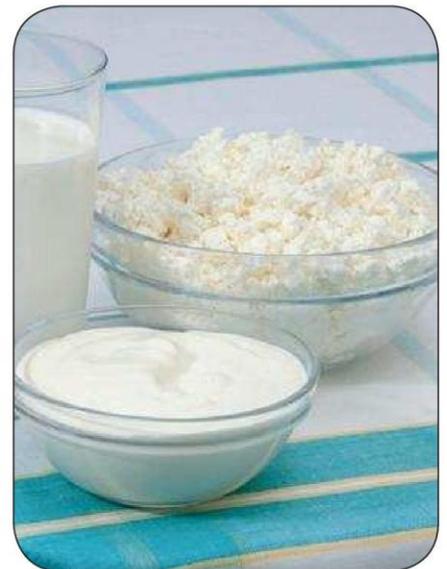
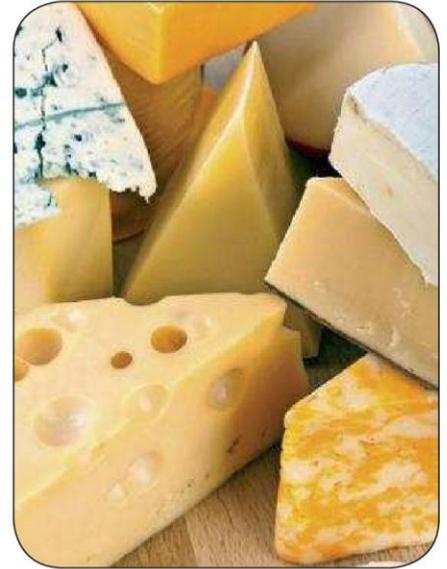


# CHEESE KETTLE

## SKH 100 - 1200



## Let's add value to milk

- Cheese kettles with cheese harp are used for the **thermal reproduction of milk** into dairy products such as different types of cheese, curd,...
- You can choose the cheese kettle type SKH in different versions from 100 and up to 1000 l
- They are designed for thermal treatment of milk in a temperature range between 3°C and 100°C.

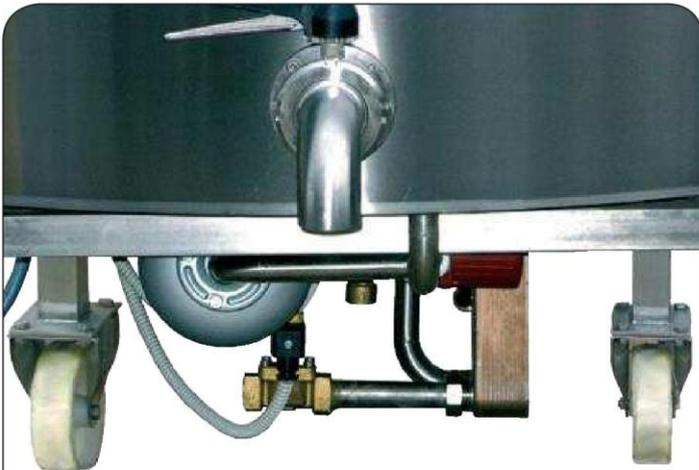
The equipment is made in accordance with international standards, CE directives and the newest innovations in the dairy industry

