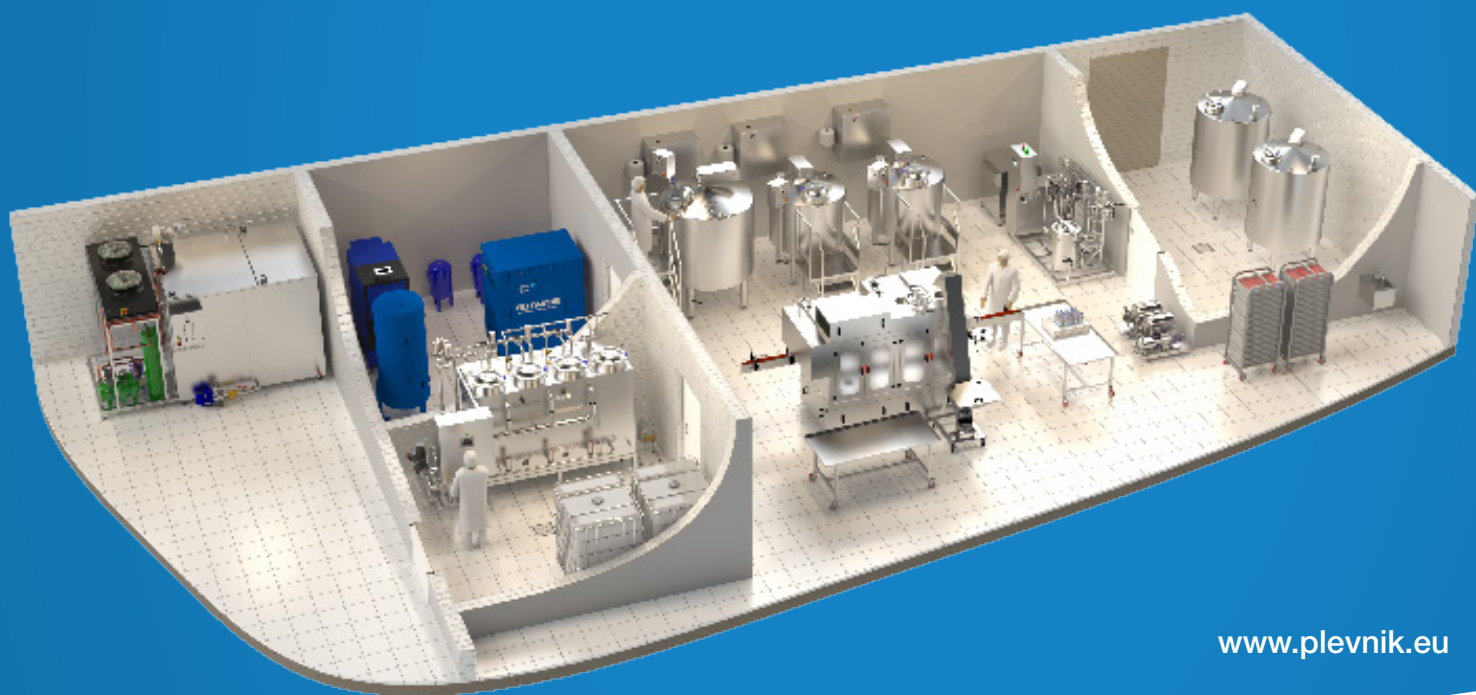


FROM IDEA TO PRODUCT

Complete industrial solutions.



www.plevnik.eu



PLEVNIK

Add value to every batch.

We are specialists in processing equipment.



About company

TRADITION:

The company Plevnik was founded in 1992. In all this time, it has remained in family ownership and now employs more than 70 people. With our own knowledge and many years of experience, we realize our strategic goals and follow our vision. We offer top quality products comprehensive solutions and professional support to all our customers around the world. In Europe, we are one of the leading companies in the field of equipment for milk processing (up to 2000 l) and related industries.

OWNED DEVELOPMENT:

With our own R & D department, we develop new products. With innovations we are upgrading existing products by developing the best technical, energy and economic solution, while offering our customers a pleasant user experience.

OWN PRODUCTION:

Own production enables us to fully control all stages of production. This enables us to achieve the highest quality standards. We have certified working procedures, welders and modern technical equipment for welding and machining of materials.

RELIABLE QUALITY:

We work in the company according to the »Work smart and hard« principle, therefore thoughtfully, with knowledge and persistence. We are aware that the top products come from high-quality basic materials, and therefore we perform quality control at the input materials and during the whole production. Each product goes through final mechanical, functional and visual control.

WHY PLEVNIK?

- We listen to your requests and offer professional consulting.
- We manufacture innovative products that are based on our own knowledge.
- We offer complete technological solutions tailored to your needs.
- Our products are reliable and of high quality.
- We offer up-to-date technical support.

Together we created more than 5.000 successful stories.



