

Quick and simple
washing of cheese



SAVE TIME
AND MONEY

CHEESE WASHING DEVICE

PS 50-100

For all shapes and types of cheese

PLEVNIK

Add value to milk.

Wash the cheese quickly and easily.

BENEFITS FOR YOU:

Universal device for quality washing of all shapes and types of cheese as well as boards from the ripening room.

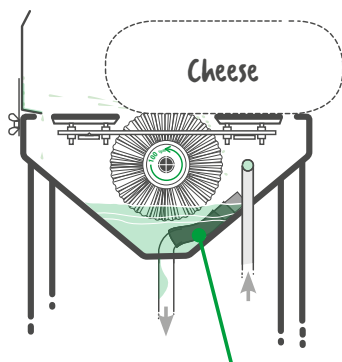
Designed for easy and quick work.

Plevnik PS is an adaptable device. You can also adjust the following: water outflow level, fresh water supply and washing surface support.

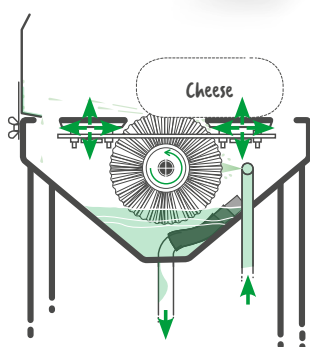


MANUAL WASHING
IN ONE HOUR: 30–60 pieces of cheese

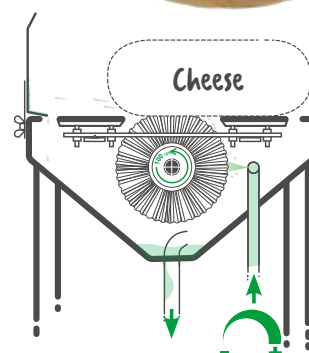
MACHINE WASHING
IN ONE HOUR: 150–250 pieces of cheese (simple, easy task)



Set washing water level: enables washing where running water is not available – you simply fill up the water container (optional natural purifier (baking soda), water can be changed as necessary etc.).



Set height and washing surface: this is how you get the desired angle for washing the cheese, which depends on the size and shape of the cheese. In doing so, you set the pressure of the brush on the cheese.



Set fresh water supply: washing with only fresh water provides the highest quality of washing. You can set the speed of rinsing the brush by opening and closing the valve.

Type	Dimensions (mm)					Water supply	Water outflow	Power supply
	Width	Length	Working height	Brush length	Total height			
PS 50	530	900	920	500	1100	1/2'	1'	0.55 kW
PS 100	530	1400	920	1000	1100	1/2'	1'	0.55 kW

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.



PLEVNIK, d.o.o.
 Podsmreka 56
 SI 1356 Dobrova
 info@plevnik.si
 + 386 (0)1 200 60 80

Together we have created more than 2,800 successful cheese-making stories.



Representative: