

Ideal climate
makers



CABINET FOR CHEESE RIPENING FERMENTATION

OZS720-1420

OZF720-1420



Add value to milk.

Durable, reliable, efficient and easy to use

Cabinet for fermentation and cheese ripening OZF and OZS 720-1420

Cabinet for cheese ripening OZS 720 and 1420 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.

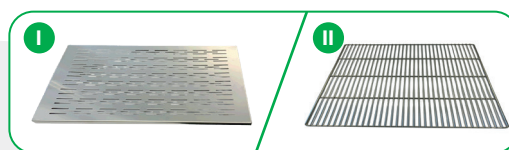
Cabinet for fermentation OZF 720 and 1420 are thermal (from 5 °C to 45 °C) storage units, used for fermentation processes. Because of the controlled temperature and maintaining time, the cabinet creates an ideal climate and repeatable fermentation for your high quality products. OZF is durable, reliable, 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 storage space, with ordering more **3 shelves**.

Tip		Width	Depth	Load capacity
I. Shelf	OZF	650	530	40 kg
II. Grid shelf	OZS	650	530	20 kg

Tip	Dimensions (mm)			Temperature range (°C)	Standard number of shelves / *grids	Max. number of shelves (120 mm spacing)	Max. product in cabinet	Power supply
	Width	Depth	Height					
OZF 720	710	840	2050	5 - 45	4	10	100 l	230 V / 50 Hz
OZF 1420	1420	840	2050	5 - 45	8	20	200 l	230 V / 50 Hz
OZS 720	710	840	2050	5 - 45	4*	10	50 kg	230 V / 50 Hz
OZS 1420	1420	840	2050	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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