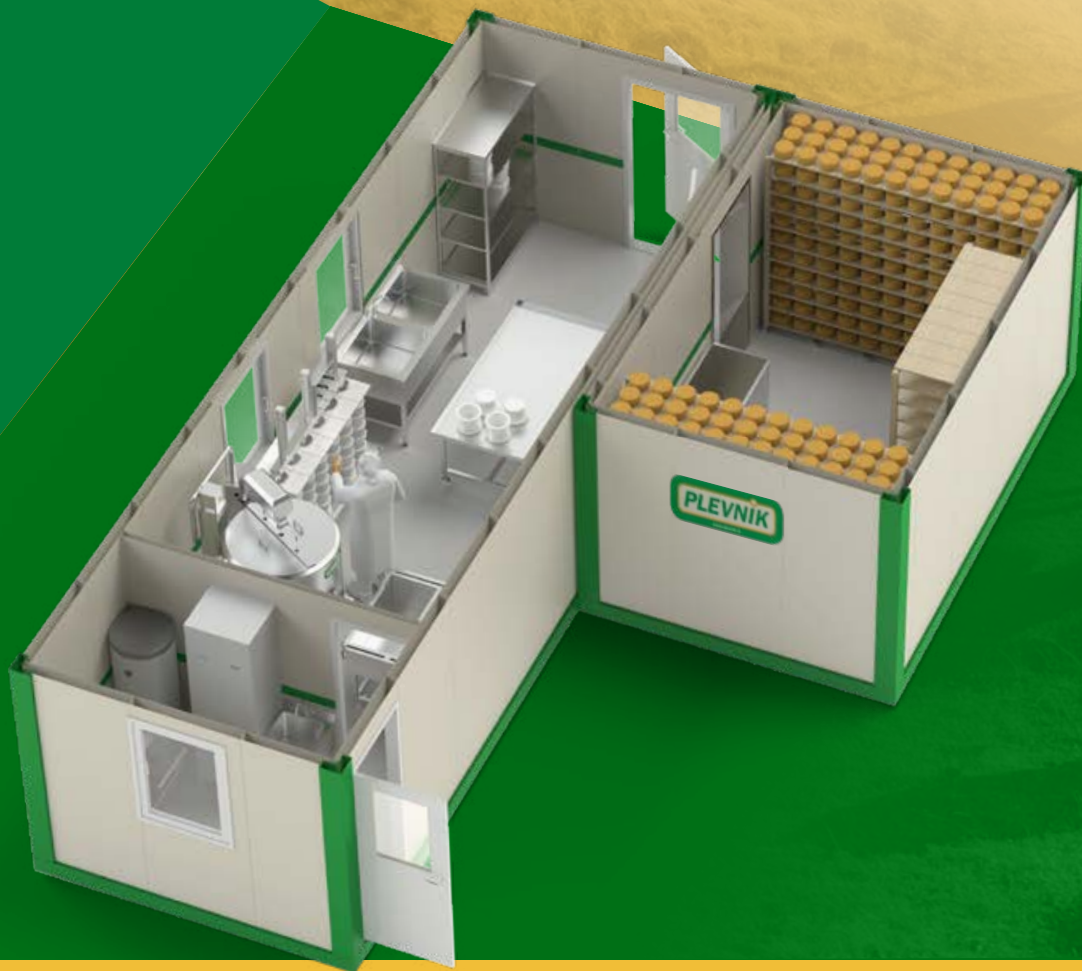


Get a dairy
up and running
quickly and easily



TURNKEY DAIRIES

SMMO100-500

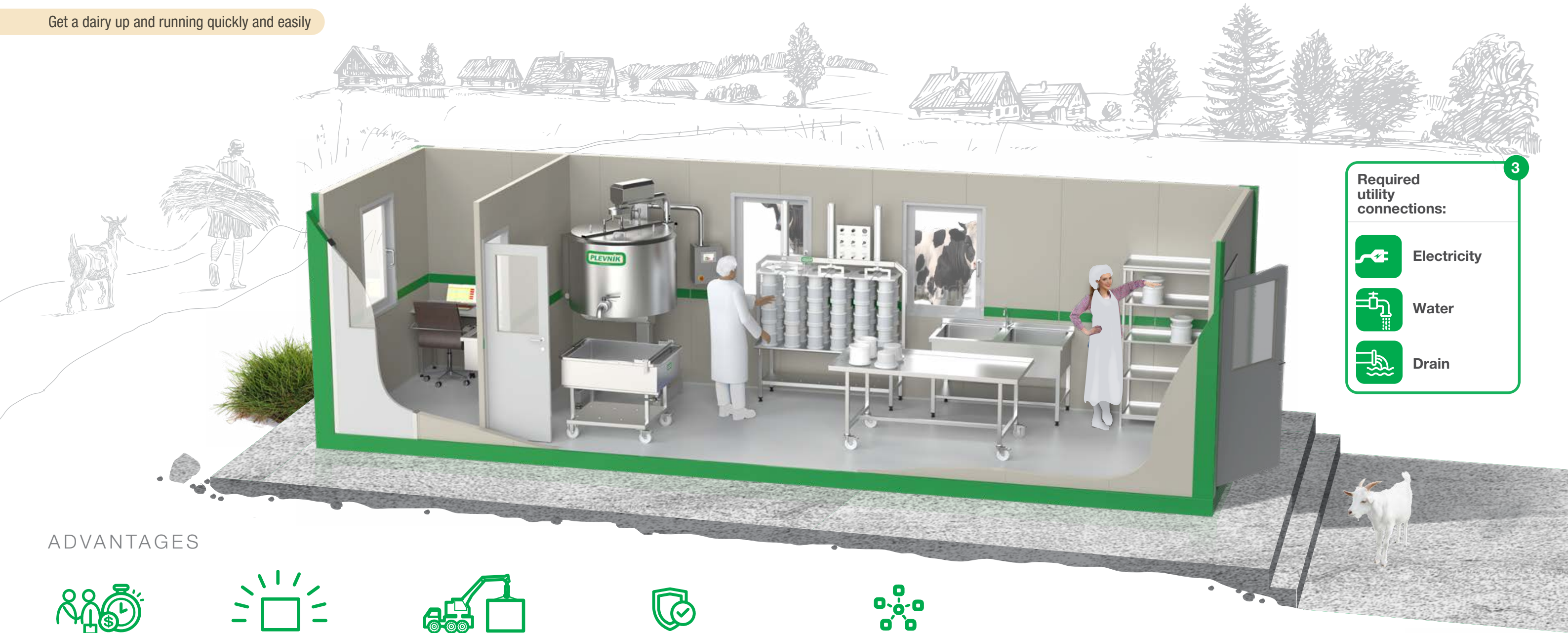


Add value to milk.

