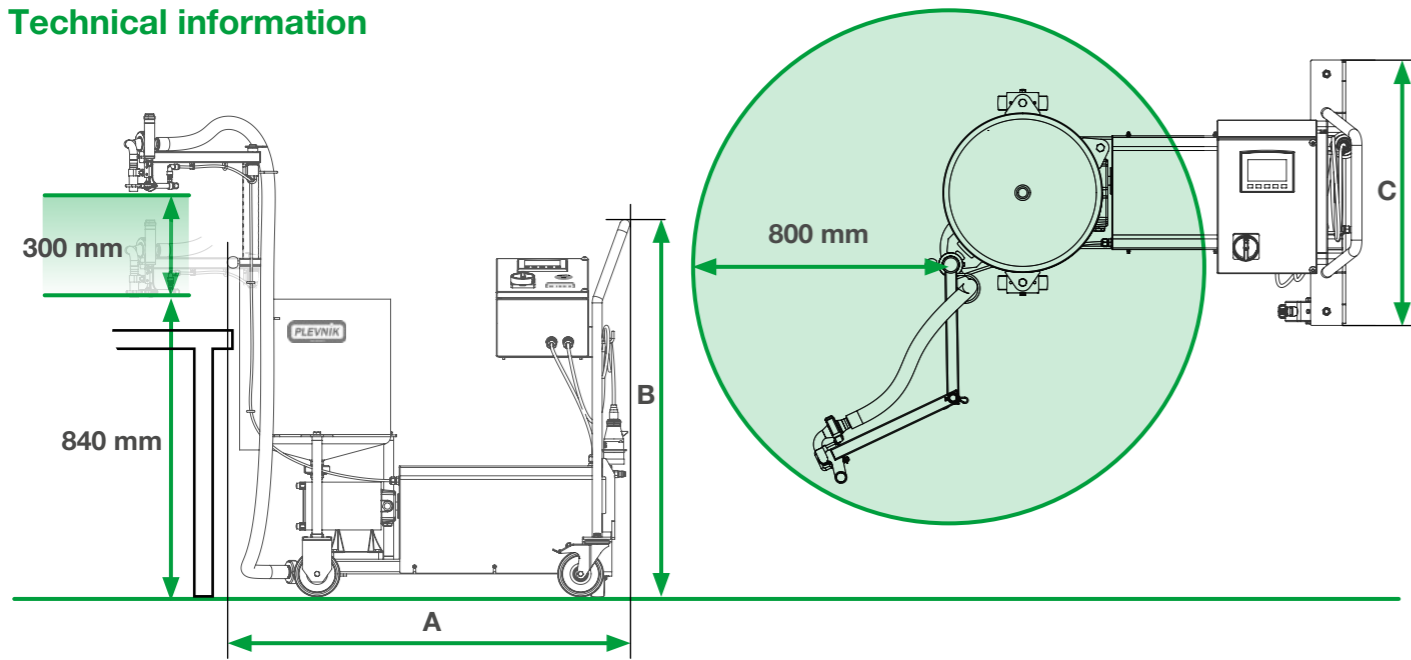


## Technical information



Type	Dimensions (mm)			Pump type	Power	Weight	Controller
	A	B	C				
PN 500 E	900	1030	670	with flexible impeller	0.37 kW	90 kg	No
PN 500 E+	900	1030	670	with flexible impeller	0.37 kW	90 kg	Yes
PN 500 E Adv	1100	1030	670	Lobe	1.1 kW	135 kg	No
PN 500 E Adv+	1100	1030	670	Lobe	1.1 kW	135 kg	Yes

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

## Additional recommendations for filling:



Hobby stirrer



SM cheese table



EASYFILL 500 EN 27 10 2022



CONSULTING



VISIT



PLANNING



PRODUCTION



ASSEMBLY AND START-UP

**PLEVNIK**

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The milk processing equipment specialists. Together, we have created more than 4.000 successful cheese-making stories.

Creating joyful countryside stories.

Representative:

# FILLING MACHINE

## EASYFILL 500

Quick and accurate filling



**PLEVNIK**

Add value to milk.