Team



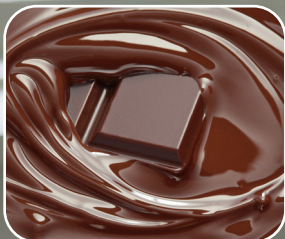
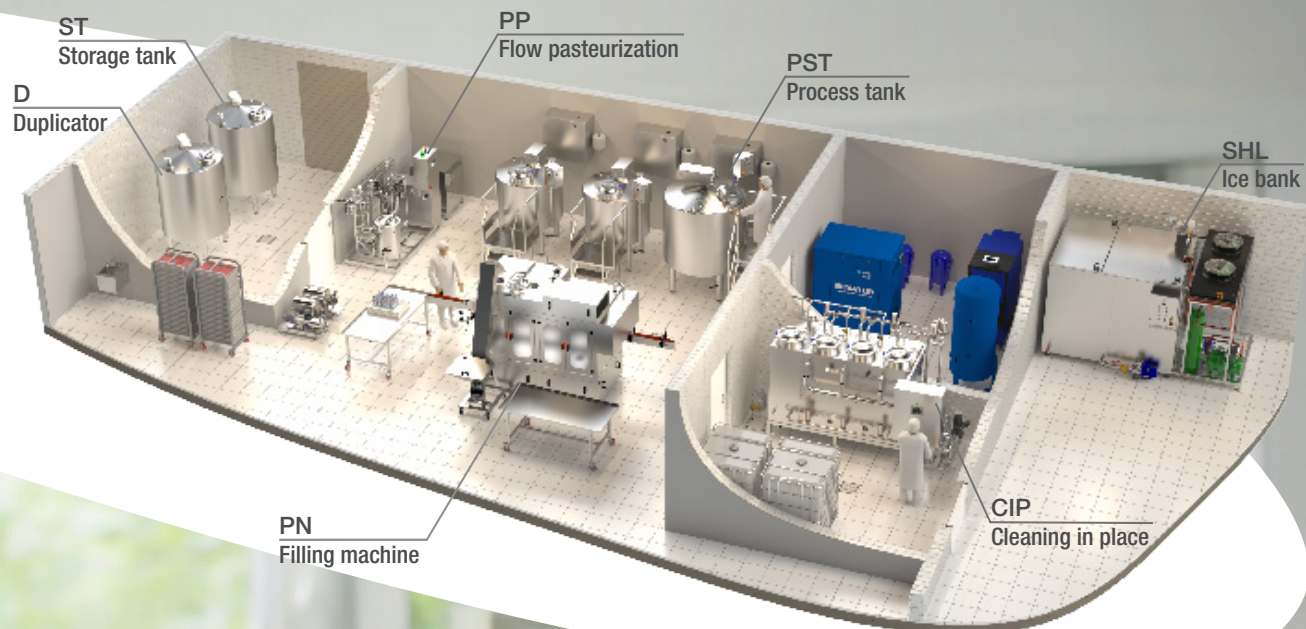
Precision & Quality



Development



PROCESS EQUIPMENT



Products

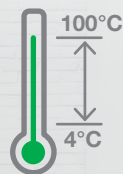
Chocolates
Marmelades
Puddings
Pasteurized milk
Yogurts
Liquid yogurts
Kefirs
Cheeses
Ketchups
Sauces
Creams
Panna cottas
Rice milks
Parfumes
Oils
...

Support equipment for

Pasteurization
Stirring
Filling
Storing
Cleaning
Cooling
...

PST250-3000

Process stirring tank



Benefits:

- Automated processes
- Dedicated stirrers
- Reliable thermal treatment
- Two simultaneous stirrers
- Heating up to 2 °C/minute

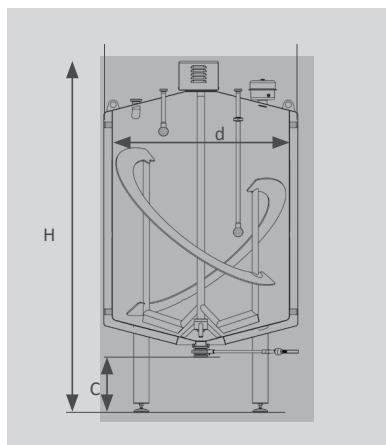
Technical description:

- universal device for thermal treatment and stirring of products with density up to 50.000 cPs
- suitable for dairy, bakery, cosmetics, pharmaceuticals industry
- applicable for: milk, whey, yogurts, lactic cheese, creams, chocolate, marmalade, pudding, ketchup, sauces and more
- three-part, energy saving, insulated tank with conical bottom, made of stainless steel AISI 304 / AISI 316
- laser welded exchanger for maximal heat exchanging area on wall and bottom
- maximal working pressure in the exchanger: 3 bar
- maximal temperature in the exchanger: 115 °C
- welded cover with manhole and air valve
- CIP cleaning in place system (closed execution)
- MC 500 or MC 700 touch-screen controller with up to 10 thermal treatment programs (option)
- connections for heating/cooling water
- power supply 400V 3N 50Hz

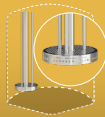
Application:

- The process stirring tank allows thermal treatment in a temperature range between 4 °C and 100 °C.
- Heating is done by: and outside hot water boiler, electrical heaters or electrical heaters in combination with a hot water.

Dimensions:



Type	Dimensions (mm)						
	Inside diameter d	Outside diameter D	Height H	Outflow height C	Water connections	Product inlet	Product outlet
PST 250	Ø 750	Ø 860	1420	300	1"	DN 40	DN 65
PST 500	Ø 900	Ø 1020	1720	300	5/4"	DN 50	DN 65
PST 750	Ø 1030	Ø 1150	1950	400	5/4"	DN 50	DN 65
PST 1000	Ø 1185	Ø 1300	2000	400	5/4"	DN 50	DN 65
PST 1500	Ø 1185	Ø 1300	2500	400	6/4"	DN 50	DN 65
PST 2000	Ø 1430	Ø 1550	2400	400	6/4"	DN 50	DN 65
PST 3000	Ø 1600	Ø 1740	2800	400	2"	DN 50	DN 80