Turnkey dairies

SMMO100-500

Get a dairy up and running quickly and easily



3

Required utility connections:

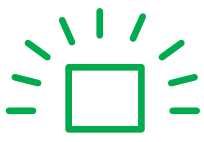
- Electricity
- Water
- Drain

ADVANTAGES



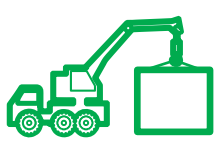
1
To your own dairy faster and with smaller investment.

From order to production in the shortest time possible. Obtain construction documentation* in an easier manner and **speed up the construction process by up to 20 times**; all this for less money.



2
Completely equipped for professional work

3D equipment layout rendering for the most efficient production. The facilities and the equipment meet the highest hygiene standards (HACCP) for the dairy industry.



3
Quick and easy start up

A dairy can be up and running **in one day**, once the ground is ready; all that's required is a simple foundation or platform. Required utility connections: **electricity, water and drain**.



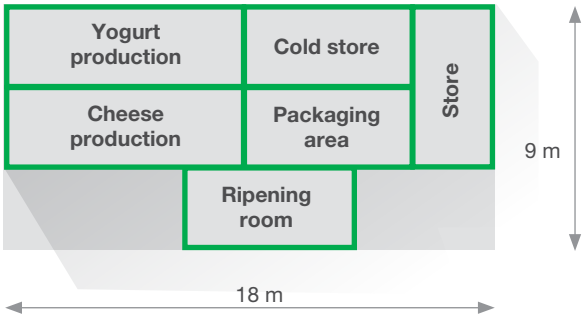
4
Know-how and 30 years of tradition with experience

Quality and efficient equipment, because we're experts in milk processing equipment. Equipment development is based on the feedback and experience of users from all around the world.



5
Extension modular options

A modular turnkey dairy can grow to match the volume of your dairy business. For example: increased storage, cold store – just pick and order an additional module, and we will deliver it as soon as possible.*



Expected lifespan of a turnkey dairy: **at least 20 years** (with suitable maintenance)



Plevnik products – in the service of the user



RELIABLE QUALITY



ENERGY-SAVING TECHNOLOGY



MULTI-PURPOSE USE



HIGH YIELD

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

* depends on Country (State)

SMMO100

DAIRY | 100 litres of milk/batch

25m²



Yogurt: liquid, solid, plain, fruit etc.
Fresh cheese
Butter

- For advanced users:
- **Pasteurizer** – automated control and temperature regulation
 - Heating up to 100 °C
 - Specialized for the **pasteurization of milk**, the production of yogurt, grilling cheese, curd and fresh cheese etc. (cheese table, rack)
 - **A cold store** for storing various end-products (yogurt, curd, milk etc.)



EQUIPMENT FOR VARIOUS DAIRY PRODUCTS

YOGURT:



Recommended!



Pasteurizer PH100
Yogurt stirrer
Reducing outflow
DN50/25



Cheese table
SM-147



Rack with
perforated
shelves

YOUNG CHEESE



Manual harps



Perforated
draining strip



One-piece
mould 0.3 kg



Salting vat
BS-50

BUTTER



Separator
315



Butter churn
PJ-13

ADDITIONAL CONTAINER EQUIPMENT



Sink – double



Professional
faucet with a shower



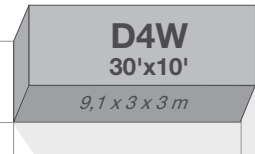
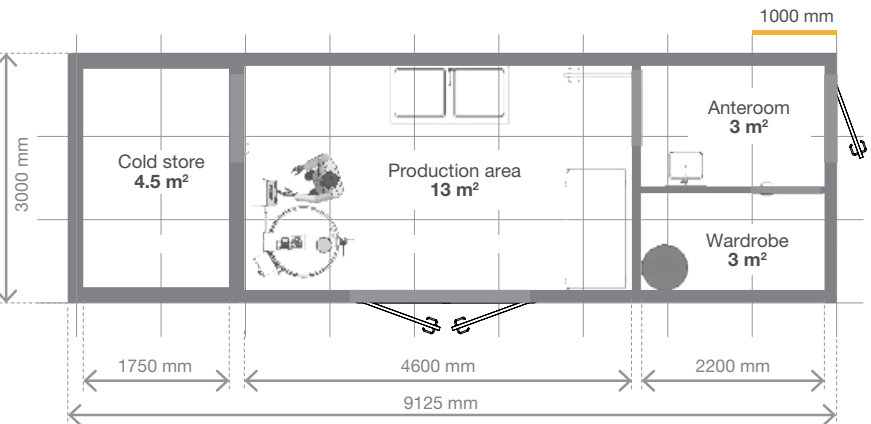
2 sinks -
hands-free



A connections through
the wall for milk



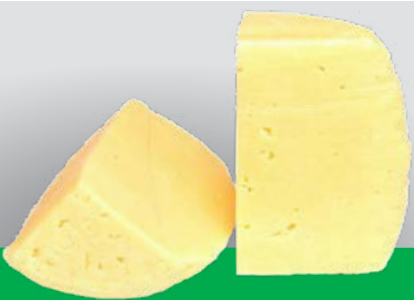
Temperature regulati-
on system



Required utility connections:



