

CHEESE KETTLE

SKG-W 100 - 1000 (gas)



Let's add value to milk

- The type **SKG-W** 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 100°C.
- The SKG-W cheese kettles are made in an open execution with an atmospheric **gas burner** installed under the kettle.

The gas cheese kettle SKG-W has the following characteristics:

- The kettle has a three part **insulated coat** made of **stainless steel W.Nr.1.4301**
- The thermal energy for the heating and cooling is exchanged **indirectly** through the water in the coat and bottom of the kettle. With this system we **prevent the burning** of the milk.
- 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-W is composed of:

Basic equipment:

- three part insulated coat of the kettle with a flat bottom, open execution, made of stainless steel W.Nr.1.4301 (AISI 304), on a basic support
- double **flat bottom**
- outflow DN 50 with a butterfly valve
- connections for cooling water
- two part cover
- indirect 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-W 200 B**

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

Executions:

O – Heating up to 80°C

- allowed pressure in the coat (0 bar)
- **manual valve** for cooling
- manual valve for the gas
- control panel with a display of medium temperature (without regulation)

B – Heating up to 100°C

- security pressure valve 0,6 bar
- **manual valve** for cooling
- control panel with an electric thermostat (with the function of turning off the heating)

D – Heating up to 100°C

- security pressure valve 0,6 bar
- electromagnetic valve for gas
- electromagnetic valve for cooling
- control panel with a GPC 145 processor for the **automatic regulation** of heating and cooling

Gallery of additional equipment

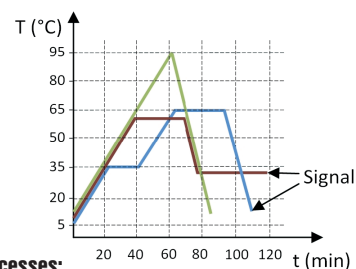


Three part cheese harp (option)



One part cover (option)

Stirrer speed regulation • Stirrer size 75% of the kettle's diameter

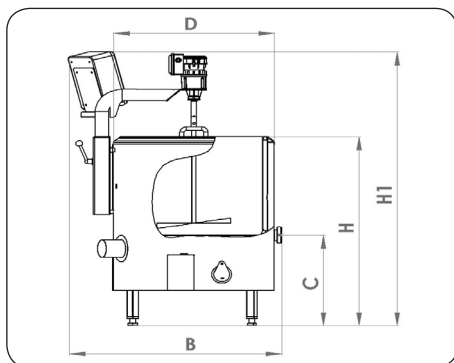


Automatic processes:

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-W 100	10	850	400	1050	1000	1350	150
SKG-W 200	20	850	400	1050	1000	1450	195
SKG-W 300	20	1000	400	1250	1000	1450	250
SKG-W 400	40	1120	350	1350	1000	1450	290
SKG-W 500	40	1120	350	1350	1100	1600	315
SKG-W 650	40	1320	350	1600	1070	1550	365
SKG-W 800	60	1420	350	1750	1070	1600	440
SKG-W 1000	60	1580	350	1850	1100	1650	505

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