# Filling machine

## Easyfill 500



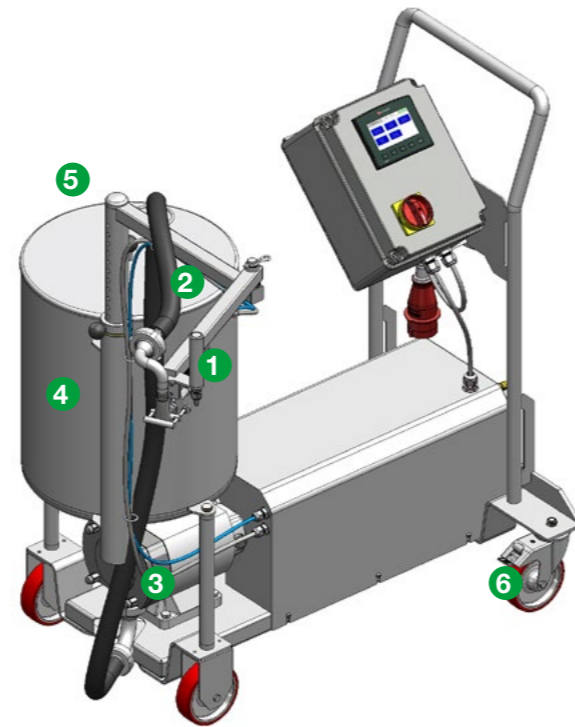
### For all types of yogurt, milk, whey, etc.

The **PN 500 E** and **PN 500 E+** are intended for users who would like to switch from manual to automatic filling. The pump can be used for filling milk, whey, yogurt, and fruit yogurt (containing fruit pieces up to 6 mm and solid pieces up to 4 mm in size). It is suitable for filling dairy and other products with viscosity up to 2,600 CPs and for quantities ranging from **0.2 to 2 litres**.

The **PN 500 E Adv** and **PN 500 E Adv+** are intended for advanced users and can be used for filling milk, whey, yogurt, fruit yogurt (containing fruit pieces up to 10 mm and solid pieces up to 8 mm in size), and other products. The pump's operation is very gentle on the products, fully preserving their quality. Furthermore, the pump is easy to clean and maintain. It is suitable for filling dairy and other products with viscosity up to 16,000 CPs and for quantities ranging from **0.1 to 2 litres**.

### BENEFITS

- 1 Automatic filling:** Fast and precisely\* measured volume of dairy products at the push of a button. Capacity 500 l/h. Manual closing and labelling.
- 2 Longer shelf life of products** due to the improved hygienic conditions. **The original quality of products is preserved.**
- 3 Simple homogenization of products:** pumping through the homogenization attachment results in a homogeneous yogurt.
- 4 50L buffer tank:** allows the fruit base and other ingredients or additives to be easily mixed in.
- 5 Easy cleaning:** the detergent can be prepared inside the buffer tank. The pump is used to circulate the detergent and thus clean the device.
- 6 Effortless repositioning** around the room. The device is placed onto the support on wheels.



### Controller\*\*

- 4.3" colour touch screen
- Volume setting in precise increments of 0.5 dL.
- Timer screen
- Fast access to programs
- Integrated filling counter

**Filling programs:** 6 selectable programs for various mediums or filling volumes.

**Setting options:** filling time, filling frequency, optional program naming, etc.

**Mixing program 1:** pressing the button activates the program, pressing it again stops the filling process.

**Manual program 1:** filling is active when the button is pressed and held. Filling stops when the button is released.

\* The filling tolerance depends on the viscosity of the product (2 to 4%).  
\*\*Serial for PN 500 E+ and PN 500 E Adv+