SMMO300Advanced



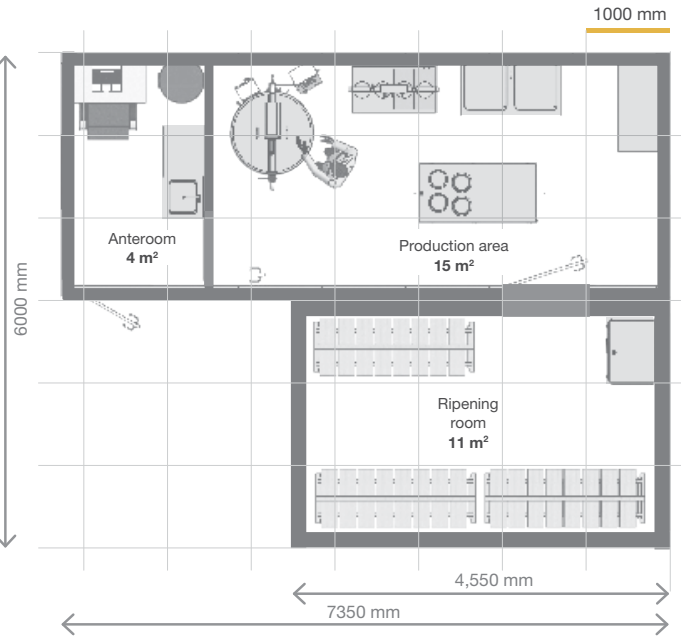
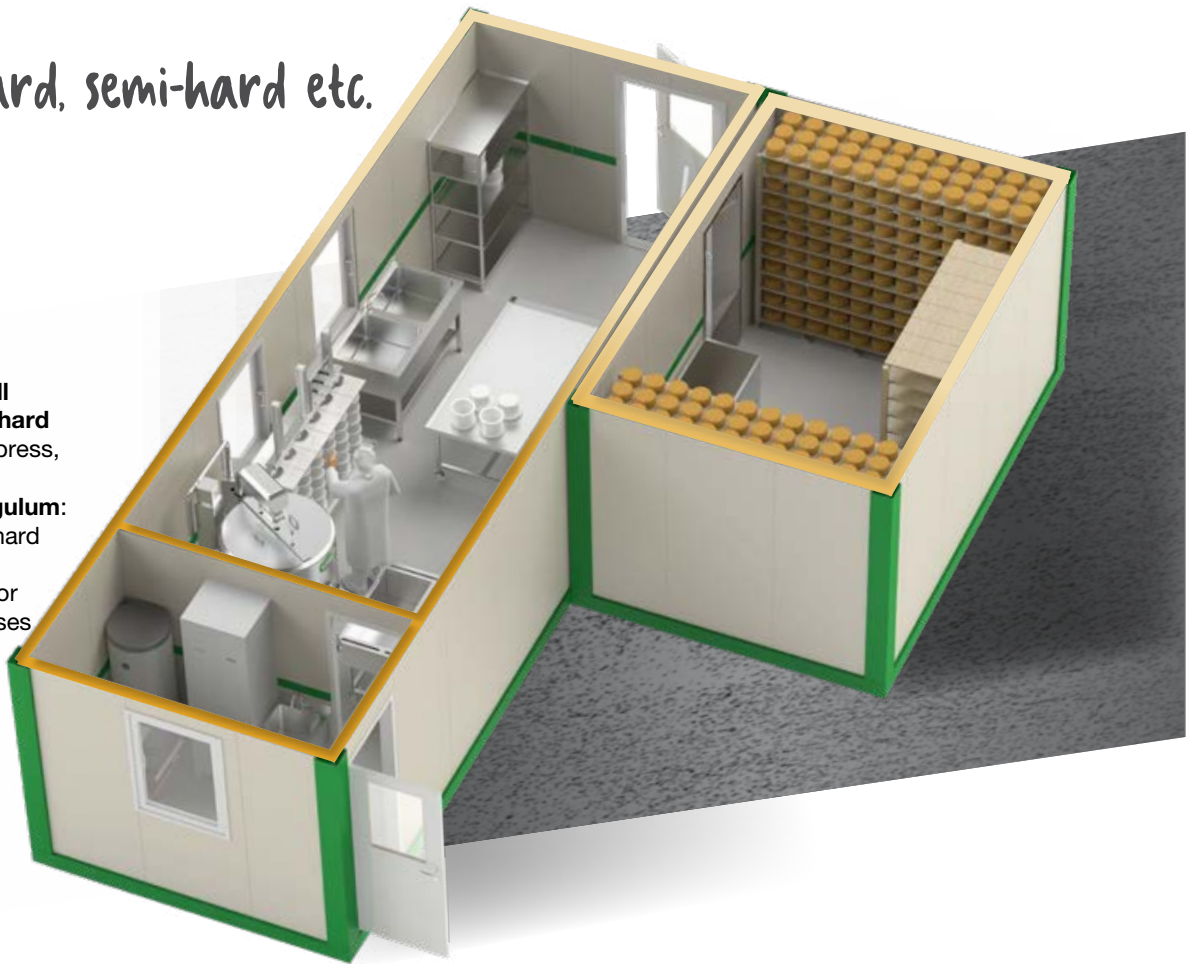
DAIRY | 300 litres of milk/batch

32m²



Cheese: Hard, semi-hard etc.

- For advanced users:
- **SKH cheese kettle** - Automatic temperature regulation
- Heating up to **90 °C**
- Specialized for making all types of hard and semi-hard cheeses (draining table, press, cheese table, salting vat)
- **Machine-cutting of coagulum:** for producing soft, semi-hard and hard cheeses
- **Ripening room** suitable for ripening all types of cheeses
- Different options for producing yogurt, butter etc.



D3W
24'x10'
7,3 x 3 x 3 m

+

M1W
15'x10'
4,6 x 3 x 3 m

Required utility connections:



EQUIPMENT FOR VARIOUS DAIRY PRODUCTS

SEMI-HARD CHEESE



Recommended!