STIRRERS						MIXERS						
Your products	Viscosity (Cps)	Helical TYPE 2 R 17–50 rpm 21–120 m/min	+ scraper	Helical TYPE 3 R 25–70 rpm 25–160 m/min	Propeller TYPE 1 R 19–37 rpm 20–150 m/min	Propeller TYPE 2 R 20–200 rpm	Substance	Viscosity (Cps)	Dispersion LIGHT 500–1500 rpm	Dispersion PRO 600–3000 rpm	Dissolver 500–1500 rpm	Screw 30–120 rpm
												
Milk	3					   	Guar gum 0.5%	130	  			
Guar gum 0.5%	130					   	Sugar 20%	500	    			
Sweet cream	200				  		Sugar 40%	1000	    			
Whey	500						Powders - type 1	1000	    			
Lactic cheese	500						Sugar 60%	1500	    			
Liquid yogurt	1000			   	  		Sugar 80%	2000	  			
Ketchup	1000			   			Powders - type 2	3000	    			
Stirred yogurt	2200	   		   			Guar gum 1%	4000	     	  		
Yogurt	2600	   		 			Powders - type 3	4000	   	  		
Tomato sauce	2600	   		 			Guar gum 2%	16000	   	   		
Chocolate	2800	  						0.01–0.5	  	   	 	
Greek yogurt	3500	  					Solid particles(mm)	0.5–2.0	    	   	 	
Guar gum 1%	4000	  						2.0–6.0	    	  		
Marmalade	8500	  						6.0–...	  	   	   	  
Pudding	9000											
Rice pudding	10000	 										
Spreads	15200	  										
Guar gum 2%	16000	  										
   	Highly recommended	  	Recommended	 	Good		Good with limitations		Accessory			

The **Dispersion stirrer LIGHT** performs optimal mixing without air entrainment. The stirrer can be used for suspension, dispersion, and homogenization processes of low-viscosity products. The dispersion head has custom-made holes tailored to the process.

The **type 2 Helical stirrer** is a universal stirrer. Its design provides gentle mixing of the product along with an effective pumping effect. The stirrer is capable of strongly displacing the product from the top to the bottom of the tank.

The **type 3 Helical stirrer** provides a good pumping effect. Its T-shaped design creates a spiral flow pattern, enabling gentle mixing of the product along with efficient pumping for semi-viscous products.

The **type 1 Propeller stirrer** provides an effective pumping effect. Its centered position and the arrangement of blades in one, two, or more rows ensure thorough mixing of the product from the top to the bottom of the tank.

The **type 2 Propeller stirrer** delivers an efficient pumping effect. Its position and design direct this pumping action vertically within the tank, preventing solid particles from settling at the bottom.

The **Dispersion stirrer LIGHT** performs optimal mixing without air entrainment. The stirrer can be used for suspension, dispersion, and homogenization processes of low-viscosity products. The dispersion head has custom-made holes tailored to the process.

The **Dispersion stirrer PRO** delivers high-performance mixing across the micro and macro range without air entrainment, separating and breaking down agglomerates through a controlled wetting-out process. It is used for suspension, dispersion, and homogenization of semi-viscous products, with a dispersion head featuring custom-made slots tailored to the process.

The **Dissolver stirrer** is used in emulsification and dispersion processes. It is designed for mixing liquid products with dispersed solids or for high viscous products.

The **Screw stirrer** provides an efficient vertical flow for mixing, gently handling semi-hard pieces without damaging them and effectively mixing highly viscous products. It works together with the type 2 and 3 helical stirrers, continuously supplying them with unmixed product.

Note: Rotation speeds depend on the vessel dimensions.

Heating options:

HW

Heating up to 100 °C

- connections to an external heating system
- control panel with basic/advanced heating regulation

Type	Heating power (kW)*
PST 250 HW	35
PST 500 HW	65
PST 750 HW	65
PST 1000 HW	95
PST 1500 HW	95
PST 2000 HW	150
PST 3000 HW	200

EL

Heating up to 100 °C

- electrical heaters 20–90 kW
- expansion vessel, safety valve, manometer, pump
- control panel with basic/advanced heating regulation

Type	Heating power (kW)
PST 250 EL	20
PST 500 EL	36
PST 750 EL	40
PST 1000 EL	60
PST 1500 EL	90
PST 2000 EL	120

EW

Heating up to 100 °C

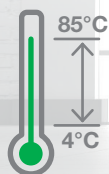
- electrical heaters 20–60 kW
- connections to an external heating system“
- expansion vessel, safety valve, manometer, pump
- control panel with basic/advanced heating regulation

Type	Heating power (kW)
PST 250 EW	20
PST 500 EW	36
PST 750 EW	40
PST 1000 EW	60
PST 1500 EW	90
PST 2000 EW	120

* Recommended power for the preparation of hot water with an oil or gas-powered heating boiler. Preparation of hot water is not included.

