New professional stirrer for yogurt, milk and cheese

For pasteurizers and cheese kettles 100-500 liters

Company Plevnik has developed a **new professional stirrer for processing of 100–500 liters of milk**. It can be used with **cheese kettles SKH** Basic and Basic+, and all executions of **pasteurizer P** for **production of yogurt and cheese and processing of milk**. A good pumping effect is created with long stirring shovels that still act gentle of the product – helical principle of stirring.



For 100 liters of milk



For 200-500 liters of milk

New professional stirrer for yogurt, cheese and milk is designed to process 100-500 liters of milk. It is suitable for **yogurt and cheese production** and **milk processing**. The stirrer is composed of stirring shovels in one or two levels. Both levels are detachable. For volumes 200–500 liters, the lower level can be removed for processing smaller quantities. With movable stirring barrier* the stirrer is appropriate for stirring of products with lower viscosity.



Functionality of the stirrer can be extended with an optional detachable part that can be added to the lower level of the stirrer. With rakes attached to the upper level, the stirrer enables better homogenization and is appropriate for **stirred yogurt production**. The stirring is gentle and the structure of the product is not affected. Volumes: 100–500 l.

Stirrer speed regulation is mandatory with the new stirrer. It enables choosing stirring speed and direction. Outflow DN65 is recommended for easier emptying of the kettle.

*Movable stirring barrier is included for kettles of 300 I and above and for special executions of 100 and 200 I.

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





