied out on a clean surface.



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