

For excellent
products in
large quantities



VATS



CISTERNS

CHEESE VATS AND CISTERNS

SKH/SCH1000-4000l



Add value to milk.

Cheesevats

SKH1500-4000

PROCESSING LARGE QUANTITY OF MILK

State-of-the-art cheese vats for advanced cheese makers

1 Automatically controlled thermal processes provide reliable, controlled and repeatable processing.

2 Harps with sharp blades ensure a precise cut which improves the quality of the final product (less cheese dust and more cheese).

3 Possibility to extend the functionality of the device: polished interior - for easier cleaning, working platform - for easier and more ergonomic work, etc.

4 Up to 10% less energy consumption due to a well-insulated container and a laser welded double coat which enable an efficient energy exchange and a long device life cycle.

5 The SCH cistern model enables efficient and easy standardized CIP cleaning.

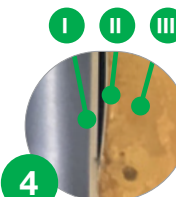
6 Smart MC controllers enable a completely controlled, automated and documented processing.



PLEVNIK advanced harps for a complete and automated cutting of cheese mass and less cheese dust.



Process tracking and recording as well as a simple overview and use of data.



Three-part coat design provides for the best energy efficiency.

Higher temperature is available on request (100 °C).

SKH

SCH

PLEVNIK

Chesecisterns

SCH1000-4000

PROCESSING LARGE QUANTITY OF MILK

Heating packages:

(assemblies don't contain hot water preparation)



O Heating up to 85 °C
→ connections for connecting to an external heating or cooling system
→ control panel with an LCD display of milk or cheese mass temperature

A Heating up to 95 °C (85 °C SCH)
→ connections for connecting to an external heating or cooling system
→ plate heat exchanger for cooling water, safety valve, manometer
→ manual shut-off valve for heating and cooling selection
→ control panel with easy electronic heating regulation

C Heating up to 95 °C (85 °C SCH)
→ connections for connecting to an external heating or cooling system
→ plate heat exchanger for cooling water, safety valve, manometer
→ electromotive/electromagnet shut-off valves
→ control panel with a processor for automatic heating and cooling control

Heating options:



HW ... Heating with hot water from a boiler using solar energy, heat pump (steam – optional)
ST ... Heating with indirect steam – gentle, gradual heating without major difference between the coat and milk temperatures

Technical information

• The vessel has three coats, **energy efficient construction**, is insulated and made entirely of W. Nr.1.4301 (AISI 304/316) **stainless steel**.

• Heating and cooling energy is transferred directly via the **bottom** and the **coat of the vessel**, which provides for **excellent energy efficiency**.

• **Due to the energy efficient device design**, the volume of **heating/cooling water** is extremely small and makes up only **2-3 %** of the vessel's volume.

• Vats/cisterns are adapted to a wide selection of available heating media: **Hot water from a boiler, solar energy, (steam - optional)**.

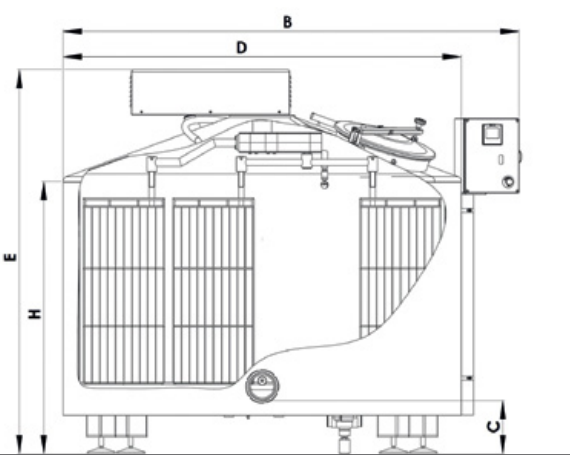
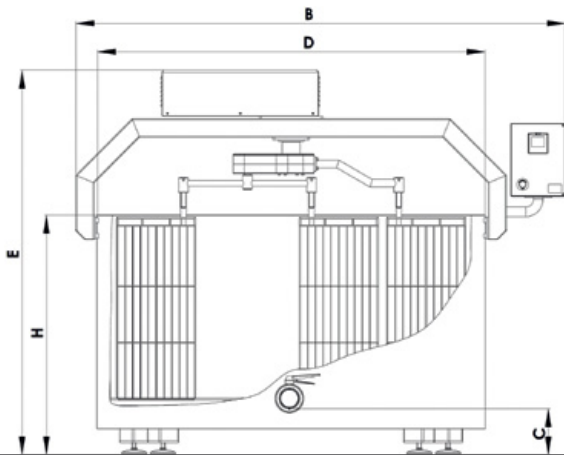
• **Energy efficiency** due to a water pump, which provides for a **faster energy exchange** between both media (water and milk).

