

PASTEURIZER FOR FARMERS

PF 100 – 500 l



- Pasteurizers for farmers are used for the thermal treatment of milk for feeding calves
- Many research studies say that feeding calves with pasteurized milk instead of milk powder has a **positive influence** on their growth and **reduces the death rate** and the use of **antibiotics**. With pasteurization we reduce the number of bacteria in the milk without reducing its nutritional value
- You can choose the pasteurizers in sizes between 100l and 500l
- Thermal treatment can be done in a temperature range **between 3 and 85°C**
- Pasteurizers are made in accordance with international standards, CE directives and the newest innovations in the dairy industry

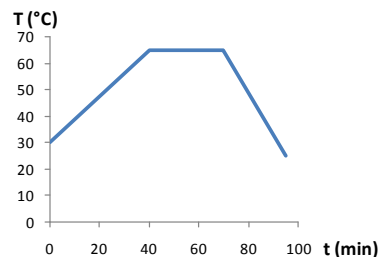
Benefits of feeding pasteurized milk to calves:

- **Reduced bacterial transmission** in pasteurized vs. raw milk*
- **Improved rate of weight gain** for calves fed pasteurized milk vs. traditional milk replacers*
- **Improved health** for calves fed pasteurized milk vs. traditional milk replacers*
- You can pasteurize **non-saleable milk****

* Sandra Godden: Feeding Pasteurized Milk to Dairy Calves - A BAMN Publication

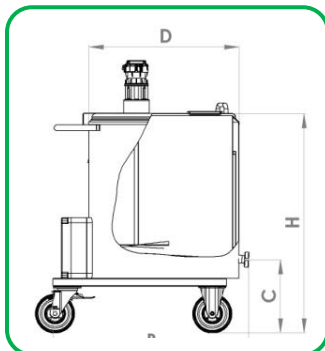
** J. A. Elizondo - Salazar and A. J. Heinrichs: Pasteurization of Non-Saleable Milk, Department of Dairy and Animal Science

- The kettle has a three part **insulated** coat of an open execution (heating system) with an inclined bottom toward the outflow and is entirely made of **stainless steel W.Nr.1.4301**
- Thermal energy for heating and cooling is exchanged directly through the coat and the bottom
- Pasteurizers for farmers heat the milk with **electrical heaters**
- Milk is cooled down with water from the pipe, collector or with **chilled water**. Using chilled water also **reduces water consumption** and cooling time
- The thermal treatment of milk is **automated** with the use of a controller on which we can **set, change and save** all the parameters of the processes of heating and cooling
- The device can be put on a stable support or on wheels (optional) for an easier transportation inside the farm



Pasteurization process: heating to 65°C, temperature maintenance for 30 minutes and cooling to 25°C. You can change this process to suit your needs.

Technical data:



Type (l)	Heating power – el. heater (kW)*	Dimensions (mm)				Weight (kg)
		D	H	C	B	
PF 100	6	Ø 770	860	380	1000	92
PF 200	9	Ø 770	1130	380	1000	110
PF 300	12	Ø 970	1090	380	1200	135
PF 500	18	Ø 1100	1200	300	1300	180

*Recommended heating power of electrical heaters (if allowed by the house electrical installation)

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