D4000-6000

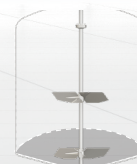
Duplicator



STIRRERS



**Helical
TYPE 4**
R 25–70 rpm



**Propeller
TYPE 1**
R 19–37 rpm



Benefits:

- Large processing capacity
- Reliable thermal treatment
- Automated processes

Tehnickal description:

- designed for pasteurization of milk and sour cream, fermentation of milk in production of yogurt and other milk products
- maximal working pressure in exchanger: 3 bar
- welded cover with manhole and air valve
- connections for heating and cooling water
- connections for CIP and washing head
- three-part, energy saving, insulated coat of the kettle with conical bottom, made of stainless steel W.Nr.1.4301 (AISI 304) on a stable support
- laser welded exchanger for maximal heat exchanging area on wall and bottom
- PT 100 probe nozzle
- digital temperature display

Dimensions:

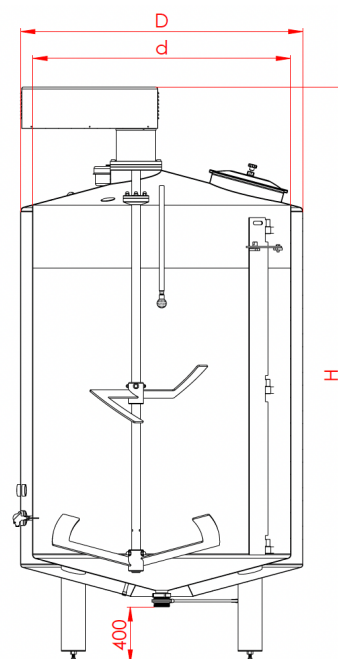
Type	Dimensions (mm)''						
	Inside diameter d	Outside diameter D	Height H	Outflow height C	Water connections	Product inlet	Product outlet
D 4000	Ø 1800	Ø 1920	2800	400	6/4"	DN 50	DN 80
D 5000	Ø 1800	Ø 1920	3250	400	2"	DN 50	DN 80
D 6000	Ø 1800	Ø 1970	3860	400	2"	DN 65	DN 80

Heating options:

HW

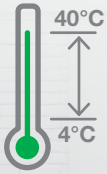
Heating up to 85°C

- Connections to external heating system
- Manual/automatic temperature regulation
- Pump, heat exchanger, expansion vessel, safety valve, manometer

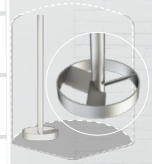


ST1000-10000

Storage tank



STIRRERS



Propeller TYPE 2

R 20–200 rpm

Benefits:

- Hygienic products storage
- Flexible integration
- Simple and reliable
- Efficient cooling

Tehnickal description:

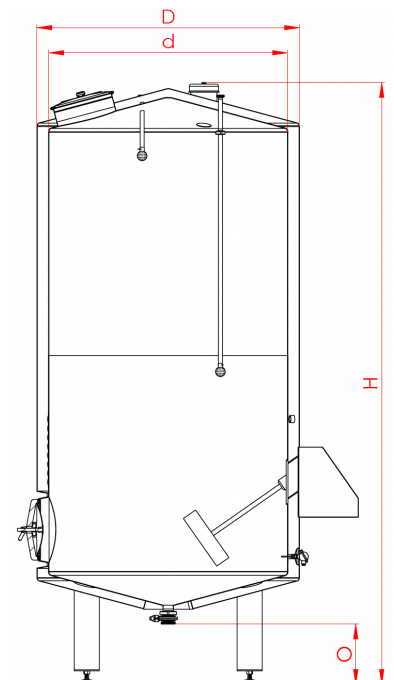
- insulated tank with conical bottom, made of stainless steel W.Nr.1.4301 (AISI 304) on a stable support
- welded cover with manhole and air valve
- connection for CIP and washing head
- connectors for cooling
- nozzle (PT 100 probe)
- digital temperature display
- motoreducer with propeller (turbine stirrer) 23 (60) rpm

Cooling options:

- Cooling with ice water
- Cooling with chiller

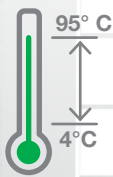
Dimensions:

Type	Dimensions (mm)					
	Inside diameter d	Outside diameter D	Height H	Outflow height	Product inlet	Product outlet
ST 1000	Ø 1015	Ø 1100	2200	300	DN 40	DN 65
ST 1500	Ø 1185	Ø 1270	2300	400	DN 50	DN 65
ST 2000	Ø 1185	Ø 1270	2750	400	DN 50	DN 65
ST 3000	Ø 1430	Ø 1550	2700	400	DN 50	DN 65
ST 4000	Ø 1600	Ø 1720	3000	400	DN 50	DN 65
ST 5000	Ø 1600	Ø 1760	3600	400	DN 50	DN 65
ST 6000	Ø 1600	Ø 1760	4050	400	DN 65	DN 65
ST 7500	Ø 1800	Ø 1950	3900	400		
ST 10000	Ø 2000	Ø 2200	4200	400		



SCH1000-4000

Cheese cisterns



Benefits:

- Large processing capacity
- Reliable thermal treatment
- Automated processes

Technical description:

- The vessel has three coats, energy efficient construction, is insulated and made entirely of W. Nr.1.4301 (AISI 304/316) stainless steel.
- Heating and cooling energy is transferred directly via the bottom and the coat of the vessel, which provides for excellent energy efficiency.
- Due to the energy efficient device design, the volume of water is extremely small and makes up only 2–3 % of the vessel's volume.
- Vats/cisterns are adapted to a wide selection of available heating media: Hot water from a boiler, solar energy, (steam - optional).
- Thermal treatment of milk can be automated with a controller, which enables you to set, monitor and save all the heating/cooling parameters.
- A wide selection of additional equipment extends the usability and facilitates using the device: Various supports, elevating devices, operation automation, temperature recorders, special stirrers, etc.



