

State-of-the-art
controller in the cheese
and dairy industry



CONTROLLER

MC 500 & 500 R

Simple control of cheese and dairy processes

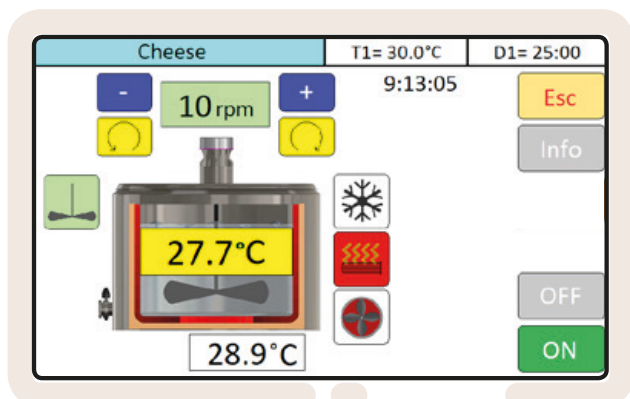


Add value to milk.

MC 500 & 500 R

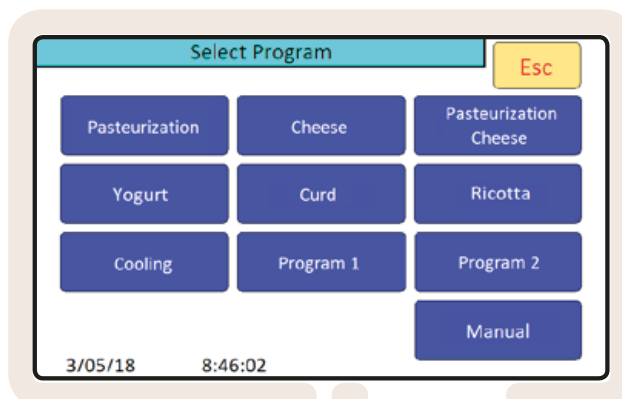
Simple, modern and independent operation

The **MC 500 and 500 R controllers** with large touchscreens enable an easy and flexible operation of up to 10 thermal treatment programs. **Easy** and **user-friendly handling**.



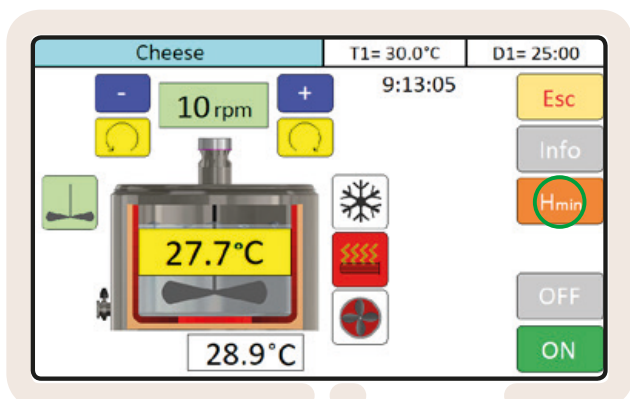
Easy, user-friendly operation.

Large 5" color touchscreen with excellent overview offers a great user experience.



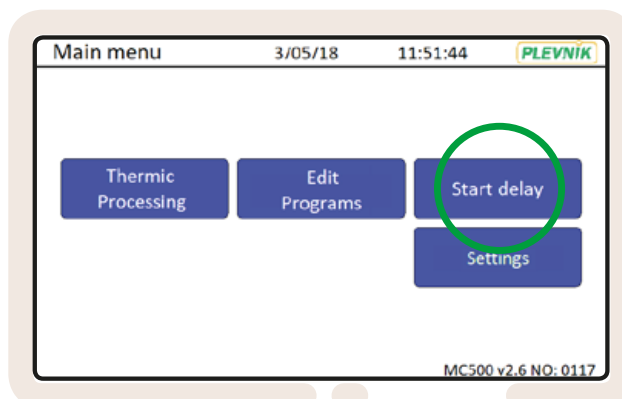
Outstanding flexibility and clear overview.

It is possible to choose from 10 programs, which can be adjusted to suit your technological procedures.



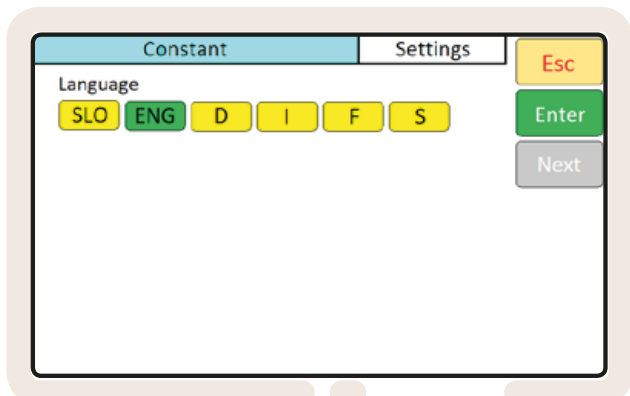
Power settings module.

It provides a choice of power settings, which is especially useful when processing different quantities.



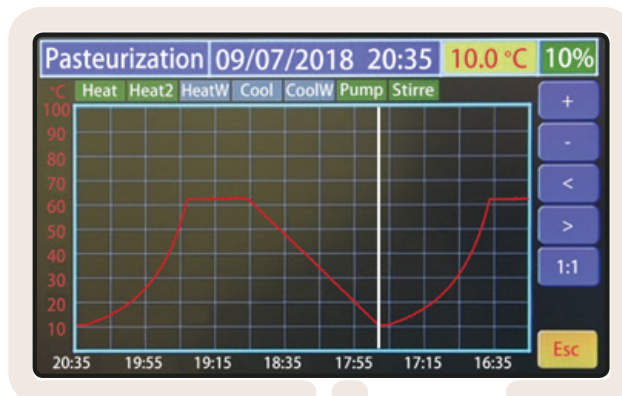
Energy efficiency.