Cheese kettle SKH 300 EL Professional



Pneumatic draining press POS-50



Cheese table SM-147



Two-piece mould 1 kg



Salting vat BS100



Milk pump JUNIOR (DN40, 58 l/min)

YOGURT



Central Z-stirrer for SKJ cheese kettle



Reducing outflow DN50/25

BUTTER



Separator 315



Butter churn PJ-13

ADDITIONAL CONTAINER EQUIPMENT



Sink – double



Professional faucet with a shower



2 sinks - hands-free



A connections through the wall for milk



Temperature and humidity regulation system in the ripening room

SMMO500Professional

DAIRY | 500 litres of milk/batch

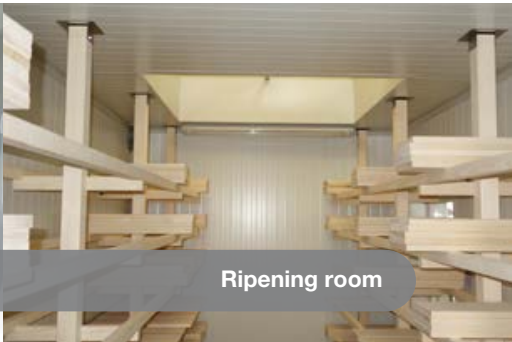
50m²



Dairy exterior



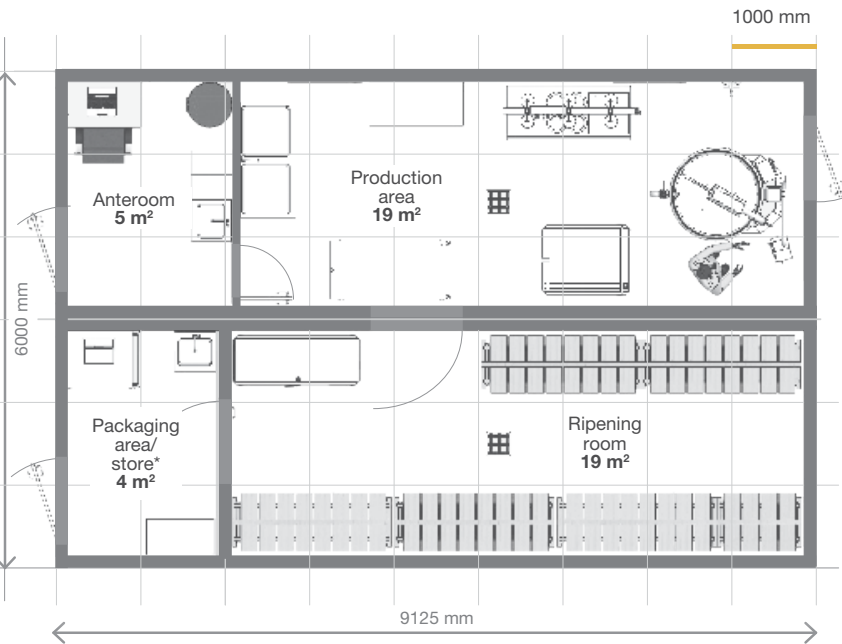
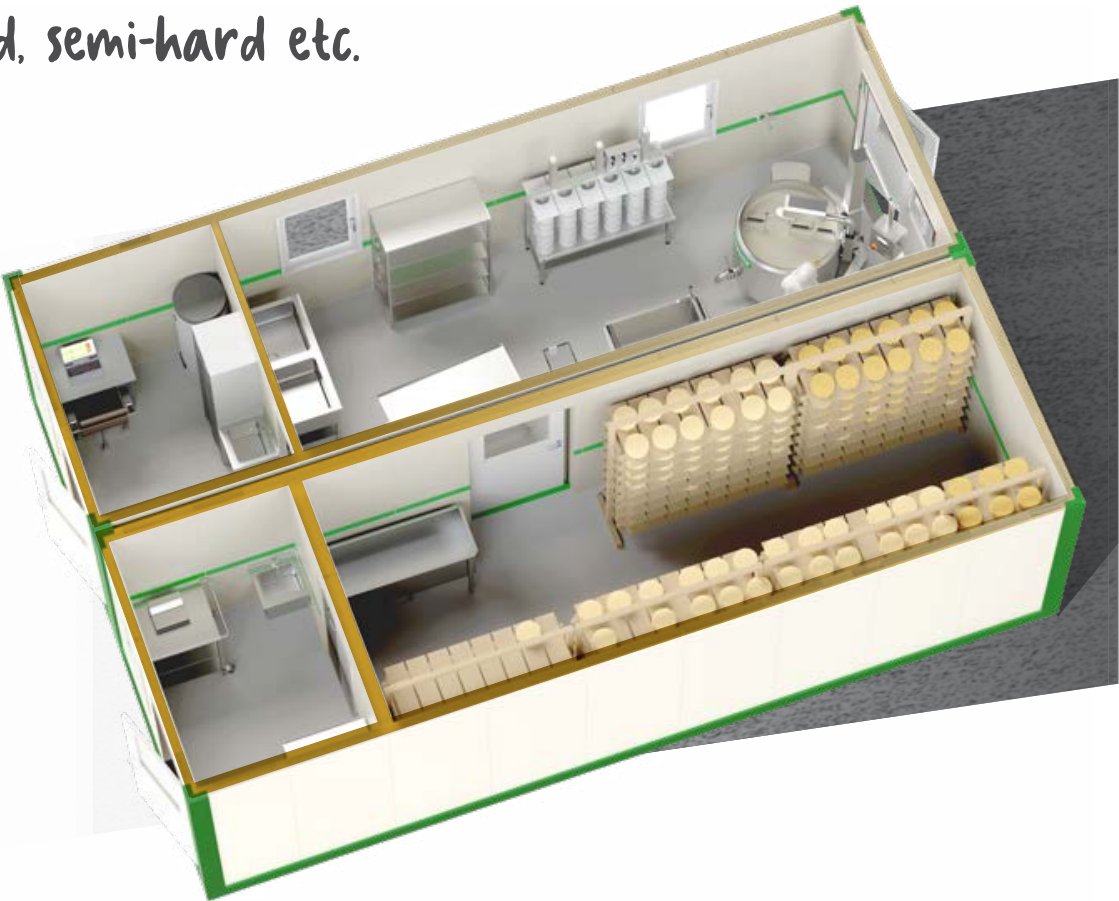
Production area



Ripening room

Cheese: hard, semi-hard etc.