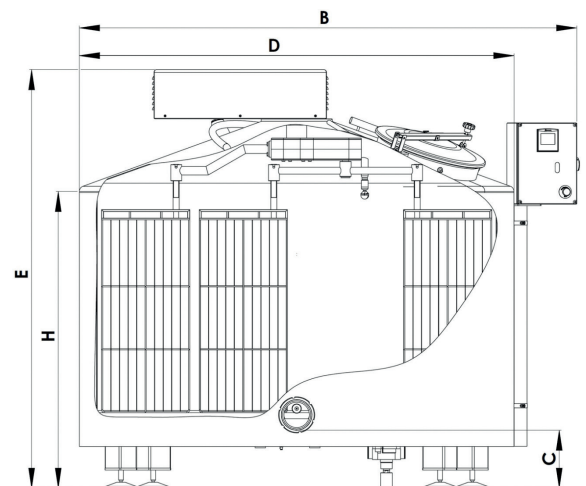
Heating options:

HW

Heating up to 95°C with hot water from a boiler using solar energy, heat pump (steam – optional)

ST

Heating with indirect steam – gentle, gradual heating without major difference between the coat and milk temperatures



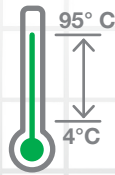
Type	Heating power (kW)	Dimensions (mm)					Weight (kg)
		D external	H	E	C	B	
SCH 1000	76 - 120	Ø 1550	1050	1700	250	2050	680
SCH 1250	76 - 120	Ø 1550	1200	1800	250	2050	740
SCH 1500	90 - 120	Ø 1550	1350	2050	200	2050	790
SKH / SCH 2000	140 - 180	Ø 1920	1200	2000	200	2450	975
SKH / SCH 2500	180 - 220	Ø 1920	1400	2200	200	2450	1050
SKH / SCH 3000	180 - 250	Ø 2120	1300	2200	200	2700	1150
SKH / SCH 4000	210 - 270	Ø 2120	1600	2500	200	2700	1240

SCH20500-5000

Cheese cisterns

Benefits:

- Great Efficiency
- Space Saving
- Time-Money Saving



Technical description:

- The vessel has three coats, energy efficient construction, is insulated and made entirely of W. Nr.1.4301 (AISI 304/316) stainless steel — up to 10% less energy consumption.
- Heating and cooling energy is transferred directly via the bottom and the coat of the vessel.
- The SCH (cistern) version features closed execution, enabling automated Cleaning in Place (CIP), which saves time, money and water, plus additional energy savings.
- The device has no planetary drive, which reduces labor costs and lowers equipment costs.
- A wide selection of additional equipment extends usability: volume sensor, glass manhole, working platform, vat inspection lamp, process recording, PH-meter, dosing funnel, Z stirrer, koagulation sensor, cooling module, and more.



Heating options:

HW

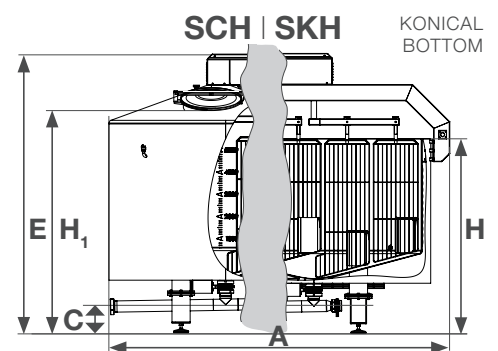
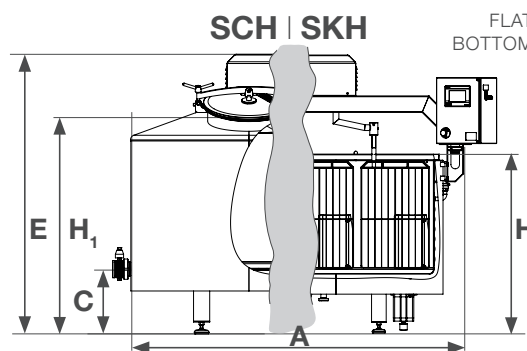
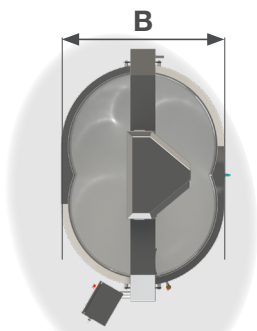
- connections to an external heating system
- manual valves
- control panel with basic heating regulation
- option: heating with steam

EL

- electrical heaters **20–90 kW**
- expansion vessel, safety valve, manometer, pump
- control panel with basic heating regulation

EW

- electrical heaters **20–60kW**
- expansion vessel, safety valve, manometer, pump
- connections to an external heating system
- control panel with basic heating regulation



Type	Nominal power (kW)	Dimensions (mm)						Outlet	Inlet	Water connections(")
		A	B	E flat	E conical	H	C			
SCH 500 20	0,4	1390	1030	1410	/	1050	270	DN 65	DN 40	1
SCH 1000 20	0,6	1790	1300	1530	/	1180	270	DN 80	DN 50	1-1/4
SCH 1500 20	1,2	1960	1420	1690	/	1460	270	DN 80	DN 50	1-1/4
SCH 2000 20	1,6	2150	1560	1790	/	1520	270	DN 100	DN 65	1-1/2
SCH 3000 20	1,9	2430	1730	/	2280	1750	150	2x DN 80	DN 65	1-1/2
SCH 4000 20	2,3	2750	1960	/	2340	2110	150	2x DN 100	DN 80	2
SCH 5000 20	2,3	3060	2160	/	2550	2140	150	2x DN 100	DN 80	2

