

Modern way  
of pasteurization.



Energy-Saving  
Technology



Money  
Saving



Fast-Process



CONTINUOUS  
**FLOW**  
**PASTEURIZER PP**  
300–3000 l/h



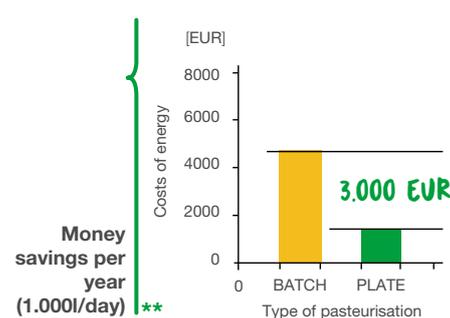
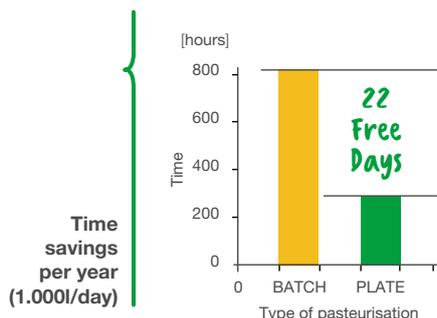
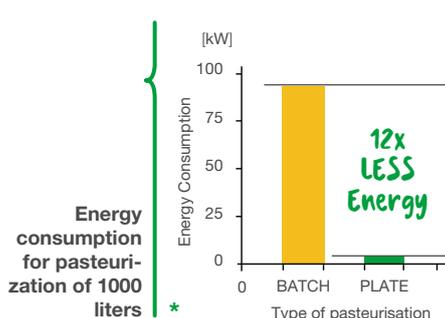
Add value to milk.

**Application:**

- For **continuous pasteurization** of milk
- Regenerative **milk preheating and cooling** (Heat recovery **up to 92 %**)
- The pasteurizer can be used **for production of drink milk, cheese and yogurt**
- The pasteurization **stops the vital activity of pathogenic forms of bacteria** such as Escherichia coli, brucellosis and heat-resistant bacteria

**Benefits:**

- **Up to 12-times less energy consumption for drink milk and up to 2-3 times for cheese/yogurt**
- **Up to 3-times faster** (compared to batch)
- **Milk heat treatment at user selected temperature**
- **Time saving with inline heating or cooling**
- **Capacity** selected regarding to the customer needs
- According to **sanitary standards**
- Increased **product safety** and **prevent reinfection**
- **Existing or independent heat source**
- Easy and logical operation via **PLC controller**
- **Continuous and permanent record** of essential information with integrated recorder



\*Flow pasteurisation regime: 5-75-10 / Batch regime: 5-64-10 \*\*Price of kW hour 0,2 €/kWh (Calculation based on energy consumption for 270.000 liters of pasteurized milk per year).

**Heating options:**



**Heating up to 95°C**

- Electrical heaters **6-50 kW**
- Automatic temperature regulation
- Pump, expansion vessel, safety valve, manometer



**Heating up to 95°C**

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

+ heating with steam **ST** by demand.

## BASIC FLOW PASTEURIZER

- **Entry model** with basic temperature controller.
- **Automatic divert valve** for leading unpasteurized milk back to balance tank.
- **Basic temperature recorder** for overview of the process.

## ADVANCED FLOW PASTEURIZER

- **Automatic process** with **touch-screen PLC controller**.
- **Automatic divert valve** for leading unpasteurized milk back to balance tank.
- **Integrated advanced recorder** with complete overview of the process.

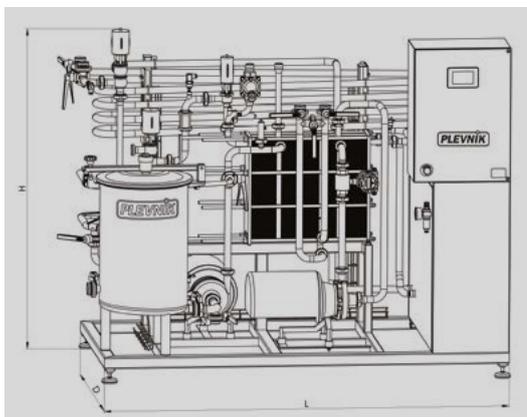
## PROFESSIONAL FLOW PASTEURIZER

- **Increased product safety** with overpressure system.
- **Automatic process** and **improved temperature regulation** with **touch-screen PLC controller**.
- **Automatic divert valve** for leading unpasteurized milk back to balance tank.
- **Integrated professional recorder** with complete overview of the process.

Property	Type	BASIC	ADVANCED	PROFESSIONAL
Balance tank		●	●	●
Modul for cooling		●	●	●
Holding tube 20''		●	●	●
Holding tube 300''		○	○	○
Flow divert valve		●	●	●
Flow divert leak valve		/	/	○
Flowmeter		○	○	●
Controller Basic		●	/	/
Controller PLC touch-screen 5''		/	●	●
Controller PLC touch-screen 7''		/	○	○
Recorder Basic		●	/	/
Recorder Advanced		/	●	/
Recorder Professional		/	○	●
Connections for separator		○	○	○
Connections for homogenizer		○	○	○
Modul for reheating		/	○	○
Overpressure system		/	○	●
CIP module		/	○	○

● included / ○ optional / / not available

## Dimensions



Type	Capacity	Dimensions (mm)		
	liter/hour	L	D	H
PP 300	300	1250	900	1800
PP 500	500	1250	900	1800
PP 1000	1000	2200	1200	1800
PP 2000	2000	2200	1200	1800
PP 3000	3000	2500	1400	2000

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



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