

CHESE KETTLE - COPPER

SKH-Cu 300-1500

Cheese kettle SKH with copper inside



- Copper inside helps suppress pathogenic microbes
- Traditional way to final products using modern equipment

- Possibility of making different types of cheese with a special, traditional flavour
- Made from high quality materials
- A wide choice of additional equipment

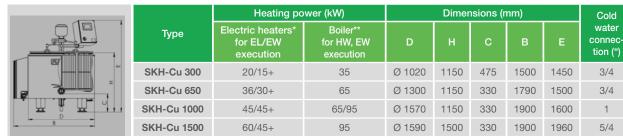


- The inside is made of **copper**, which is a traditional cheese-making material. Copper inside helps suppress pathogenic organisms in milk. Final products have a special, traditional flavour.
- **2** The thermal processes are automatically controlled via a modern MC 500 controller with a colour touchscreen and provide reliable, controlled and repeatable processing and simple management.
- **3** Harps with sharp blades ensure a precise cut which improves the quality of the final product (less cheese dust and more cheese).
- 4 Stable support with tilting mechanism.

Additional equipment:

• elevator – less physical effort, • Z stirrer, stirring shovels, • MC 500 R controller with a built-in recorder, which enables a better control as well as convenient and easy management, and provides the option to digitally record the temperature, • pneumatic seat valve etc.

Technical information:



^{*} Recommended power for the preparation of hot water with an oil or gas powered heating boiler. ** Recommended heating power of electrical heaters (if allowed by the house electrical installation). The kettle is designed for heating up to 63 ° C – pasteurisation process.

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



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

Representative:

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Weight

(kg)

300

470

670

940

Outlet

DN50

DN65

DN80

DN80