Controllers

MC500, MC670, MC700i

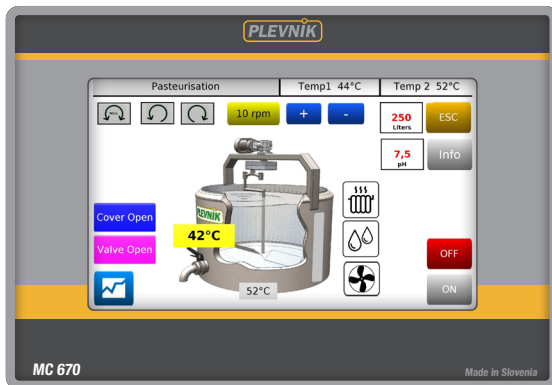
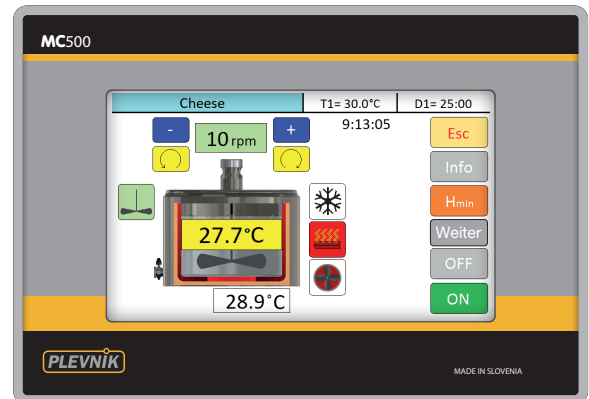
Plevnik MC controllers are the “brain” of Plevnik equipment, automating pasteurizers, cheese kettles and process stirring tanks. They save time, deliver repeatable batch-to-batch quality, document the entire process, and reduce the need for the operator to be constantly present.

Versions:

MC500

Easy, modern and independent operation

- Large 5-inch colour touchscreen; simple, user-friendly operation.
- Up to 12 thermal programs; 6 fully customisable programs with up to 15 steps (temperature, time, speed, stirring direction), plus a “gentle” holding mode.
- Heating setting module for energy-efficient processing; start-delay for overnight/off-peak operation.
- MC500R adds a built-in recorder that automatically documents every process and WiFi remote access from a phone, tablet or laptop.



MC670

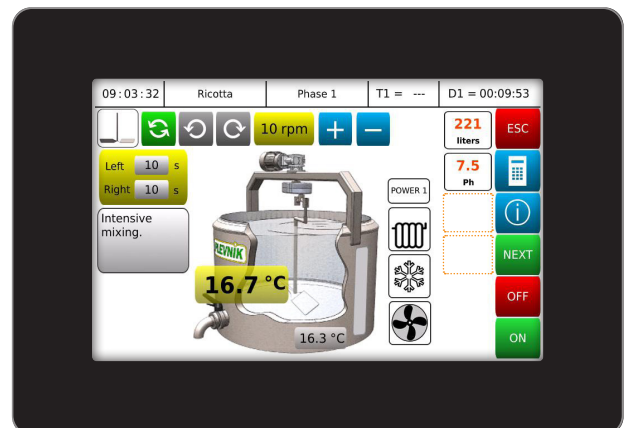
Superior knowledge in a small box

- 7-inch display, giving better resolution, bigger buttons and easier handling.
- 12 customisable programs with up to 15 steps; automatic temperature-regulation shut-off and “gentle” holding mode.
- Holds and maintains target temperature automatically; switch-on delay saves time and energy costs.
- Optional additions: full process recording, automatic dosing station for uninterrupted operation, precise jacket-to-product heating regulation, and a WiFi module for remote start, monitoring and parameter changes.

MC700i

Professional, smart and ready for full automation

- Completely new, powerful high-tech controller built on 30 years of milk-processing experience; simple menu with 5 virtual buttons and an enlarged, simplified screen.
- 24 pre-set programs, each with up to 20 steps and adjustable step-level settings (dosing, speed regulation and more); integrated recorder for full process history.
- Optional sensors and automation: pH sensor, volume (quantity) sensor, dual stirrer control, precise heating regulation, automatic dosing, remote access and WiFi assistance.
- Designed for cheese making, fermented products and general food processing; can be integrated into main control centres alongside other system controllers.



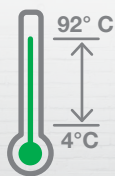
Comparison:

Controller	Display	No. of programs	Max. steps	No. of	Heating regulation	Aut. change EW	Recorder	Additional equipment
MC500	5" touch-screen	12	15	8	Yes (limited)	Yes	optional (MC500R)	Wi-Fi
MC670	7" touch-screen	12	15	8 + 2	Yes (limited)	Yes	optional (MC670R)	Wi-Fi, dosing place
MC700i	7" touch-screen	24	20	15 + 6	Yes* (unlimited)	Yes**	Standard	Wi-Fi, dosing place, volume control, pH control, aut. mixing valve, communication opt.

* Different heating regulation can be set in each step in the program

PP300-3000

Continuous pasteurisation



Energy consumption for pasteurization of 1000 liters



PP1000

Benefits:

- Up to 12-times less energy consumption
- Up to 3-times faster (compared to batch)
- Time saving with inline heating or cooling
- Capacity selected regarding to the customer needs
- According to sanitary standards
- Existing or independent heat source
- Easy and logical operation via PLC controller
- Continious and permanent record of essential information with integrated recorder

Application:

- For continuous pasteurization of milk
- Regenerative milk preheating and cooling (Heat recovery up to 92 %)
- Increased product safety and prevent reinfection



Heating options:



Heating up to 75/92°C

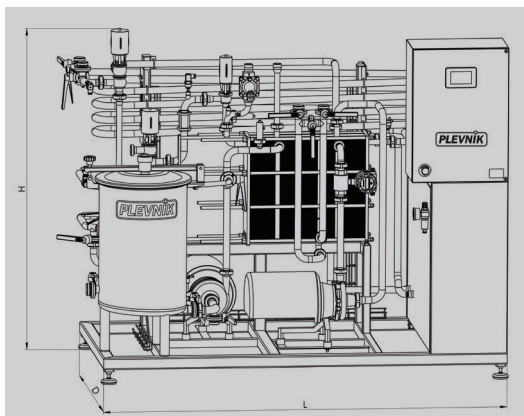
- Automatic temperature regulation
- Pump, electrical heaters, expansion vessel, safety valve, manometer



Heating up to 75/92°C

- Connections to external heating system
- Automatic temperature regulation
- Pump, mixing valve, expansion vessel, safety valve, manometer

Dimensions:



Type	Capacity liter/hour	Dimensions (mm)			Heating
		L	D	H	
PP 300	300	1250	900	1800	EL
PP 500	500	1250	900	1800	EL
PP 1000	1000	2300	1200	1800	EL / HW
PP 2000	2000	2300	1200	1800	EL / HW
PP 3000	3000	2500	1400	2000	HW

PN500-1500

Filling machine

PN1500 6A

PN500 BS

Benefits:

- Accurate product dosing
- Time and labour savings
- Hygiene stainless steel construction
- Flexible configuration

Technical description:

- semi-automatic filling machine for milk products
- suitable for filling of milk, yogurt, whey, chocolate, marmelade, ketchup, sauces
- partial or full process automation depending on model
- easily adjustable filling volume
- different possible methods for package closing (aluminium cap, plastic cap, threaded stopper)
- constant quality ensured with process repeatability (filling, closing and date imprinting)
- high quality stainless steel, compliant with hygienic standards
- power supply 400V 3N 50Hz



Additional equipment:

- format change equipment (enables use of cups of various dimensions)
- automatic cap applicator unit in bulk with vibrating guide

Versions & Dimensions

Model	Packaging being filled	Hourly capacity	Volume of filling	Automatic	Manual	Device weight (kg)	Dimensions l×w×h (mm)
 PN 500 TAV	cup with aluminium or plastic cap	500 units/h (200 g)	125–500 g	filling, dosing caps, fitting and welding caps, date imprinting	adding empty and removing full cups, adding caps to the dosing machine	120	1100 x 300 x 1000
 PN 500 CS	cup with aluminium or plastic cap	900 units/h (200 g)	125–500 g	filling, dosing caps, fitting and welding caps, date imprinting	adding empty and removing full cups, adding caps to the dosing machine	210	1100 x 900 x 1700
 PN 500 BS	glass bottle or plastic bottle with threaded stopper	500 units/h (1 l)	250–1000 ml	filling, fitting a stopper, screwing the stopper, labelling, date imprinting	adding empty and removing full glass bottles or plastic bottles, adding stoppers to the holder	250	1400 x 900 x 1900
 PN 1500 6A	cup with aluminium or plastic cap	1500 units/h (125 g) 1000 units/h (500 g)	125–500 g	filling, dosing empty and removing full cups, fitting and welding of caps, date imprinting	adding empty cups to the holder, adding caps to the dosing machine, removing the cups from the conveyor belt	300	1500 x 1400 x 1900

CIP(Basic, Advanced, Professional)

Automated CIP cleaning systems

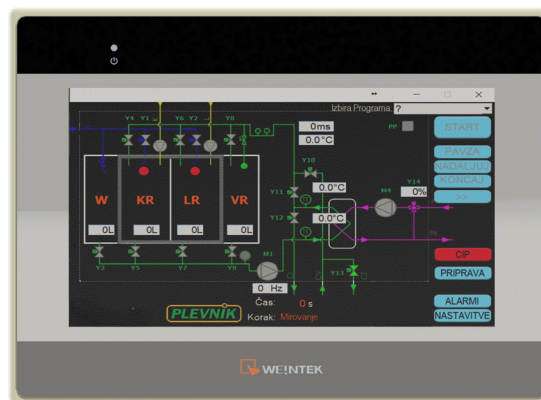
Benefits:

- Automated cleaning process
- Consistent cleaning results
- Flexible integration
- Adjustable cleaning process
- Reduces significant time and manual work



Technical description:

- automated cleaning in place (CIP) system for tanks, cisterns and pipes in dairy industry
- suitable for use with: flow pasteurizer PP, process stirring tank PST, storage tank ST, cheese cisterns SCH/SCH 20, portable cooling cisterns HCT
- fully automatic preparation of washing solution (alkaline and acidic) to desired temperature and concentration
- automatic dosing and diluting of alkali and acid concentrate via peristaltic pumps
- preset cleaning process with individually adjustable steps (temperature, duration, detergent concentration, drain timing)
- cleaning agents are dosed automatically without presence of operator
- connections: cold water inlet, hot water inlet, CIP input, CIP output, full drain, acid dosing pump, alkaline dosing pump
- material: stainless steel AISI 304



Versions:

Basic

Compact automatic cleaning system for smaller productions with one to three machines. It performs preset rinsing, alkaline and acid cleaning cycles with adjustable parameters. Cleaning agents are dosed automatically, reducing manual work and improving safety.

Adv

CIP Advanced includes a dedicated tank for storing and reusing one cleaning solution. It offers up to 16 configurable programmes and automatic cycle recording. It is ideal for facilities with several machines that want to reduce water, detergent and energy use.