A start delay function allows the milk to cool overnight, and the thermal treatment process can be scheduled to start automatically in the morning.



Speaks your language.

Supports 6 languages, including English.



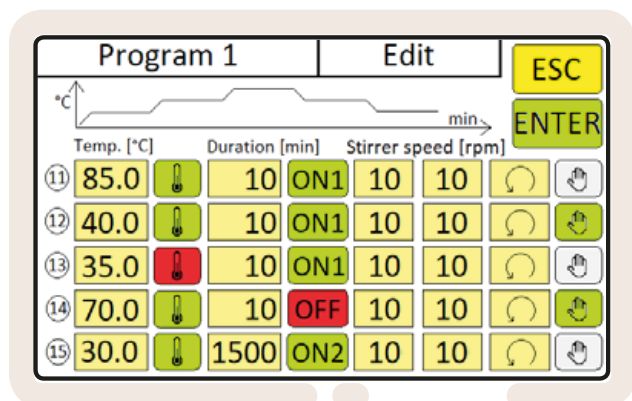
Fully recorded processes - documents temperature and processes. (MC 500 R)

Redesigned programs 1 and 2

Adjustability to your favorite recipes

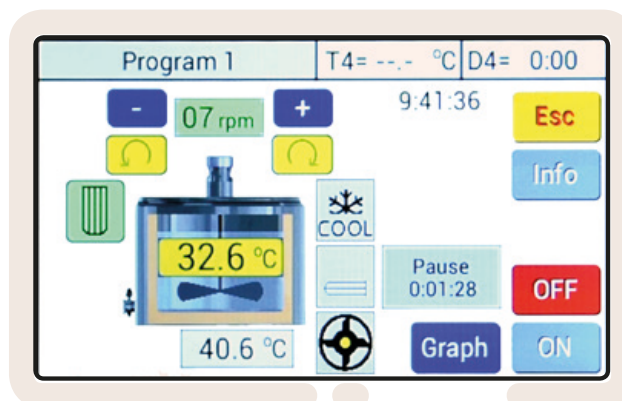
These programs are now **even more flexible**. They provide up to 15 steps, which support not only the basic temperature, time, speed and stirring direction settings, but also the possibility to turn the temperature regulation off and to turn the “gentle” duration mode (controlled maintenance of temperature during

milk fermentation) on. It is possible to set sound alert confirmations, thereby requiring interaction before automatically proceeding to the next step. Both programs are **completely repeatable** and **automated**.



Total thermal treatment process control.

Parameters can be changed and also set during processes. Programs 1 and 2 also have the additional settings options, which accommodate to the most demanding recipes.



Adjustment to your needs.

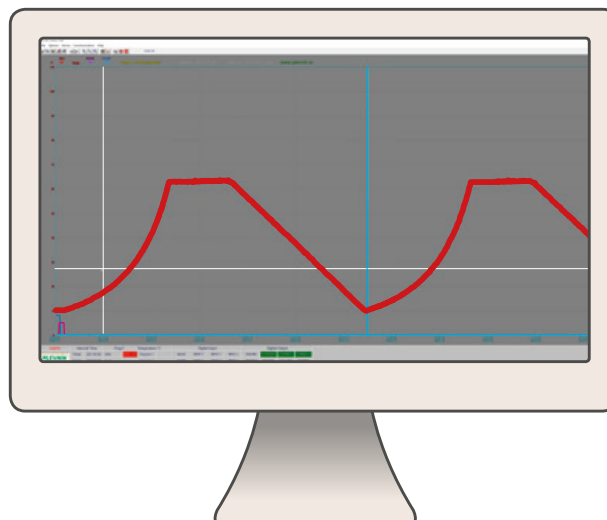
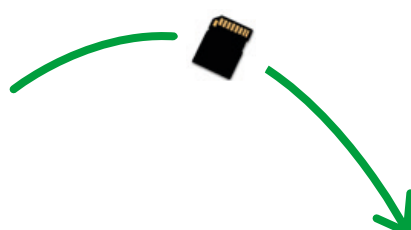
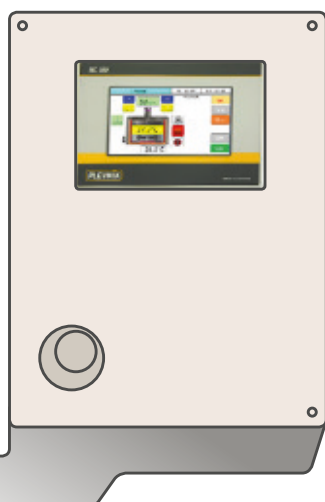
Programs 1 and 2 can be used to set a stop point, requiring confirmation - displayed on the controller screen - before continuing on to the next step. In the meantime, ingredients can be safely added, PH can be measured, the stirrer can be replaced, ... This enables the process to be adjusted entirely to your needs.

MC 500 R

Integrated recorder - a modern approach to process control

The MC 500 R controller has a built-in recorder, which automatically documents all active processes, in turn making it easier to **control** them as well as offering an overview of completed processes. The current active process and log of completed processes are displayed on the controller screen.

In addition, full control over milk temperature as well as the valve and cover condition is possible, ... Records can **easily** be transferred via an SD card to the computer, where you can view and save them with the dedicated software.





Complete solutions. With Plevnik equipment.



MC 500 & 500 R 15 10 2018 EN

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

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Together we have created
more than 2.800 successful
cheese-making stories.



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Representative: