

From raw milk
to cream



SEPARATOR SP

For making cream and skimmed milk



Add value to milk

Making cream and skimmed milk



→ Controlled process

- regulation of fat content in cream and skimmed milk with a regulating screw

→ Process repeatability

- the precisely designed and produced machine ensures process repeatability

→ Great efficiency

- brushless motor ensures a long lifecycle
- 80–95 % of energy converted to motor power

→ Simple maintenance

- the shape and the treatment of surfaces enable simple cleaning
- materials conform to applicable standards

- 1 Raw milk container.** Optimal temperature of raw milk is between 30 and 40 °C.
- 2 Cream outlet.** Depending on fat content in raw milk and on adjustment with the regulating screw, 10–20 % of cream can be produced.
- 3 Skimmed milk outlet.** Fat content in skimmed milk is less than 0.5 %.
- 4 Stable support.** Wide rubber legs ensure device stability.



Technical information



Type	Hourly capacity (l/h)	Milk container capacity (l)	Power supply	Motor power (W)	Milk inlet height (mm)	Product weight (kg)
SP 125	125	10	230V 1N 50–60Hz	65	500	6
SP 315	315	22	230V 1N 50–60Hz	150	920	16
FJ 600	580	45	230V 1N 50Hz	400	1050	24



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