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

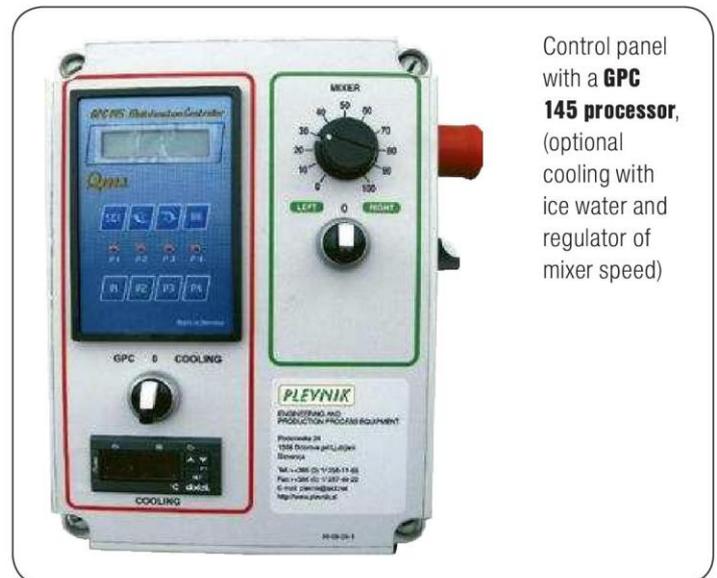
**PLEVNIK**

## Cheese kettle type SKH feature the following characteristics

- The kettle is a three part, insulated, **energy - saving construction** (closed circuit heating system), entirely made of **stainless steel W.Nr.1.4301**
- Thermal energy for heating and cooling is exchanged directly through the coat and the bottom of the kettle which gives us **very good energy conversion efficiency**
- Because of the **low energetic consumption construction** of the device the volume of the heating or cooling water is very small and represents **only 3-6%** of the kettles useful volume.
- The kettle can be adapted to different kinds of available heating energy: **electricity, hot water from the boiler room, solar energy,...** (steam is optional)
- **Energy consumption is reduced** with the use of a water pump which allows a faster exchange of energy between water and milk.
- Milk is cooled down with the water from the pipe or collector or with **chilled water**. Using chilled water also **reduces water consumption** and cooling time.
- The 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, elevating devices, automation of operations, temperature recorders, different type of stirrers,..)



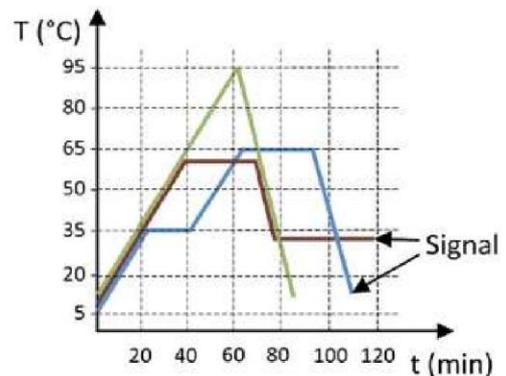
Execution E (plate heat exchanger)



Control panel with a **GPC 145 processor**, (optional cooling with ice water and regulator of mixer speed)



Preparation of heating water also **with solar energy, heat pump** or with the **recuperation of waste energy**.



### 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

## Cheese kettle type SKH is composed of:



### Basic equipment:

- three part, energy saving, insulated coat of the kettle, made of stainless steel W.Nr.1.4301 (AISI 304) on a stable support with a mechanism for the inclination of the kettle to the outflow
- outflow DN 50 with a butterfly valve (DN65, 80 - option )
- movable console of the electromotor for the stirrer, harps
- two part cover
- water circulation pump for the circulation of heating or cooling water
- electro-motor with 15 rpm for the stirrer, cheese harps
- control panel with basic electronic regulation of the heating temperature (up to 85°C)
- equipment for mechanical making of cheese curd (planet gear, three part cheese harp)
- setting of the speed of the stirrer - cheese harp from 5 up to 30 rpm ( frequency inverter)
- electric connection: 220V 1N 50Hz or 400V 3N 50Hz

### Execution:

#### Heating with electrical heater

##### B – Heating up to 85°C

- electrical heater 4 – 20 kW
- **hand operated** valve for cooling
- control panel with a basic regulation of the heating

##### D – Heating up to 92°C

- electrical heater 4 – 30 kW
- electromotor / electro-magnetic valve for cooling
- control panel with GPC 145 processor for the **automatic regulation** of heating and cooling

##### E – Heating up to 100°C

- electrical heater 4 – 45kW
- plate heat exchanger for cooling water, expansion vessel, safety valve, manometer
- electromotor / electro-magnetic valve for cooling
- control panel with GPC 145 processor for the **automatic regulation** of heating and cooling

##### F – Heating up to 92°C

- electrical heater 4 – 30kW
- **hand operated** valve for cooling
- control panel with a basic regulation of milk and heating water

#### Heating with hot water

( by solar energy, heat pump, boiler – stove,...)

##### O – Heating up to 85°C

- connections for an external heating or cooling water system
- control panel with a basic regulation of the heating

##### A – Heating up to 100°C

- connections to an external heating system
- plate heat exchanger for cooling water, safety valve, manometer
- **hand operated** valve for cooling
- control panel with a basic regulation of the heating

##### C – Heating up to 100°C

- connections to an external heating system
- plate heat exchanger for cooling water, safety valve, manometer
- electromotor / electro-magnetic valves
- control panel with GPC 145 processor for the **automatic regulation** of heating and cooling

(stove, boiler, solar,... not included)

#### Combined heating with electrical heater and hot water

( by solar energy, heat pump, boiler – stove,...)

