

For excellent  
products in  
large quantities



VATS

CISTERNAS

# CHEESE VATS AND CISTERNAS

SKH/SCH1000-4000l



Add value to milk.

# Cheesevats

## SKH1500-4000

PLEVNIK

PROCESSING LARGE QUANTITY OF MILK

## State-of-the-art cheese vats for advanced cheese makers

1 Automatically controlled thermal processes provide reliable, controlled and repeatable processing.

2 Harps with sharp blades ensure a precise cut which improves the quality of the final product (less cheese dust and more cheese).

3 Possibility to extend the functionality of the device: polished interior - for easier cleaning, working platform - for easier and more ergonomic work, etc.

4 Up to 10% less energy consumption due to a well-insulated container and a laser welded double coat which enable an efficient energy exchange and a long device life cycle.

5 The SCH cistern model enables efficient and easy standardized CIP cleaning.

6 Smart MC controllers enable a completely controlled, automated and documented processing.



SKH



2 PLEVNIK advanced harps for a complete and automated cutting of cheese mass and less cheese dust.



## ADDITIONAL EQUIPMENT:



### Working platform

Raises the height of the outlet and enables access to and simple transfer of cheese mass to draining devices (prepresses, tubs). It also facilitates a safe and ergonomic process management.



### Stirring shovels

Offer a steady and efficient stirring of cheese mass during drying. The shovels also ensure that the cheese grains don't stick together.



### Larger outlet DN 100 and DN 125

A larger outlet enables a faster emptying of the vat/cistern.



### Door for fresh cheese

Door for simple, faster and more ergonomic removal of fresh cheese (curd, young cheese) from the vat/cistern.



### Heating surface selection (coat/ bottom)

Select the heating surface: Coat, bottom or a combination of both.

# Cheesecisterns

## SCH1000-4000

PROCESSING LARGE QUANTITY OF MILK



SCH

### Heating packages:

(assemblies don't contain hot water preparation)



- O Heating up to 85 °C**
  - connections for connecting to an external heating or cooling system
  - control panel with an LCD display of milk or cheese mass temperature
- A Heating up to 95°C**
  - connections for connecting to an external heating or cooling system
  - plate heat exchanger for cooling water, safety valve, manometer
  - manual **shut-off valve** for heating and cooling selection
  - control panel with easy electronic heating regulation
- C Heating up to 95°C**
  - connections for connecting to an external heating or cooling system
  - plate heat exchanger for cooling water, safety valve, manometer
  - electromotive/electromagnet shut-off valves
  - control panel with a processor for **automatic** heating and cooling control



Process tracking and recording as well as a simple overview and use of data.



Triple coat design provides for the best energy efficiency.

**Higher temperature is available on request (100 °C).**



#### Hot/cold water manifold

Separate hot/cold water manifold for **type C**. The manifold determines the quantity of hot and cold water – depending on the heating and cooling speed.



#### Steam module

Steam module is a control assembly for automatic regulation of heating temperature – determining the steam quantity based on process needs.



#### MC 500

State-of-the-art controller for process automation. Set your unique processes and ensure a stable quality of your products.



#### MC 500 RO

State-of-the-art controller for process automation with the option of digital recording of processes (temperature, stirring, etc.)



#### Temperature recorder

Independently records the temperature and time of pasteurization to a memory card. The data can be used for inspection and as proof.

### Heating options:

**HW**



**ST**



**HW** ... Heating with hot water from a boiler using solar energy, heat pump (steam – optional)

**ST** ... Heating with indirect steam – gentle, gradual heating without major difference between the coat and milk temperatures



VIDEO

### Technical information

- The vessel has three coats, **energy efficient construction**, is insulated and made entirely of W. Nr.1.4301 (AISI 304/316) **stainless steel**.

- Heating and cooling energy is transferred directly via the **bottom** and the **coat of the vessel**, which provides for **excellent energy efficiency**.

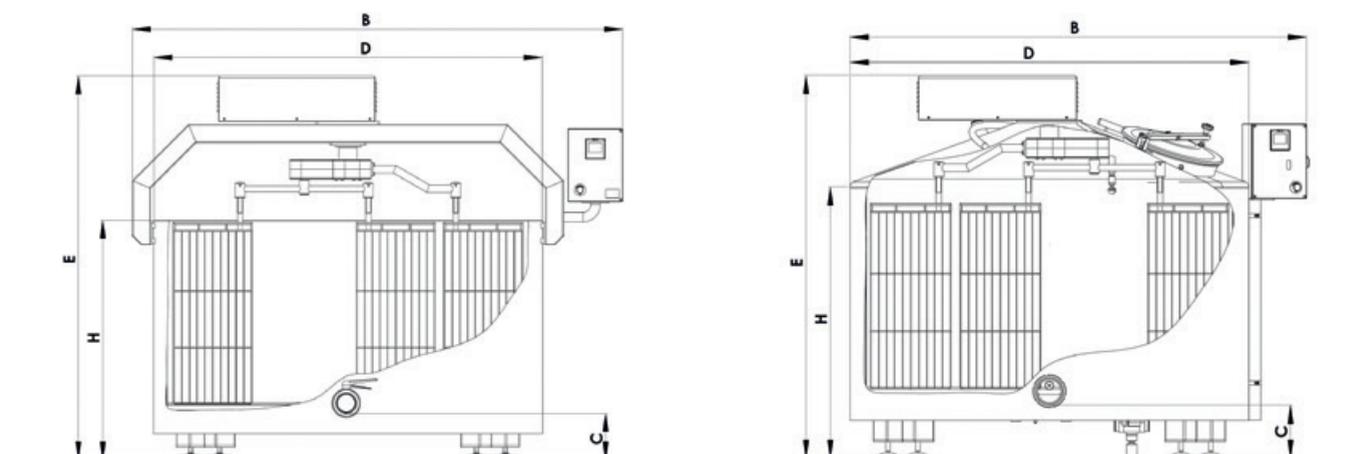
- Due to the energy efficient device design**, the volume of **heating/cooling water** is extremely small and makes up only **2-3 %** of the vessel's volume.

- Vats/cisterns are adapted to a wide selection of available heating media: **Hot water from a boiler, solar energy, (steam - optional)**.

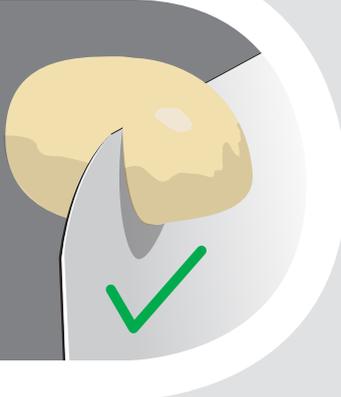
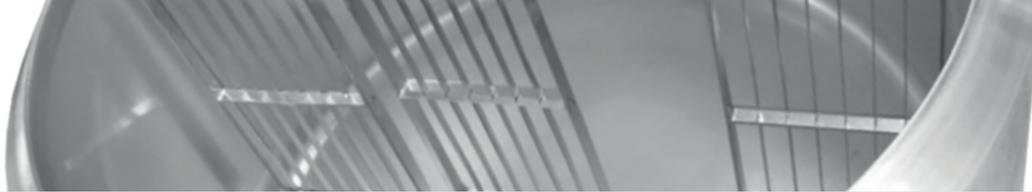
- Energy efficiency** due to a water pump, which provides for a **faster energy exchange** between both media (water and milk).

- Thermal treatment** of milk can be **automated with a controller**, which enables you to **set, monitor and save** all the heating and cooling parameters.

- A wide selection of additional equipment **extends the usability and facilitates using the device**: Various supports, elevating devices, operation automation, temperature recorders, special stirrers, etc.



Type	Heating power (kW)	Dimensions (mm)					Weight (kg)
		D external	H	E	C	B	
SCH 1000	76 - 120	Ø 1550	1050	1700	250	2050	680
SCH 1250	76 - 120	Ø 1550	1200	1800	250	2050	740
SKH / SCH 1500	90 - 120	Ø 1550	1350	2050	200	2050	790
SKH / SCH 2000	140 - 180	Ø 1920	1200	2000	200	2450	975
SKH / SCH 2500	180 - 220	Ø 1920	1400	2200	200	2450	1050
SKH / SCH 3000	180 - 250	Ø 2120	1300	2200	200	2700	1150
SKH / SCH 4000	210 - 270	Ø 2120	1600	2500	200	2700	1240



### PLEVNIK Cheese harps

Sharp and polished harp blades are designed as an acute triangle – for a precise and efficient cut, and for the highest cheese mass yield (almost no losses), etc.

### Cheese harps

Wire harps (wire cross-section shown). The circular form of the blade causes tearing, which results in more cheese dust (more small cheese mass particles), that is lost together with whey.



## References





SKH/SCH 15 04 2019 EN



# Complete dairy solutions

## Plevnik products: made to last.

All our devices are user and environment friendly as well as energy-saving. They are designed and manufactured for a long-term use.



More information

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: