

For creation
of exceptional
cheese



SALTING VAT

BS50-300I



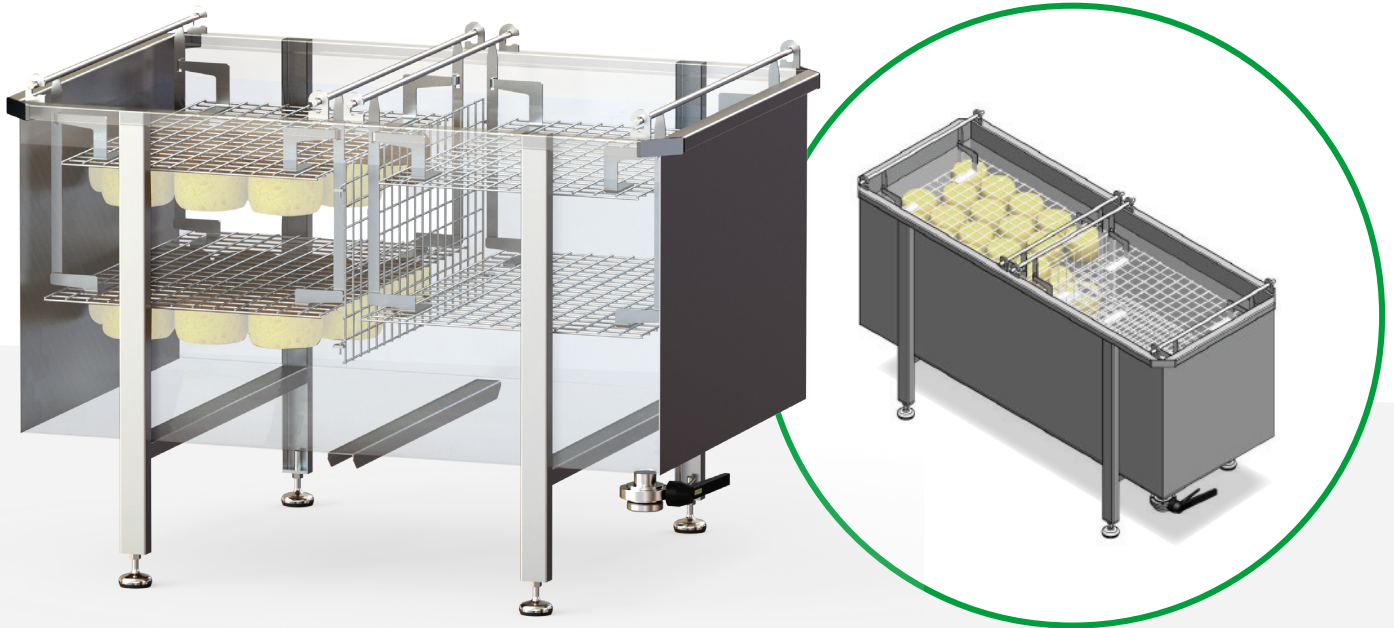
Add value to milk.

Simple, practical or even automated salting of cheese

New Plevnik salting vat BS

Dipping the cheese into the salt brine is a very important step in the cheesemaking process. Salt helps by formation of the cheese rind, giving cheese better texture, even salty taste and aroma. It draws moisture from the curd and it also contributes to the food safety as salt stops bacteria from spoiling the cheese.

Plevnik Salting vats BS are made **for cheesemakers who process from 100l to 1500l of milk a day**. Salting vats come in five different sizes. When choosing the right salting vat, the quantity and dimensions of the cheese should be taken into account. As additional equipment you can choose special submersible net shelves which will make the use of the salt vat even more **simple and practical**. The functionality of the salting vat can also be extended with cooling, circulation, vessel for adding salt, and automatic regulation of cooling and circulation/filtering.



Type	Weight of cheese depending on salting time* (kilos)	Volume of salting vat	Max. volume of the salting water (liters)	Volume of cheese kettle (liters)
BS 50	20	230	200	100
BS 50	40	230	200	200
BS 100	60	490	400	300
BS 100	100	490	400	500
BS 150	130	620	600	650
BS 200	160	820	800	800
BS 200	200	820	800	1000
BS 300	250	1300	1000	1250
BS 300	300	1300	1300	1500

*Weight of cheese depending on salting time is calculated for salting time of 2 days (2 batches of cheese are constantly in the salting vat).

BS EN 19 07 2022



PLEVNIK, d.o.o.
Podsmreka 56
SI 1356 Dobrova
milk.cheese@plevnik.si
+ 386 (0)1 200 60 80
www.plevnik.eu

*Specialists for processing milk.
Together we have created
more than 4.000 successful
cheesemaking stories.*

Representative

Creating joyful countryside stories.