

Energy efficient
kettle



The NEW Generation
of the Cheese kettle!

CHEESE KETTLE-ELECTRIC

SKE200-500

Discover the new, affordable cheese kettle - simple and powerful!

Introducing a completely **redesigned cheese kettle** that combines advanced electric heating coat technology with a focus on cost-efficiency, optimum performance and ease of use. Designed for both small and large cheesemakers, this kettle has a simplified design **for cheesemakers making cheese, cottage cheese and other coagulated dairy products.**

The innovative electric heating mantle and the heating base surrounding this kettle ensure efficient and even heating without the need for complicated water

systems. This design allows for faster temperature adjustments, giving you greater control over the cheese-making process, along with exceptional flexibility and ease of operation. In addition, the boiler is affordable and **designed to reduce maintenance costs, making it a smart investment for your cheese production.**



Add value to milk.

ELECTRIC CHEESE KETTLE:

- **Versatile** - ideal for cheese making and other dairy products where refrigeration is not required. It's **user-friendly**, just plug it in and it's ready to go.
- **Affordability and low maintenance costs** - the **rapid response to temperature** makes this boiler cost-effective for a wide range of cheese producers, from small to large.
- **Efficient cheese production** - the universal propeller agitator for the electric boiler is based on years of experience in milk processing. **The simple control of temperature, speed and direction** via the control cabinet allows the desired temperature, speed and direction of mixing to be achieved precisely.
- **Energy efficiency** - allows manual **adjustment of the heating area**, depending on the amount of milk in the kettle.



- 1 Universal propeller mixer. 2 Control box for speed and direction control of the agitator, and control of the heating power. 3 Energy efficient coat. 4 Electricity connection.

Additional equipment:



Cheesemaking kit

It features a specially shaped, sharpened and polished harp with thin blades for precise and smooth cutting, resulting in more cheese and less cheese dust.



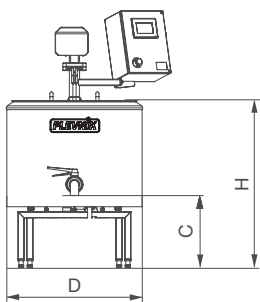
Cooling spiral

A cooling spiral that is immersed in the product and cools the product with the help of water from the water circuit, expanding your range of finished products.



Working platform, elevating device

Easier access, higher outlet and easy decantation of the cheese mass to the draining table. Safe, efficient and ergonomic process control.



Technical information:

Type	Heating power (kW)	Dimensions (mm)			Outlet
		D	C	H	
SKE 200	11	800	400	960	DN65
SKE 300	15	970	400	960	DN65
SKE 500	19	1090	330	940	DN65

Connection power: 400V 3N 50Hz

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