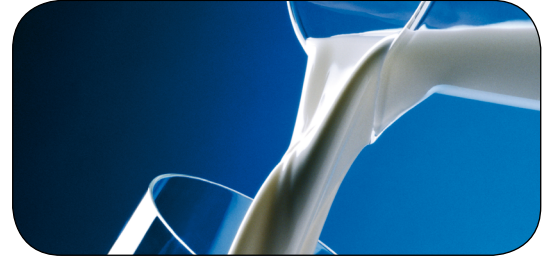


CHEESE KETTLE

SKG 100 - 1000 (gas)



Let's add value to milk

- The type **SKG** cheese kettles are used for the thermal reproduction of milk into dairy products such as different types of cheese, curd... in areas without a good electric installation or other kinds of energy sources
- The thermal treatment can be made in a temperature range between **3°C and 80°C**.
- The SKG cheese kettles are made in an open execution with an atmospheric **gas burner** installed under the kettle

The gas cheese kettle SKG has the following characteristics:

- The kettle is entirely made of **stainless steel W.Nr.1.4301**
- The thermal energy for heating is exchanged **directly** through the bottom, the thermal energy for cooling is exchanged through the double walled cooling coat.
- Milk can be cooled with water from the water supply or a reservoir. It can also be cooled with **chilled water** with which we **reduce water consumption** and cooling time.
- Because of the **gas heating** the device **doesn't need** a three phase electrical connection. If you don't need the stirrer the device doesn't need any electrical connection.
- Thermal treatment of milk can be **automated** with the use of a controller on which we can **set, change and save** all the parameters of the processes of heating and cooling..
- We can offer you a wide range of **accessories** that will **facilitate your work** and **expand the usefulness** of the device (different supports, automation of operations, temperature recorders, speed regulation of stirrer, three part cheese harp,...)
- **A special edition** of the device allows the pasteurization of juices, syrups and the making of jam

All our devices are **user and environmentally friendly** and **energy saving**;
they are designed and manufactured **for long term use**

The CHEESE KETTLE type SKG is composed of:

Basic equipment:

- two part coat (open execution) entirely made of stainless steel W.Nr.1.4301 on a stable support
- **concave bottom** (without full outflow)
- two part cover
- connections for cooling water, security outflow
- heating with a gas burner installed under the kettle (10 – 60 kW)
- smoke chimney
- regulation valve for the gas, manual ignition
- electro motor for the stirrer with 25 rpm
- control panel with a milk temperature display and a switch for the stirrer
- electrical connection: 230V 50Hz

Choice of assembly (example): **basic equipment + execution**

Cheese kettle type: **SKG 200 D**

- **SKG** ----- type of device – cheese kettle with gas burner
- **200** ----- nominal volume of the device (l)
- **D** ----- chosen execution (equipment)

Executions:

O – Heating up to recommended 80°C, max 95°C

- **manual valve** for cooling
- control panel with a display of medium temperature (without regulation)

B – Heating up to recommended 80°C, max 95°C

- **manual valve** for cooling
- control panel with an electric thermostat (with the function of turning off the heating)

~~**D – Heating up to recommended 80°C, max 95°C**~~

- ~~• electromagnetic valve for gas~~
- ~~• electromagnetic valve for cooling~~
- ~~• control panel with a GPC 145 processor for the automatic regulation of heating and cooling~~

~~**G – Heating up recommended 80°C, max 90°C**~~

- ~~• basic equipment WITHOUT electro motor, stirrer, temperature display~~

Gallery of additional equipment

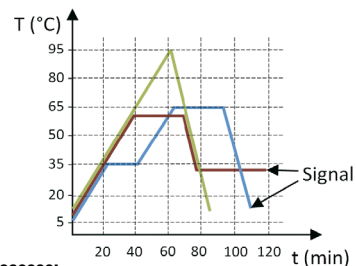


Three part cheese harp (option)

Outlet by side with butterfly valve DN40



Control panel with the GPC 145 processor and the regulation of mixer speed

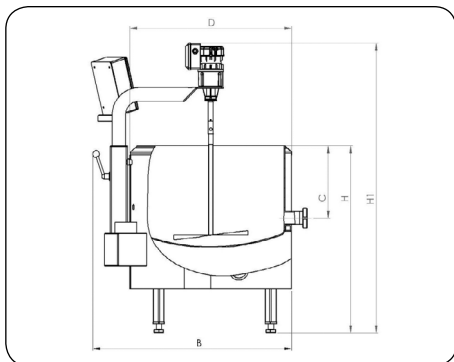


Automatic processes:

cases of automatic work heating and cooling processes with **GPC 145** (4 different programs).

All the parameters of the process can be changed, monitored and saved in the controller

Technical data:



Type (l)	Power of the gas burner (kW)	Dimensions (mm)					Weight (kg)
		Ø D outside	C	B	H	H1	
SKG 100	10	790	230	990	900	1350	105
SKG 200	20	790	450	990	980	1450	135
SKG 300	20	950	480	1150	950	1450	155
SKG 400	40	1060	500	1260	980	1450	195
SKG 500	40	1060	600	1260	1100	1550	210
SKG 650	40	1250	550	1450	1050	1550	245
SKG 800	60	1360	550	1550	1050	1550	310
SKG 1000	60	1500	550	1700	1100	1600	345

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