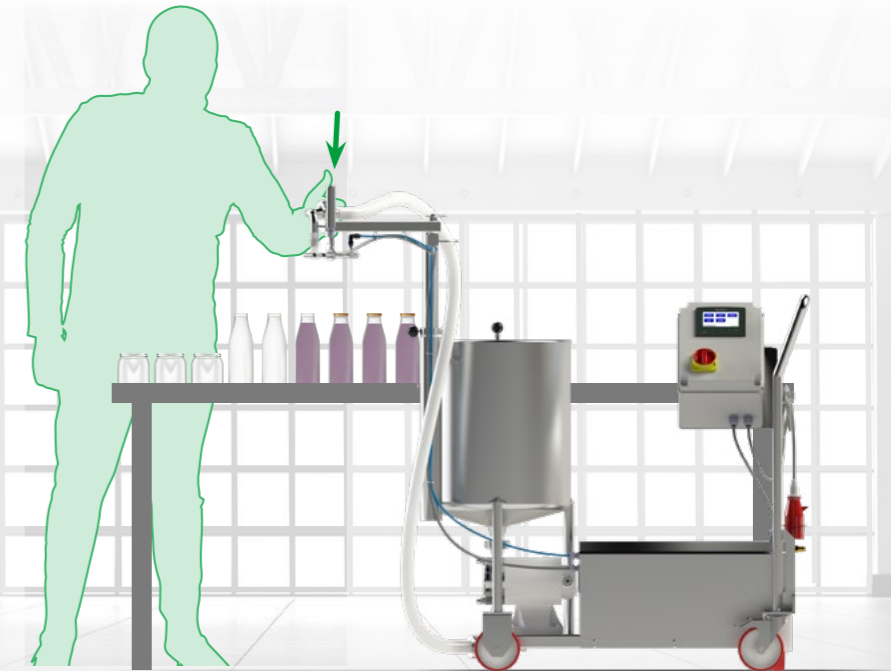


Operating process

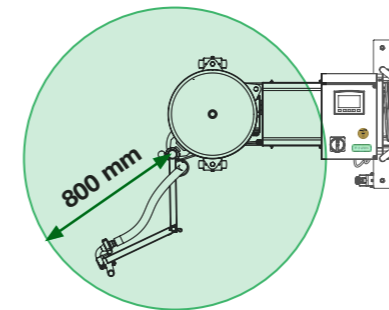


Program editing

### OPERATION:

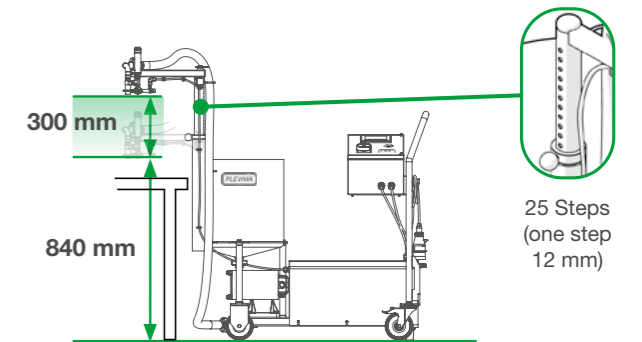


Recommended: filling inside the crate



#### Filling arm range

The device allows optimal **width range and height setting.**



### FAST, PRECISE, AND EFFECTIVE FILLING AND HOMOGENIZATION

#### Plain yogurt, milk, whey

The yogurt is poured from the kettle directly into the buffer tank where it can be homogenized using the hobby helical stirrer. Alternatively, pumping can be started immediately and the homogenization is carried out using the homogenization attachment that is installed in front of the filler outlet.

The pump pumps the yogurt until the dosing arm is reached. The arm's shape allows it to be moved easily in all directions (forward, backward, and up and down, depending on the height of the packaging). The user can place cups or bottles onto the cheese table beforehand. The filling arm can then be moved freely between bottles. The dosing volume can be set on the controller. Filling is started using the button on the filling arm which activates the dosing of the pre-set volume.

#### Fruit yogurt

The yogurt is poured from the kettle directly into the buffer tank where it can be homogenized using the hobby helical stirrer. When the yogurt is homogeneous, the fruit base is added into the buffer tank and then mixed in using the helical stirrer. This results in a solid and homogeneous fruit yogurt. Afterwards, filling can be started.



Pumping through the **homogenization attachment** results in a homogeneous yogurt.