## Working platform for ergonomic work

Platform for cheese kettles and pasteurizers

Working environment should be **ergonomically suitable** and **efficient** at the same time. Plevnik is offering **working platforms for cheese kettles and pasteurizers in all dimensions**. This is an efficient solution for cheesemakers who want to have **more control** over the processes and produce with **less physical effort**.

## The advantages of Plevnik working platform:

- > Simpler ergonomic work: access to the kettle on one side through a staircase with a safety rail
- > Emptying of the kettle directly into the cheese table or prepress due to working height
- > **Higher control** of the processes you can look directly in the kettle
- > Easier cleaning of the kettle and under the kettle
- > Less physical effort when distributing cheese mass

The outlet of the kettle is positioned higher than usually – you can **combine** the kettle on platform **with cheese prepress**, **cheese draining table** or **pneumatic draining press POS**. The prepress or the table is positioned directly under the outlet. That makes work faster and more efficient. No physical effort is needed – cheesemakers can experience severe lower back pain when they distribute cheese mass manually from the kettle to the prepress or the table.



Cheese kettle SKH 200 on working platform with POS 50

For cheesemakers with larger batches looking for more than one kettle, Plevnik recommends a **double working platform**. Two kettles can fit on this platform, one on each side. You have control over both kettles, since there are very close to each other. This also applies for two kettles of different dimensions, such as SKH 500 and SKH 1000 (see picture below). They can both fit on one double working platform.









PLEVNIK, d.o.o. Podsmreka 56 SI 1356 Dobrova info@plevnik.si + 386 (0)1 200 60 80 Together we have created more than 2,800 successful cheese-making stories.



