

Easy and safe production
of dairy products.



CHEESE KETTLE MINI

SKM 50-150

Thermal treatment of small quantities of milk



Add value to milk.

CHEESE KETTLE MINI:

- An excellent solution for **beginner cheese-makers**, who are new to processing larger quantities of milk
- For processing **between 20 and 150 l of milk**
- **A wide range of final products:** various types of cheese, yogurt, curd etc.
- **Easy and safe use**
- **Excellent ratio between quality and price**
- A good solution for **smaller batches of special products** and specialities, as well as for **testing new products**



STANDARD EQUIPMENT AND FEATURES:

Double coat, non-insulated vessel with a cover **1**, made from stainless steel (AISI 304). Heating and cooling works through the bottom and the coat of the vessel. The kettle is heated in a water bath and cooled with the water from the pipe or a water collector. Thermal treatment is possible up to 75 °C **2**. The temperature can be regulated via a thermostat **3** on the control panel. Kettle emptying is facilitated with a **4** DN40 outlet valve.

ADDITIONAL EQUIPMENT:

Higher stable support **5** for easier emptying and operating the device • Heating up to 90 °C enables a wide range of final products, whose production requires a higher temperature • DN40 butterfly outlet valve • Stirring shovel with electric motor • Module for choosing the power of heating enables a greater process control • Curd strip • Manual cheese harp

Type	Heating power electric heater (kW)	Dimensions (mm)			Cold water connection (")	Weight (kg)
		Diameter outside	Height without support	Height with support		
SKM 50	4	Ø 490	450	900	1/2	28
SKM 100	6	Ø 600	550	900	1/2	35
SKM 150	6	Ø 690	620	1000	1/2	48

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: _____