

Simple vat
for processing
fresh cheese



COAGULATION VAT

KB210-500



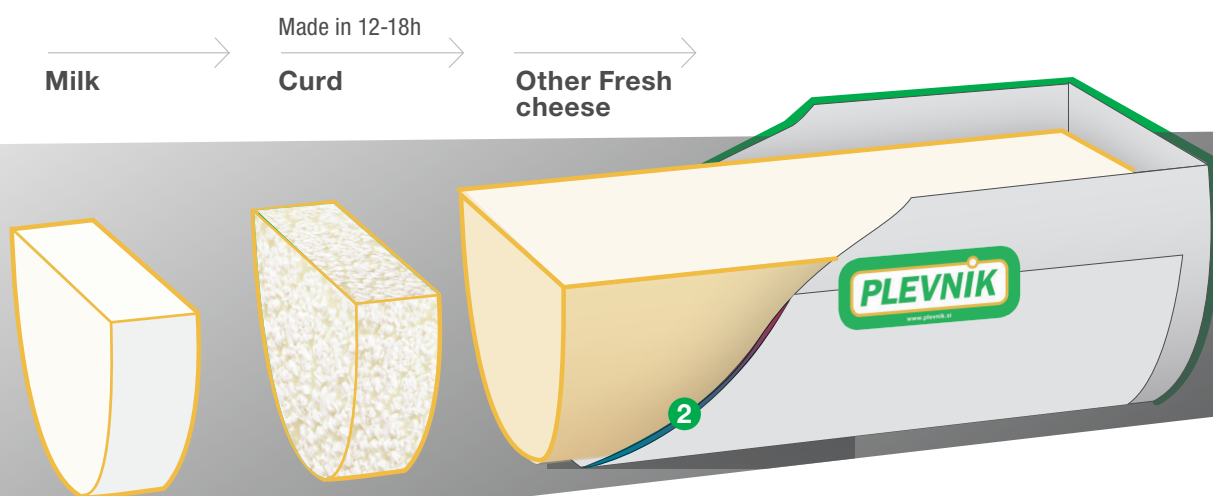
Add value to milk.

KB Coagulation vat

FROM MILK TO CURD, COTTAGE CHEESE AND OTHER FRESH CHEESES

Coagulation vat KB is intended for the production of **coagulated products** such as **curd, cottage cheese** and other **soft cheeses**. KB enables the whole long-lasting production process to be made in a single device - from heated milk to the final product.

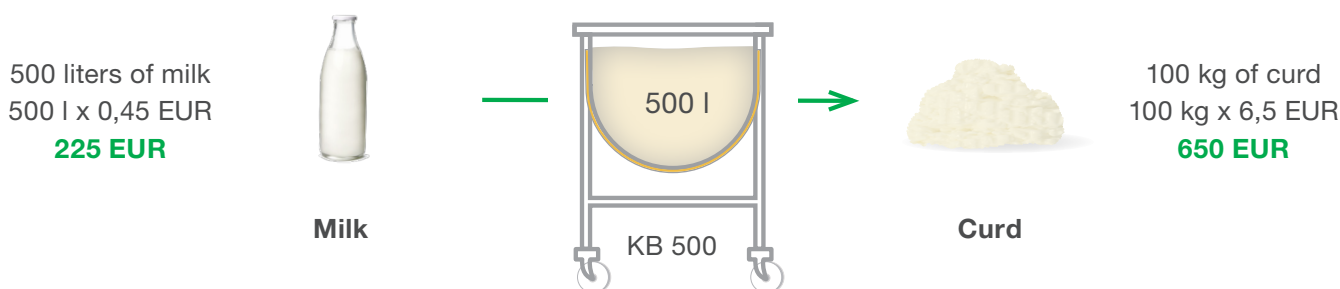
Beside **KB 210** for processing 60 -210 liters of milk, Plevnik offers also larger vat for 150-500 liters of milk: **KB 500, KB 500 Basic** without a double coat and **KBN 500** with a tilting mechanism. The vat is made from stainless steel W.Nr.1.4301 (AISI 304), appropriate for the use in food industry. For simple moving around the dairy all Plevnik coagulation vats have **1 support on wheels** as standard equipment.



Coagulation can take 30 minutes or overnight depending on the recipe. Recipes with more rennet and a shorter coagulation time are typically for firmer cheeses, and those that use little rennet and a long coagulation time are for softer cheeses.

When a cheesemaker's sales increases, **coagulation vat is a favourable way to enlarge the capacity of the dairy**. At the same time, a cheese kettle or pasteurizer can be used for other products such as pasteurized milk, different kinds of cheese, yogurt, and others. **Investment in a coagulation vat is approx. 4 times smaller** than in the cheese kettle. With coagulation vat you will improve, the economic efficiency of your dairy.

Quick return of investment



Only approx. 8 batches are needed to get the invested money back!

(In the calculation are taken into account: KB 500, approx. price of raw milk 0,45 €/liter, approx. price of curd 6,5 €/kg).

Coagulating vat

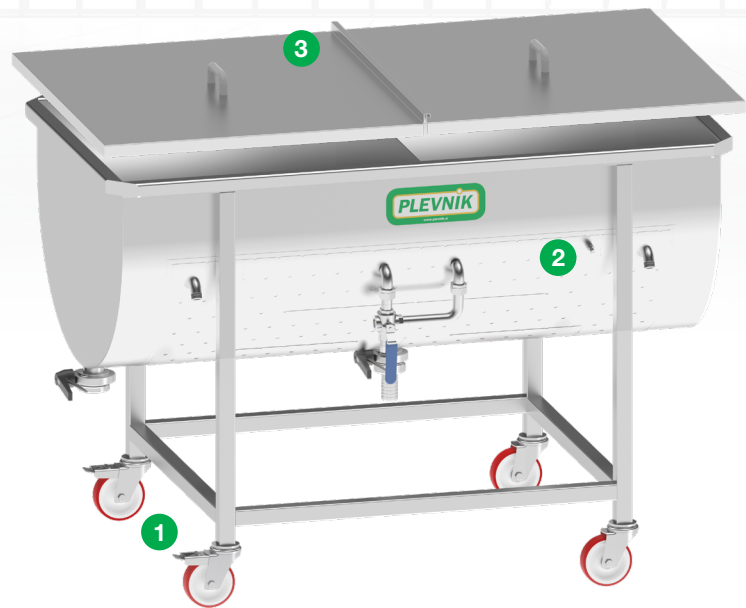
KB210-500

For curd production **maintaining the temperature is very important.**

In all seasons **2** double coat for heat exchange, ensures constant temperature in the vat. We also recommend a cover **3*** for KB210 or a two-part cover* for KB 500.

Cutting of the cheese mass is manual with a **4** vertical harp* or **5** "U" shape harp*, which is specially adjusted to a semi-circular shape of the coagulation vat.

Fixed dividing plate* **6** for KB 500, enables the simultaneous processing of two different batches or recipes of 250 liters or processing of only half of the normal volume (75-250 l) in this way can be adjust to demand on the market or the volume of milk on the farm.

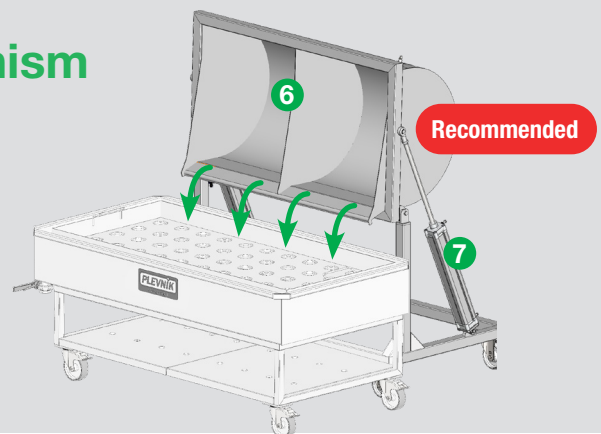


*Optional equipment:

Coagulating vat with tilting mechanism

KBN500

Version KBN 500 with a tilting mechanism **7** ensures simple emptying of the content, more ergonomic work and cleaning. Tilting works with two pneumatic cylinders, which are installed on the side of the vat. The lifting and lowering are regulated by a manual pneumatic valve. A compressed air connection (8 bar) is required.



Optional equipment:



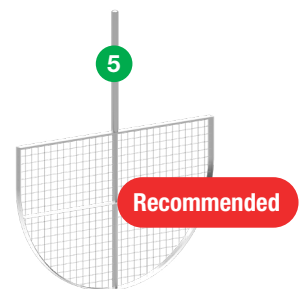
Cover or two part cover

Cover helps by **maintaining the warmth** and **preserving microbiological safety.**



Vertical cheese harp

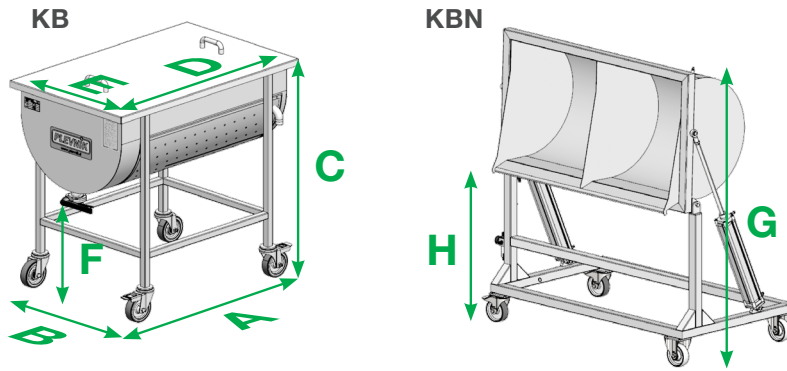
Is designed wide with two handles for ergonomic cross cutting.



Semi-circular cheese harp

Enables quick, even and efficient cutting along the coagulation vat. Better yield of cheese mass and higher quality - more homogeneous products.

Technical specification



	DIMENSIONS [mm]								CONNECTIONS			OPTIONS		CAPACITY		Weight [kg]	Connection of compressed air [bar]
	A	B	C	D	E	F	G	H	Inlet for heating water	Outlet for heating water	Out-flow valve	Tilting mechanism	Double coat	Minimum volume of milk [L]	Maximum volume of milk [L]		
KB 210	1075	710	1010	1000	600	490	/	/	3/4	3/4	DN40	/	●	60	210	70	/
KB 500 Basic	1580	925	1095	1500	800	450	/	/	/	/	DN50	/	/	150	500	115	/
KB 500	1580	925	1095	1500	800	450	/	/	3/4	3/4	DN50	/	●	150	500	125	/
KBN 500 Basic	1800	1045	1295	1500	800	/	1960	1030	/	/	/	●	/	150	500	180	8
KBN 500	1800	1045	1295	1500	800	/	1960	1030	3/4	3/4	/	●	●	150	500	190	8

● included / unavailable



KB EN 26 05 2023

Complete dairy solutions



CONSULTING



VISIT



PLANNING



PRODUCTION



ASSEMBLY AND START-UP

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



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

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