Pro

Central cleaning system for larger facilities and multiple machines. Four separate chambers keep water, acid, alkaline solution and recycled water ready for use. Automatic conductivity control enables efficient recovery of cleaning agents and fast sequential cleaning.

Dimensions:

Type	Heating Method	Cleaning Capacity [l]	Heating Power [kW]	Connection Power [kW]	Pump Flow [l/min]	Pump Pressure [bar]	Tank Size [l]	Inlet/Outlet Connection	Width [mm]	Height [mm]	Length [mm]
CIP Basic	EL	250 - 1.500	16	17	120	2,5	/	DN 32/50	860	1.300	935
CIP Basic	EL	1.600 - 3.000	30	32	200	2,7	/	DN 32/50	860	1.300	935
CIP Advanced	EL	250 - 1.500	16	17	120	2,5	100	DN 32/50	1.005	1.340	1.170
CIP Advanced	EL	1.600 - 3.000	30	32	200	2,7	150	DN 32/50	1.005	1.340	1.170
CIP Professional	HW / Steam	1.000 - 5.000	160		250	2,8	4 x 700	DN 50/50	1.560	2.430	3.230

El. connection: 400V 3N 50Hz.

SHL20-1000

Ice bank

SHL100-1000

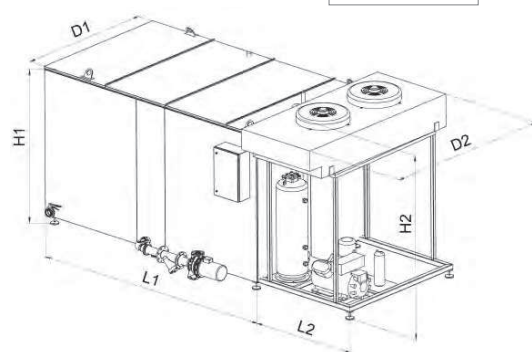
SHL20-80

Benefits:

- One system for several machines
- Lower daytime energy demand
- High cooling capacity - when needed
- Durable stainless steel construction

Technical description:

- Ice bank with an integrated refrigeration unit for energy-efficient cooling.
- Works during night, when electricity costs are lower, and uses the stored cooling energy during daytime production.
- Requires a smaller refrigeration unit than conventional cooling systems, as it operates at a constant output over a predefined period.
- Cooling energy storage can be adjusted from 20% to 100% of the tank capacity.
- Cools water down to approximately 0.5 °C
- The uniform ice layer ensures a stable water temperature throughout the entire melting process.
- Tank interior, exterior and cover are made of stainless-steel W.Nr. 1.4301
- The frame and evaporator plates are made of stainless-steel W.Nr. 1.4301
- Isolation thickness up to 75mm
- Control panel with an electronic thermostat for setting and monitoring operating parameters.
- Power supply for 400 V, 3N, 50 Hz

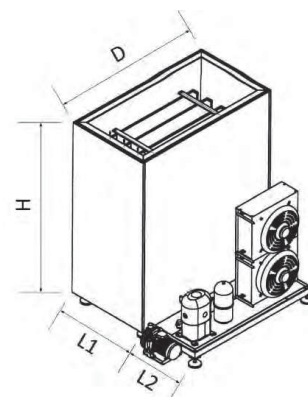


Dimensions:

Type	Volume [l]	Capacity [kWh]	Amount of ice* [kg]	Melting capacity (0°C - 6 °C) [kWh]	Cooling power** [kW]	Supply power [V/kW]	Width D [mm]	Height H [mm]	Length L1 + L2 [mm]
SHL 20	500	20	225	1,58	2,3	MF/TF / 1,6	1100	1150	790 + 500
SHL 30	1030	30	375	2,63	3,3	TF / 2,0	1350	1680	810 + 500
SHL 40	1030	40	500	3,5	4,5	TF / 2,7	1350	1680	810 + 500
SHL 50	1530	50	625	4,38	6,5	TF / 3,7	1350	1680	1120 + 600
SHL 60	1530	60	750	5,25	6,5	TF / 3,7	1350	1680	1120 + 600
SHL 80	2030	80	1000	7	8,2	TF / 4,8	1350	1680	1400 + 600

*When ice thickness is 50mm

**Making the full capacity of ice in 8-10h



Type	Volume [l]	Capacity [kWh]	Amount of ice* [kg]	Melting capacity (0°C - 6 °C) [kWh]	Cooling power** [kW]	Supply power [kW]	Width D[mm]	Height H1[mm]	Length L1 + L2 [mm]
SHL 100	2300	100	1035	7,2	8,9	3,5	1900	2000	920 + 800
SHL 120	2750	120	1242	8,7	11,4	4,4	1900	2000	1100 + 1200(800)
SHL 160	3680	160	1712	11,6	17,8	7	1900	2100	1380 + 1300(800)
SHL 200	4600	200	2140	14,5	22,8	8,8	2300	2400	1750 + 1000
SHL 280	6450	280	2996	21,8	27,4	10,8	2400	2400	2400 + 1250
SHL 400	9200	400	4230	29	45,6	17,6	2420	2450	3320 + 1400
SHL 500	12400	500	5382	37,8	54,8	21,6	3500	3600	4200 + 1400
SHL 600	15180	600	6420	46,5	54,8	21,6	3500	3600	4950 + 1400
SHL 800	17950	800	8560	55,2	93	35,2	4000	3800	6600 + 1400
SHL 1000	24000	1000	10764	75,5	110	44,7	4800	3800	7850 + 1400

*When ice thickness is 50mm

**Making the full capacity of ice in 9-1h





Add value to every batch.

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