• **Thermal treatment** of milk can be **automated with a controller**, which enables you to **set, monitor and save** all the heating and cooling parameters.

• A wide selection of additional equipment **extends the usability and facilitates using the device**: Various supports, elevating devices, operation automation, temperature recorders, special stirrers, etc.



VIDEO



ADDITIONAL EQUIPMENT:



Working platform

Raises the height of the outlet and enables access to and simple transfer of cheese mass to draining devices (prepresses, tubs). It also facilitates a safe and ergonomic process management.



Stirring shovels

Offer a steady and efficient stirring of cheese mass during drying. The shovels also ensure that the cheese grains don't stick together.



Larger outlet DN 100 and DN 125

A larger outlet enables a faster emptying of the vat/cistern.



Door for fresh cheese

Door for simple, faster and more ergonomic removal of fresh cheese (curd, young cheese) from the vat/cistern.



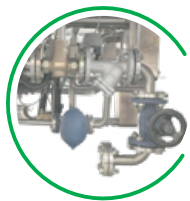
Heating surface selection (coat/bottom)

Select the heating surface: Coat, bottom or a combination of both.



Hot/cold water manifold

Separate hot/cold water manifold for **type C**. The manifold determines the quantity of hot and cold water – depending on the heating and cooling speed.



Steam module

Steam module is a control assembly for automatic regulation of heating temperature – determining the steam quantity based on process needs.



MC 500

State-of-the-art controller for process automation. Set your unique processes and ensure a stable quality of your products.



MC 500 RO

State-of-the-art controller for process automation with the option of digital recording of processes (temperature, stirring, etc.)



Temperature recorder

Independently records the temperature and time of pasteurization to a memory card. The data can be used for inspection and as proof.

Type	Heating power (kW)	Dimensions (mm)					Weight (kg)
		D external	H	E	C	B	
SKH 1000	76 - 120	Ø 1550	1050	1700	250	2050	680
SCH 1250	76 - 120	Ø 1550	1200	1800	250	2050	740
SCH 1500	90 - 120	Ø 1550	1350	2050	200	2050	790
SKH / SCH 2000	140 - 180	Ø 1920	1200	2000	200	2450	975
SKH / SCH 2500	180 - 220	Ø 1920	1400	2200	200	2450	1050
SKH / SCH 3000	180 - 250	Ø 2120	1300	2200	200	2700	1150
SKH / SCH 4000	210 - 270	Ø 2120	1600	2500	200	2700	1240



PLEVNIK Cheese harps

Sharp and polished harp blades are designed as an acute triangle – for a precise and efficient cut, and for the highest cheese mass yield (almost no losses), etc.

Cheese harps

Wire harps (wire cross-section shown). The circular form of the blade causes tearing, which results in more cheese dust (more small cheese mass particles), that is lost together with whey.



References

PLEVNIK



Complete dairy solutions

Plevnik products: made to last.

All our devices are user and environment friendly as well as energy-saving. They are designed and manufactured for a long-term use.



More information

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 3.500 successful cheese-making stories.



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Representative: