

Traditional alpine
cheese-making



CHEESE KETTLE – COPPER

SKH-Cu 300–1500

Cheese kettle SKH with copper inside



Add value to milk.

CHEESE KETTLE – COPPER:

- 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**



SKH brochure



Copper inside



- ① 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:

- ⑤ elevator – less physical effort, ⑥ Z stirrer, stirring shovels, ⑦ **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, ⑧ pneumatic seat valve etc.

Technical information:

Type	Heating power (kW)		Dimensions (mm)					Cold water connection (")	Weight (kg)	Outlet
	Electric heaters* for EL/EW execution	Boiler** for HW, EW execution	D	H	C	B	E			
SKH-Cu 300	20/15+	35	Ø 1020	1150	475	1500	1450	3/4	300	DN50
SKH-Cu 650	36/30+	65	Ø 1300	1150	330	1790	1500	3/4	470	DN65
SKH-Cu 1000	45/45+	65/95	Ø 1570	1150	330	1900	1600	1	670	DN80
SKH-Cu 1500	60/45+	95	Ø 1590	1500	330	1900	1960	5/4	940	DN80

* 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.



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