##### BA – Heating up to 100°C

- electrical heater 4 – 20 kW
- connections to an external heating system
- plate heat exchanger for cooling water, expansion vessel, safety valve, manometer
- **hand operated** valve for the choice of the source of heating and for cooling
- control panel with a basic regulation of the heating

##### EC – Heating up to 100°C

- electrical heater 4 – 30kW
- connectors for the connection to an external heating system
- plate heat exchanger for cooling water, expansion vessel, safety valve, manometer
- electromotor/electro-magnetic valve for the choice of the source of heating and for cooling
- control panel with GPC 145 processor for the **automatic regulation** of heating and cooling

(stove, boiler, solar,... not included)

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



#### Cheese kettle type **SKH 500 C**

- **SKH** ----- type of device – cheese kettle with cheese harp,
- **500** ----- nominal volume of kettle
- **C** ----- chosen execution (equipment)

#### Power needed for heating 100 l

	$\Delta T=30^{\circ}\text{C}$	$\Delta T=60^{\circ}\text{C}$	$\Delta T=90^{\circ}\text{C}$
Power needed	3,7 kW	7 kW	10,5 kW

$\Delta T$  - temperature change

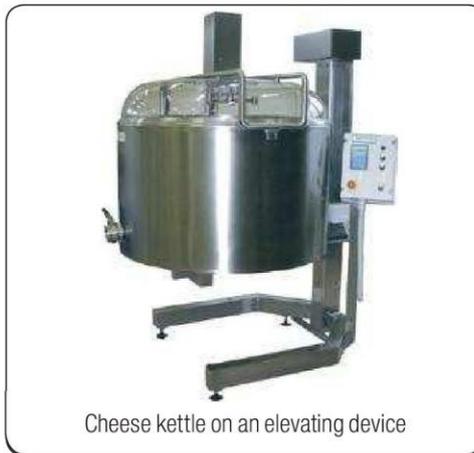


Three part cheese harp

## Gallery of additional equipment



Working platform



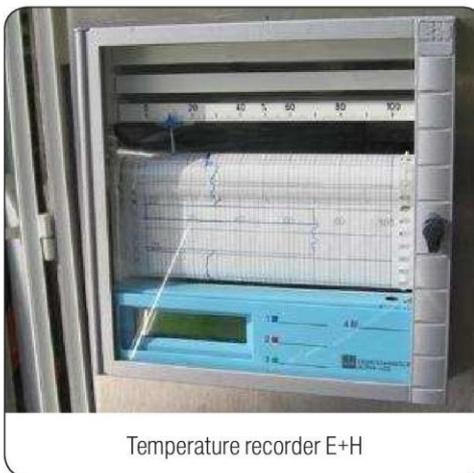
Cheese kettle on an elevating device



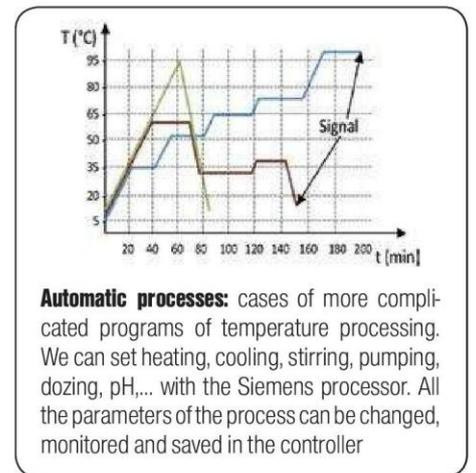
Stirrer shovels – instead of harp



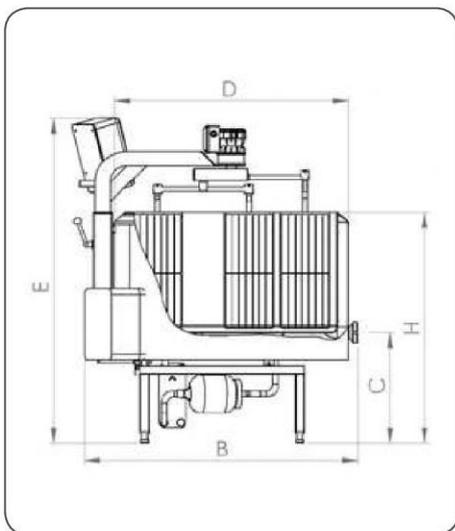
Central stirrer – instead of harp



Temperature recorder E+H



## Technical data:



Type (l)	Heating power (kW)** -electrical heater execution B / D / E	Heating power (kW)* oil / gas, execution A / C
SKH 100	6 / 6 / 9	
SKH 200	12 / 15 / 18	35
SKH 300	15 / 18 / 24	35
SKH 400	15 / 20 / 24	35
SKH 500	18 / 24 / 30	35 or 65
SKH 650	20 / 24 / 30	65
SKH 800	20 / 30 / 45	65 or 95
SKH 1000	20 / 30 / 45	65 or 95
SKH 1200	20 / 30 / 45	65 ali 95

- \* Recommended power for the preparation of hot water with an oil or gas powered heating boiler  
 \*\* Recommended heating power of electrical heaters (if allowed by the house electrical installation)  
 When ordering you must specify the desired power of the heating body.

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