- For professional users
- **SKH cheese kettle** - Automated control and temperature regulation
 - Heating up to **100 °C**.
 - **Machine-cutting of coagulum**: for producing soft, semi-hard and hard cheeses
 - **Ripening room** suitable for ripening of all types of cheeses
 - **Store module** (additional equipment) enables the quick and direct sale of products from the dairy.



D4W
30'x10'
9,1 x 3 x 3 m

+

M4W
30'x10'
9,1 x 3 x 3 m

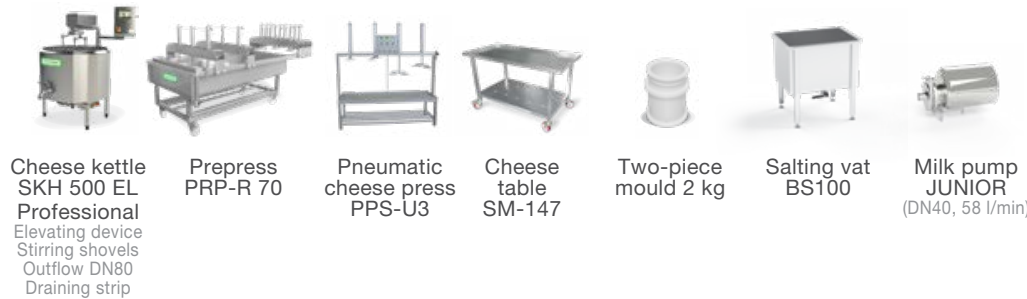
Required utility connections:



EQUIPMENT FOR VARIOUS DAIRY PRODUCTS

Recommended!

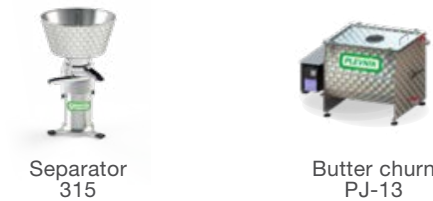
SEMI-HARD CHEESE



YOGURT



BUTTER



ADDITIONAL CONTAINER EQUIPMENT



SMMO500Premium

DAIRY | 500 litres of milk/batch

50m²



Dairy exterior



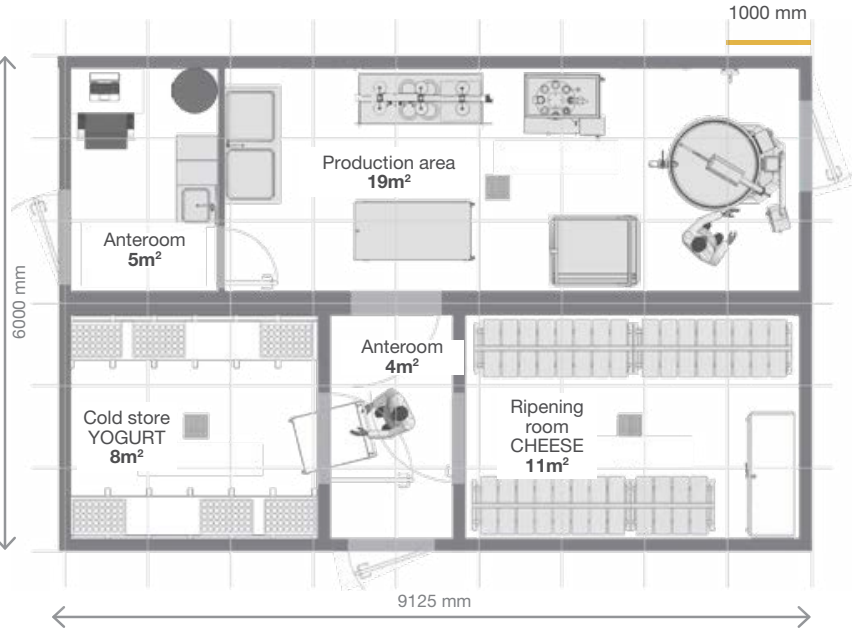
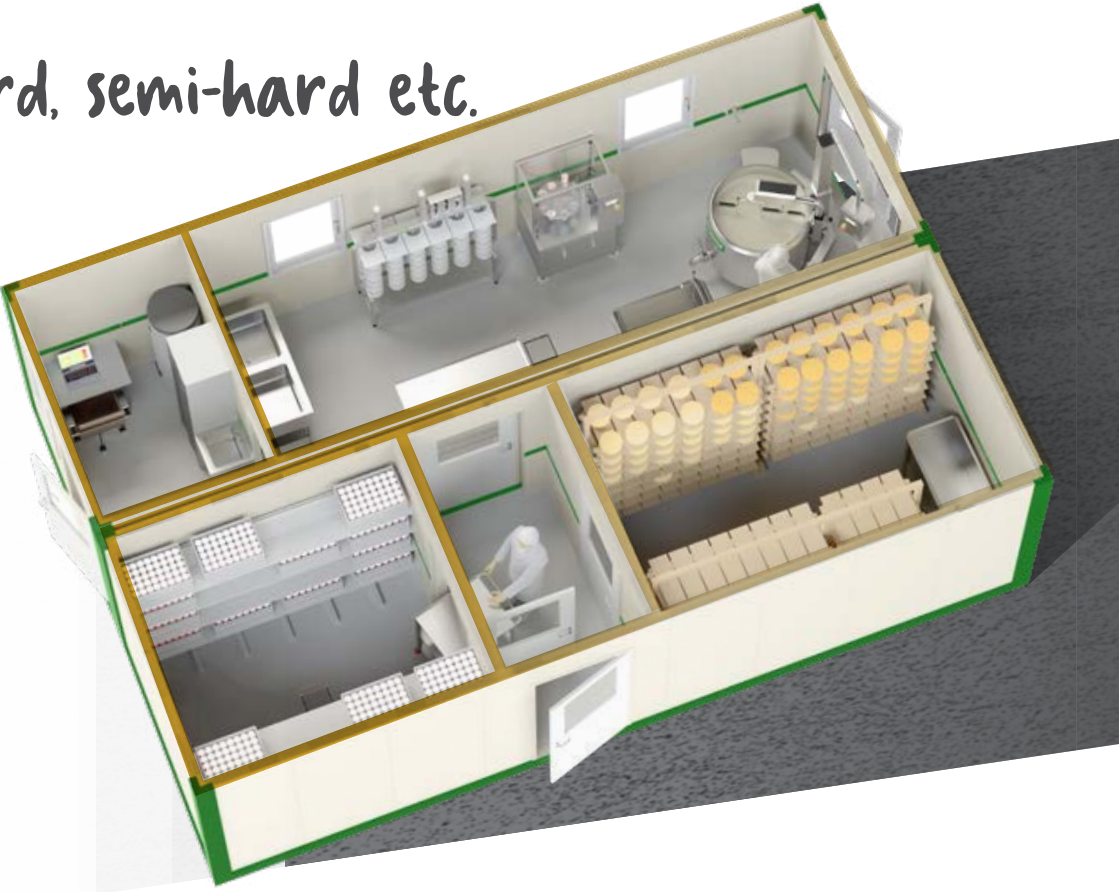
Production area



