

A more efficient
way of making cheese



GREAT
EFFICIENCY



SPACE
SAVING



TIME-MONEY
SAVING

CHEESE VAT

SKH/SCH 20

500-5000 liters

PLEVNIK

Add value to milk

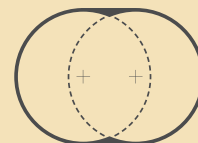
SKH 20 VAT



2-4 % more
cheese mass



ADVANTAGES:



- **2-4% more cheese mass.** Harphs with sharp blades are ready for a quality cut which improves the quality of the final product (less cheese dust and more cheese).
- **Up to 10% less energy consumption** thanks to well insulated containers and a laser welded coating that allows an efficient energy exchange.
- **Reduction of labor costs.** It has no planetary drive. Lower equipment costs. Reduces the cost of working assets.
- **Faster discharge of the vessel.** The conical bottom version has two drains (volumes of 3000, 4000 and 5000 l).
- **Advanced control of the thermal processes** with the user friendly MC color touch screen controller on which it is possible to set, change and save all parameters of the heating and cooling process
- **Less space occupancy in one dimension.**

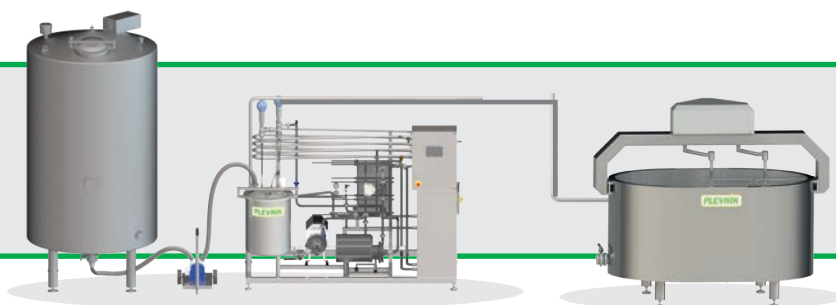
QUICK CALCULATION: (2.000 l/day) With 200kg of cheese, you can produce an additional (up to) 8 kg more cheese, simply by using the 20 design. Annually: 2.920 kg more cheese - which is more than 30.000 EUR.

SCH 20 CISTERN

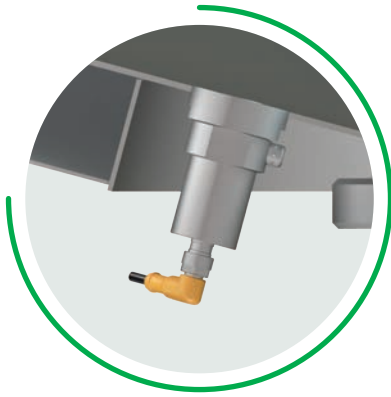


- **SCH (cistern version) has some additional advantages**
CLOSED EXECUTION ENABLES:
Cleaning in place (high end quality cleaning via an automated system (CIP), which saves time, money and water.
Additional energy savings due to the closed execution.

Complete solutions.
With Plevnik equipment.



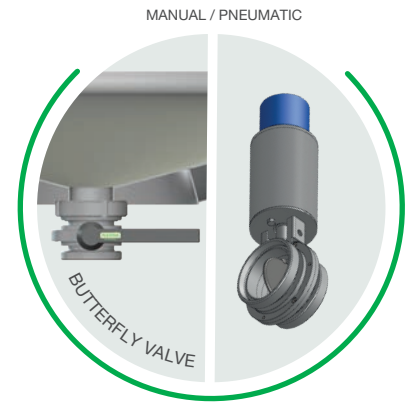
Plevnik is a processing equipment developer and producer, specialized in dairy equipment. We produce partial or complete turnkey equipment solutions. For more information about Plevnik complete equipment solutions for the dairy, food or brewery industry. Don't hesitate to contact us: www.plevnik.si.

**Volume sensor**

Measures the volume in the vat with a pressure sensor.

**Glass Manhole**

Enables safe visual process monitoring.

**Manual / Pneumatic valve**

Controlled tank outflow is possible with a manual or pneumatic technical solution.

**Working platform**

Side vat access via a staircase with a safety rail.

**Vat inspection lamp**

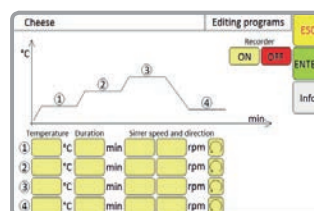
Interior cheese vat illuminating for process monitoring.

