

Ideal climate  
makers



**CABINET FOR  
CHEESE RIPENING** OZS700-1400  
**FERMENTATION** OZF700-1400

**PLEVNIK**

Add value to milk.

# Durable, reliable, efficient and easy to use

## Cabinet for fermentation and cheese ripening OZF and OZS 700-1400

**Cabinet for cheese ripening OZS 700 and 1400** are thermal (from 5 °C to 45°C) storage units, used for cheese ripening processes. Because of the controlled temperature and humidity system (relative humidity 50-95%), the cabinet creates an ideal climate and repeatable ripening of cheese. OZS is durable, reliable, efficient and easy to use, no experience is needed.



**Cabinets are the best choice for your product, because they allow you controlled conditions right whenever you need it.**



**Process repeatability:** Controlled temperature and humidity system ensure the repeatability of fermentation / cooling / ripening, so your product will have the best quality and constant reproducibility of product.

**Quality materials** ensure easier maintenance and durability of the device.

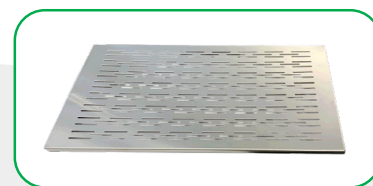
**Cabinet for fermentation OZF 700 and 1400** are thermal (from 5 °C to 45 °C ) storage units, used for fermentation processes. Because of the controlled temperature and maintaining time, the cabinet creates an ideal climate and repeatable fermentation for your high quality products. OZF is durable, reliable, efficient and easy to use, no experience is needed.



### Additional equipment:

Cabinets (OZS, OZF) have option of **1 glass door**, so you and your customer can always see your products and it looks nicer too.

For constant humidity in the cheese ripening cabinet, there is also an option for **2 humidification**, which is especially useful when small capacity of cheeses are ripening and when higher humidity is needed.



You can double the volume of space for fermentation or cheese ripening. If you need **more shelves 3** - you simply order additional - as many as you need. (Shelf load capacity: 40 kg)

Tip	Dimensions (mm)			Temperature range (°C)	Standard number of shelves	Max. number of shelves (120 mm spacing)	Max. product in cabinet	Power supply
	Width	Depth	Height					
<b>OZF 700</b>	710	800	2050 / 2100	5 - 45	4	10	100 l	230 V / 50 Hz
<b>OZF 1400</b>	1420	800	2050 / 2100	5 - 45	8	20	200 l	230 V / 50 Hz
<b>OZS 700</b>	710	800	2050 / 2100	5 - 45	4	10	50 kg	230 V / 50 Hz
<b>OZS 1400</b>	1420	800	2050 / 2100	5 - 45	8	20	100 kg	230 V / 50 Hz

\* Estimated yogurt packing in 250g cups and weight of cheese is 2 kg with diameter of 200 mm.



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