Cold store

Cheese: Hard, semi-hard etc. Yogurt

- For professional users and for a wide variety of dairy end-products
- **Cheese kettle SKH** - Automatic control and temperature regulation
 - Heating up to 100 °C.
 - **Machine cutting of coagulum:** for producing soft, semi-hard and hard cheeses
 - **Central Z-stirrer** for producing yogurt, pasteurized milk, ricotta etc.
 - **Ripening room** suitable for ripening all types of cheeses
 - **A cold store** for storing various end-products (yogurt, curd, milk etc.)



D4W

30'x10'

9,1 x 3 x 3 m

+

M4W

30'x10'

9,1 x 3 x 3 m

Required utility connections:



EQUIPMENT FOR VARIOUS DAIRY PRODUCTS

SEMI-HARD CHEESE



Recommended!



Cheese kettle SKH 500 EL Pro
Elevating device
Stirring shovels
Outflow DN80
Draining strip



Pneumatic cheese draining press POS-50



Cheese table SM-147



Two-piece mould 2 kg



Salting vat BS100



Milk pump JUNIOR (DN40, 58 l/min)

YOGURT



Priporočamo!



Central Z-stirrer For SKH cheese kettle



+ Reducing outflow DN50/25



Filling device PN 500 CS

BUTTER



Separator 600



Butter churn PJ-25

ADDITIONAL CONTAINER EQUIPMENT



Sink - double



Professional faucet with a shower



2 sinks - hands-free



A connections through the wall for milk



Temperature and humidity regulation system in the ripening room

CONTAINER MODULES

DAIRY

D

		[net]
D3	24'x8'	7,3 x 2,4 x 3 m
D3W	24'x10'	7,3 x 3 x 3 m
D4	30'x8'	9,1 x 2,4 x 3 m
D4W	30'x10'	9,1 x 3 x 3 m

Recommended!

Maximum snow load	1 kN/m²
Maximum floor load	5 kN/m²
Maximum ceiling load	0 kN/m²
Maximum wind force load	0.5 kN/m²



1m²

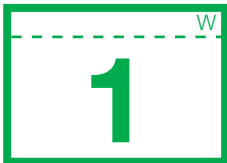
W = wider version
GROUND PLAN
(overhead view)

COLD STORE/
RIPENING ROOM

M

		[net]
M1	15'x8'	4,6 x 2,4 x 3 m
M1W	15'x10'	4,6 x 3 x 3 m
M2	20'x8'	6,1 x 2,4 x 3 m
M2W	20'x10'	6,1 x 3 x 3 m
M3	24'x8'	7,3 x 2,4 x 3 m
M3W	24'x10'	7,3 x 3 x 3 m
M4	30'x8'	9,1 x 2,4 x 3 m
M4W	30'x10'	9,1 x 3 x 3 m

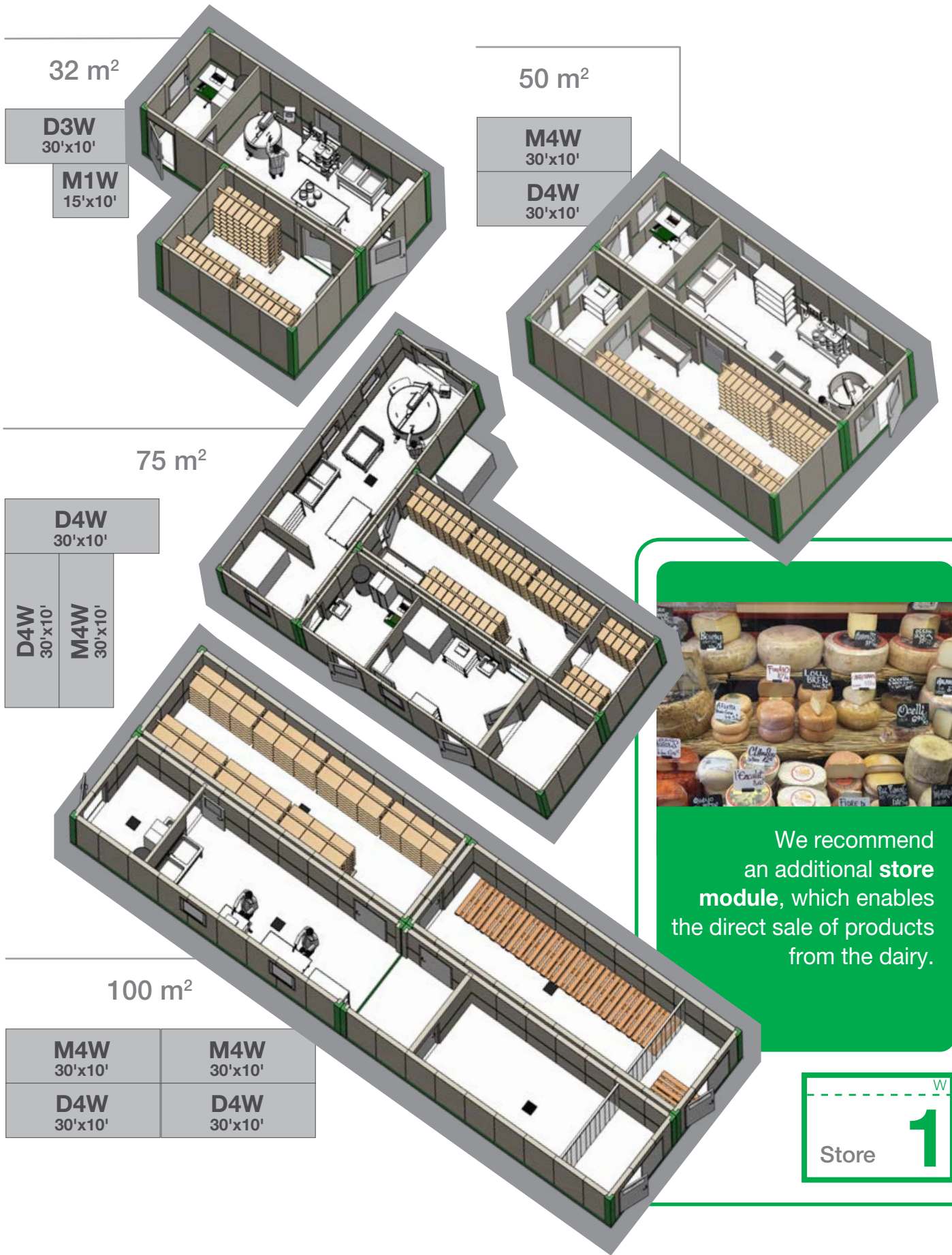
Maximum snow load	1 kN/m²
Maximum floor load	5 kN/m²
Maximum ceiling load	0 kN/m²
Maximum wind force load	0.5 kN/m²