**Process Recording**

The optional recording of processes enables a simple, reliable and safe production.

State-of-the-art controller

The **MC** digital controllers with large touchscreens enable easy and flexible operation of up to 10 thermal treatment programs.



Total process control. Various parameters may be changed even while the process is in operation.

OTHER OPTIONS:

- **PH-meter**
- **Dosing funnel**
- **Z Stirrer**
- **Koagulation sensor**
- **Cooling module**
- **Module for heating with steam**
- ...

SKH heating up to 65 °C, SCH heating up to 85 °C*

HW

- connections to an external heating system
- manual valves
- control panel with basic heating regulation
- option: heating with steam

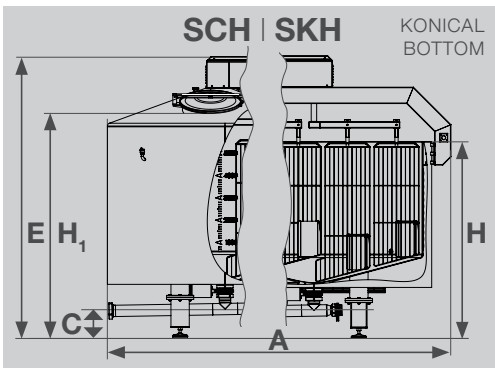
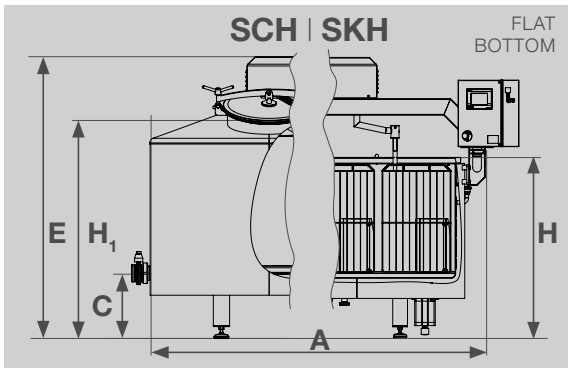
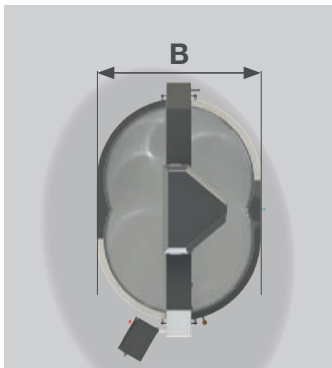
EL

- electrical heaters **20–90 kW**
- expansion vessel, safety valve, manometer, pump
- control panel with basic heating regulation

EW

- electrical heaters **20–60kW**
- expansion vessel, safety valve, manometer, pump
- connections to an external heating system
- control panel with basic heating regulation

* Heating over 65°C / 85°C under special demand.



	500 20	1000 20	1500 20	2000 20	3000 20	4000 20	5000 20
A (SCH) [mm]	1390	1790	1960	2150	2430	3060	3060
A (SKH) [mm]	1620	2020	2190	2380	2680	3420	3420
B width [mm]	1030	1300	1420	1560	1730	2160	2160
E SCH flat bottom [mm]	1410	1530	1690	1790	/	/	/
E SKH flat bottom [mm]	1590	1670	1810	1900	/	/	/
E SCH conical bottom [mm]	/	/	/	/	2280	2340	2550
E SKH conical bottom [mm]	/	/	/	/	2380	2390	2600
H SKH access hight [mm]	950	1050	1180	1270	1620	1530	1760
H ₁ SCH access hight [mm]	1050	1150	1280	1370	1720	1630	1860
C (outflow height) [mm]	270	270	270	270	150	150	150
Outflow DN	DN 65	DN 80	DN 80	DN 100	2 x DN 80	2 x DN 100	2 x DN 100
Inlet (SCH)	DN 40	DN 50	DN 50	DN 65	DN 65	DN 80	DN 80
CIP (SCH)	DN 25	2 x DN 25	2 x DN 25	2 x DN 25	2 x DN 25	2 x DN 32	2 x DN 32
Water connections ["]	1	1-1/4	1-1/4	1-1/2	1-1/2	2	2
Nominal power [kW]*	0,4	0,6	1,2	1,6	1,9	2,3	2,3

* Nominal power depends on the motor power.

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



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Together we have created
more than 2,600
cheese-making stories



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Representative: