ALL-IN-PLEVNIK

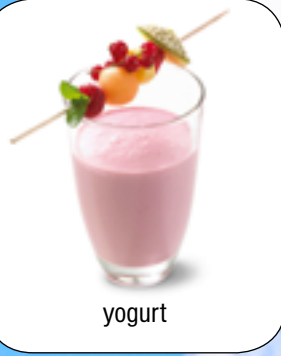| Pasteurizer | Cheese kettle | Milk cooling tank | Fermenter |

Heating up to 100°C

Cooling down to 4°C

drinking yogurt

yogurt

soft cheeses

semi-finished ice cream

semi-hard cheeses

pasteurized milk

hard cheeses

ricotta

mozzarella

Let's add value to milk

PLEVNIK

50 liters   100 liters

	Execution		
	EZ	ETCZ	ETCV
Heating with electrical heaters (up to 100°C)	✓	✓	✓
Heating with the heat pump (up to 55°C) - air cooled condenser	✗	✓	✗
Heating with the heat pump (up to 55°C) - water cooled condenser	✗	✗	✓
Cooling with the cooling aggregate (down to 4°C) - air cooled condenser	✓	✓	✗
Cooling with the cooling aggregate (down to 4°C) - water cooled condenser	✗	✗	✓
Touch screen controller	✓	✓	✓
Stirrer speed regulation	✓	✓	✓

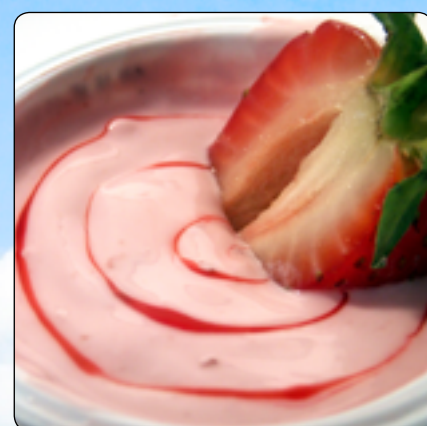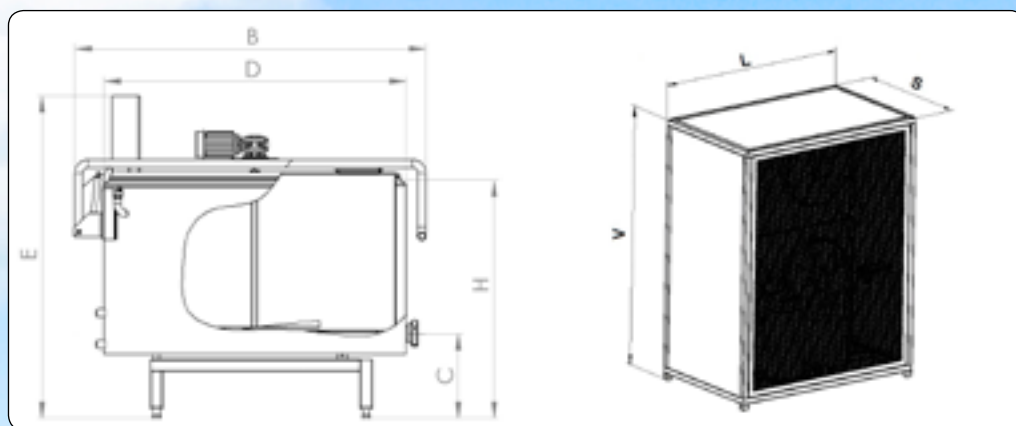| Type	Electrical heaters (kW)	Heat pump - heating power* (kW)	Cooling aggregate - cooling power** (kW)	Dimensions (mm)			
				W	L	H	C
PH 50	6	7,5	6	620	700	1150	700
PH 100	10	11,3	10	780	840	1190	750

* average power when heating milk from 4°C to 45°C
** average power when cooling milk from 95°C to 4°C

PLEVNIK

200 liters　　300 liters　　400 liters　　500 liters　　650 liters

	Execution						
	EZ	EZZ	EVV	ETCZ	ETCV	ETCZZ	ETCVV
Heating with electrical heaters (up to 100°C)	✓	✓	✓	✓	✓	✓	✓
Heating with the heat pump (up to 55°C) - air cooled condenser	✗	✗	✗	✓	✗	✓	✗
Heating with the heat pump (up to 55°C) - water cooled condenser	✗	✗	✗	✗	✓	✗	✓
Cooling with the cooling aggregate (down to 4°C) - air cooled condenser	✓	✓	✗	✓	✗	✓	✗
Cooling with the cooling aggregate (down to 4°C) - water cooled condenser	✗	✗	✓	✗	✓	✗	✓
Cooling with an air cooled heat exchanger (100°C - 40°C)	✗	✓	✗	✗	✗	✓	✗
Cooling with a water cooled heat exchanger (100°C - 25°C)	✗	✗	✓	✗	✗	✗	✓
Touch screen controller	✓	✓	✓	✓	✓	✓	✓
Stirrer speed regulation	✓	✓	✓	✓	✓	✓	✓

Type	Heaters (kW)	Kettle dimensions (mm)					Heating / cooling unit dimensions (mm)								
		D	H	C	B	E	Type EZ, ETCZ			Type EZZ, ETCZZ			Type EVV, ETCV, ETCVV		
							V	L	S	V	L	S	V	L	S
PH 200	18	ø820	1010	475	980	1380	1500	800	780	1500	950	780	550	750	450
PH 300	20	ø1000	1010	475	1150	1450	1500	850	780	1550	1350	780	550	750	450
PH 400	24	ø1120	930	330	1270	1400	1300	1100	780	1300	2200	780	550	750	450
PH 500	24	ø1120	1030	330	1270	1450	1450	1100	780	1450	2200	780	600	750	450
PH 650	30	ø1280	1010	330	1430	1500	1650	1300	900	1650	2600	900	750	950	650

PLEVNIK

EASY TO INSTALL

- does not need an outside installation for heating (hot water, steam, gas...) or cooling (tap water, iced water...)
- all it needs is an electrical connection 380V 3N 50Hz (other voltages and frequencies available on request!)
- the cooling aggregate can be used also for cooling the maturation room

EASY TO USE

- user friendly touch screen controller capable of saving up to 10 different programs
- choosing between manual or automatic operation
- delayed start of the machine

THERMAL TREATMENT

- thermal treatment of milk in the range of 4°C to 100°C
- in a single kettle you can make every dairy product you want

ECOLOGICAL OPERATION

- low energy consumption construction: heating and cooling energy is transmitted through both the coat and bottom of the kettle
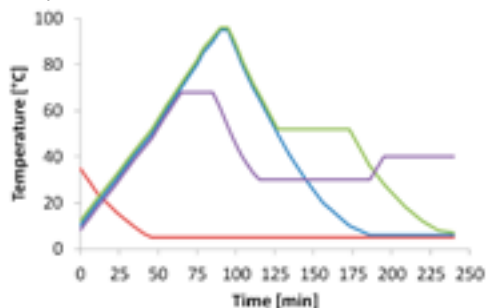- no waste water produced

QUALITY MANUFACTURING

- minimal size and maximal performance - best performance / size ratio on the market
- all outside surfaces and all the surfaces that come in contact with milk are made from stainless steel
- 20 years of Plevnik experience in the dairy industry makes the machine very reliable

FINANCIAL BENEFITS

- buying only one machine to make all your dairy products - and can be used also as a milk cooling tank!
- no need to invest in hot water stoves, steam generators, iced water banks and other energy equipment
- minimal energy consuption for this kind of machine (which can be additionally lowered with the heat pump executions!)
- minimal installing space required

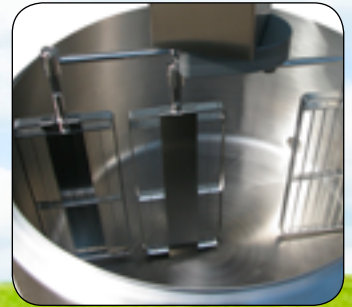Temperature curves

Available stirrers

standard	scraper	dispenser	cheese harps

PLEVNIK

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Representative