

For creation
of exceptional
cheese



SALTING VAT

BS50-300I



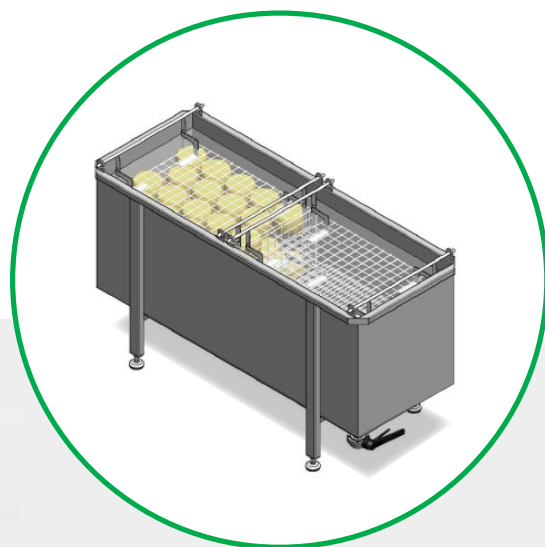
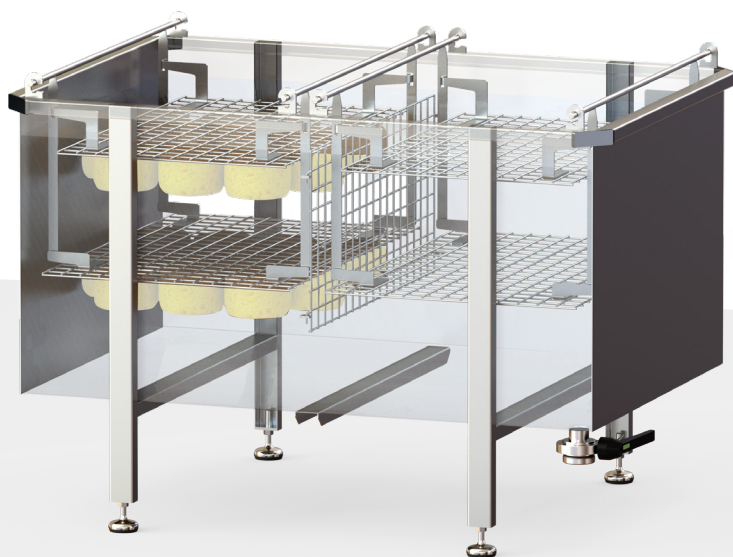
Add value to milk.

Simple and practical salting of cheese

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 cheese mass and it also contributes to the food safety as salt stops bacteria from spoiling the cheese.

Plevnik Salting vat 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**, which will make the use of the salt vat even more **simple, optimal and practical** (rotating the cheese is not necessary). The functionality of the salting vat can also be extended with automatic regulation of cooling and circulation/filtering.



Type	Dimensions - outside (vat) (mm)			Vat Volume (l)	Cheese mass* (kg)	Corresponds to Processing** (l / Day)
	Length	Width	Height			
BS 50	830 (750)	680 (600)	860 (600)	270	25 (50)	200 (500)
BS 100	1300 (1200)	900 (800)	860 (600)	650	50 (100)	500 (1000)
BS 150	1600 (1500)	900 (800)	900 (600)	720	75 (150)	800 (1500)
BS 200	1700 (1600)	1100 (1000)	900 (600)	960	95 (180)	1000 (1800)
BS 300	2600 (2500)	1100 (1000)	900 (600)	1500	150 (300)	1500 (3000)

*Estimated amount of cheese in 1 level (when choosing the upper grid: 2 level). In the calculation, the weight of the cheese is 2,5 kg (ϕ 200 mm).

**Assuming that the salting time is 24 hours and the cheeses are made from cow's milk.



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