1m²

W = wider version
GROUND PLAN
(overhead view)

Individual custom solutions

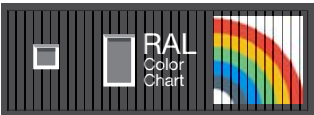


OUTER
FRAME
AND
PANELS

Your dairy can shine in attractive colours, images or wood.

You can use the smooth outer surface of the container for advertising. In this way, you can promote the sale of your products, as well as your brand of milk products.

Optional
colour selection



Optional
promotional stickers



Optional
wooden facade



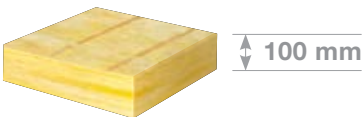
(The image is for reference only)

INSULATION

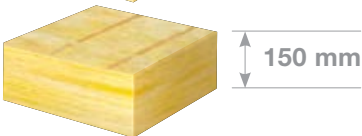
Save energy with good insulation

Energy-efficient container starts with well-insulated surfaces.

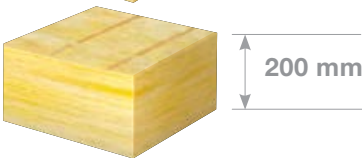
Insulation using mineral wool



100 mm



150 mm



200 mm

WALLS:

100 mm, $U=0,39 \text{ W/m}^2\text{K}$
all inner surfaces protected with Foodsafe metal sheeting

FLOOR:

150 mm, $U=0,24 \text{ W/m}^2\text{K}$
all inner surfaces protected with Foodsafe metal sheeting

CEILING:

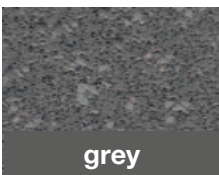
200 mm, $U=0,20 \text{ W/m}^2\text{K}$
all inner surfaces protected with Foodsafe metal sheeting

FLOORING

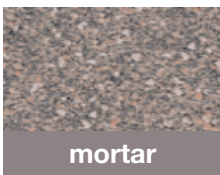
Optimal solution for working in high-humidity spaces and for easy cleaning

Flooring for professional use, durable, slip-resistant, cleaning-agent-resistant (optional colour selection)

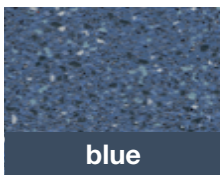
Plastic – washable flooring



grey



mortar



blue

DOOR

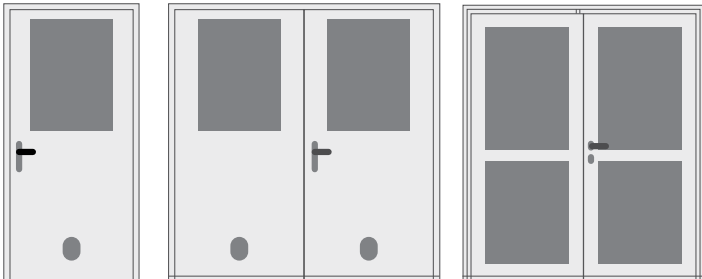
Robust door, insulated, moisture- and temperature-resistant

Professional use, durable, slip-resistant, cleaning-agent-resistant (optional colour selection)

Single and double door

- frame and panel from dyed aluminium,
- cylinder lock,
- panel insulation with 40 mm-thick styrofoam, $U=1,8 \text{ W/m}^2\text{K}$.
- thermopane glass glazing $U=1,6 \text{ W/m}^2\text{K}$.

Door designation and dimensions [mm]	
Single door	705 × 2060
Single door	805 × 2060
Single door	905 × 2060
Single door	1005 × 2060
Single door	1110 × 2060
Double door	1805 × 2060
Double door	1975 × 2060



COLD
STORE
DOOR

Good door insulation – small temperature loss

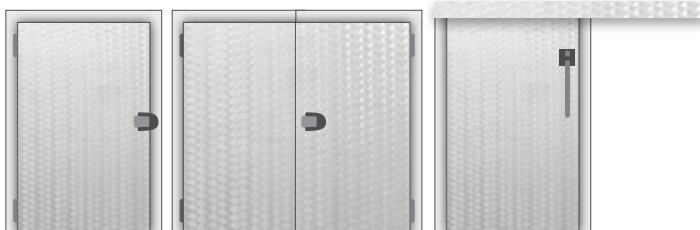
Standard door for heavily cooled spaces and small temperature loss

Door designation and dimensions [mm]

Single cold store door	1100 × 2100
Double cold store door	2000 × 2100
Sliding cold store door	1000 × 2100

Single and double INOX door

- stainless steel frame and panel,
- cylinder lock,
- panel insulation using expanded polyurethane, $U=0,9 \text{ W/m}^2\text{K}$.



