

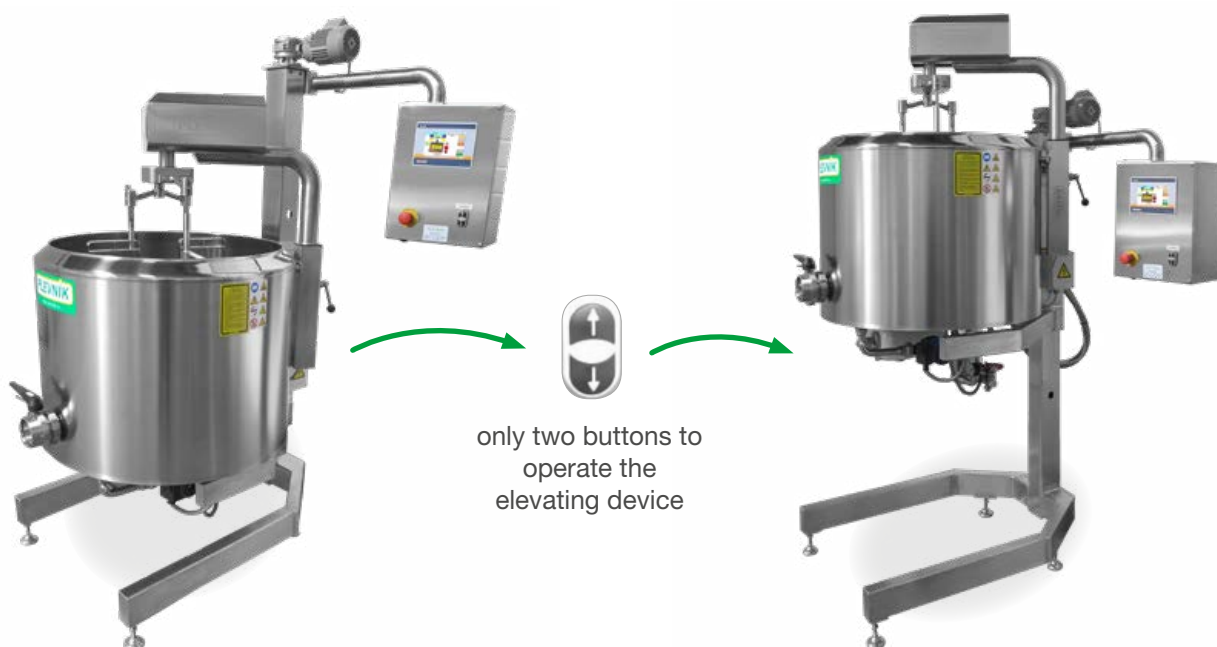
New Plevnik elevating device for volumes 100–300 liters

For more ergonomic work

Plevnik has developed a **completely new solution** for cheese kettles SKH and pasteurizers P with **volumes of 100–300 liters**: new elevating device with an electrical screw lift instead of hydraulic aggregate. This new solution is a **much more affordable investment** compared to the previous elevating device.

The advantages of Plevnik elevating devices for volumes 100–300 l:

- > **Easier work with less physical stress** because you can work in the **best working zone**
- > **Time-saving** with **direct streaming** of cheese mass into prepress or table – maximum height of the outlet 1050 mm enables that
- > **Facilitated emptying of the kettle** due to tilting mechanism
- > **Effortless operation** of the elevating device with just two buttons
- > **Great solution** for dairies with lower ceilings – maximum height of the elevating device is 2150 mm
- > Elevating device is **free standing** – it does not need to be installed anywhere and **can be moved easily** if needed
- > **Simple maintenance and cleaning** – made of stainless steel AISI 304
- > **Better access and cleaning under the kettle**



Elevating device makes cheesemakers' work faster with less physical stress. It increases the productivity and reduces work-related illnesses. We recommend a **high-quality device Plevnik with the best ergonomic equipment**.



Note: the elevating device, displayed in the graphics above works with the principle of hydraulic aggregate. The advantages are the same for the new elevating device.

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.



Together we have created
more than 3,000 successful
cheese-making stories.



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