WINDOWS

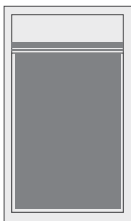
Natural light, insulated

Energy-efficient container and pleasant work in natural light

Window designation and dimensions [mm]

Single window	880 × 1370
---------------	------------

PVC single window with blinds and insect screen
Double glazing $U_w=1,6 \text{ W/m}^2\text{K}$



OPTIONAL:
Larger dimensions or triple glazing on demand

ELECTRICAL
elements

Low energy consumption, long lifespan

For humid spaces

LED LIGHTS
IP55



SWITCHES AND POWER SOCKETS
IP55



HEATING

Suitable for humid spaces (IP67), easy cleaning, integrated thermostat

ELECTRIC RADIATORS



AIR
ventilation

A powerful fan with a humidity sensor and timer

AIR SUCTION



Additional container equipment

PLEVNIK SMMO100-500



Sinks

Sink – hands-free
450 × 450 mm



Sink – double
1400 × 600 mm



Sink – single with storage area
1400 × 600 mm



Sink – double with storage area
2000 × 600 mm



Faucet

Professional faucet with a shower



TUBES

Tube on a reel



SHOE CLEANING DEVICE

Prevents the intake of dirt and pathogens into the room.



A Connections through the wall for milk

DN 25 / 32 / 40

Enables easy transition of raw materials through the walls with lower energy loss compared to alternative solutions (open door, window for piping).



COOLING UNIT

Cooling of the cold store
Cooling of the production area



RIPENING ROOM SYSTEM

Maintaining temperature and humidity in the ripening room



Dairy equipment

Add value to milk.

PLEVNIK

Equipment for making yogurt, cheese, curd, pasteurized milk etc.

Pasteurizers P



50 - 1500 l

Pasteurizers with cooling and heating PH – monoblock



100 l

Pasteurizer with cooling/heating unit PH



200 - 650 l

Flow pasteurizer PP



300 - 3000 l

Equipment for producing cheese, curd, ricotta, yogurt, pasteurized milk etc.

Cheese kettles SKH



50 - 1500 l

Cheese kettles with a copper inner surface SKH-Cu



300 - 1500 l

Cheese kettles with a cooling/heating unit SKH-H



200 - 650 l

Cheese kettle mini SKM



50 - 150 l

Equipment for making butter



For skimming milk
Separator SP

For efficient butter production
Butter churn for producing butter PJ



OTHER DAIRY EQUIPMENT

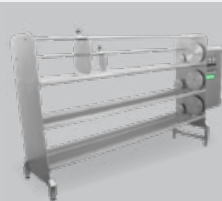
Prepresses



Cheese tables



Cheese presses



Draining press



Cheese cutting device



Cheese washing device



**PLEVNIK
CONTAINER
SOLUTIONS**

Built-in components of recognized European manufacturers to ensure **long-lasting, stable, and reliable quality.**

Foodsafe metal sheeting in accordance with standards

INOX cold store door - quality and energy-saving

LED lighting - lower energy consumption and more light

Insulation 100 mm

Insulation 150 mm

Ripening room (temperature and humidity control)

Floor insulation Ultima - suitable for humid areas

Windows with insect screen and blinds for protection against insects

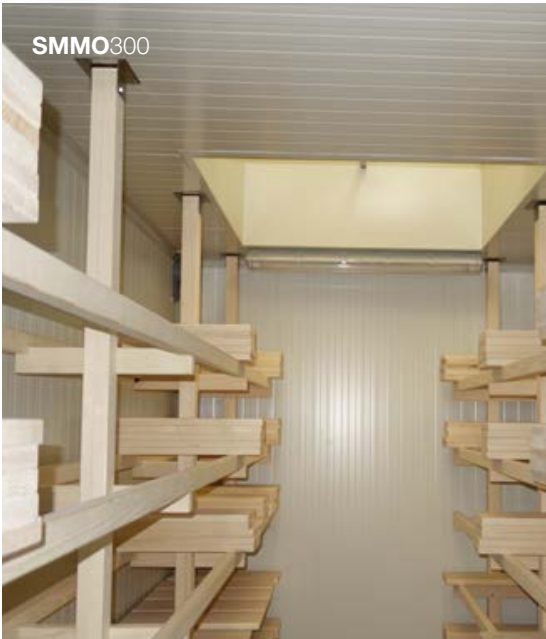
made in EU



Superior heating, cooling, and milk processing performance in all process phases is all I can say about the Plevnik cheese kettles. The best cheese, yoghurt and curd are the only logical outcome.

Ecological Farm Kukenberger,
Toni Kukenberger
Innovative
Young Farmer 2016

**★TRUSTED★
BY THE BEST.**





Complete dairy solutions

Plevnik products in the service of the user.

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



Consulting



Visit



Planning



Production



Assembly and start-up



More information

SMMO EN 18 04 2023

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

* All prices are informative and without tax (VAT). We reserve the right to change prices. Contact us for exact prices. The price includes the turnkey dairy (room) without the Plevnik devices. The devices shown indicate the possibilities for producing various milk end-products at different capacities. We reserve the right to errors and changes without prior notice. Delivery period: Delivery period for standard containers is 12-16 weeks. In case of an extension of the delivery periods for materials, we reserve the right to extend the delivery period. Warranty: 5-year warranty on the paint.



The milk processing equipment specialists.
Together we have created more than 4,000 successful cheese-making stories.

Representative: _____

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www.plevnik.eu