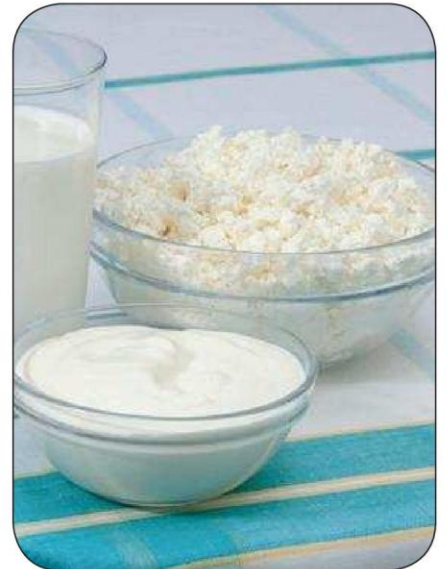
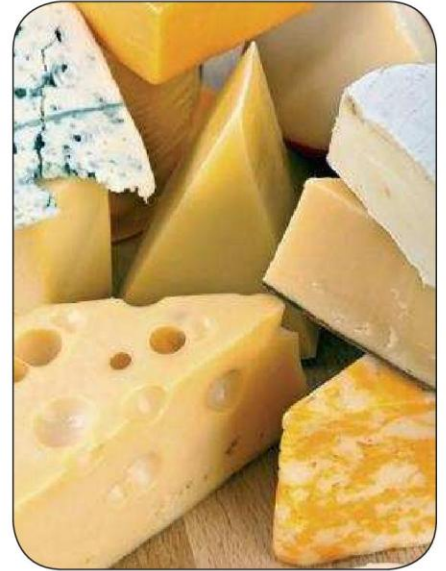


CHEESE KETTLE

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.

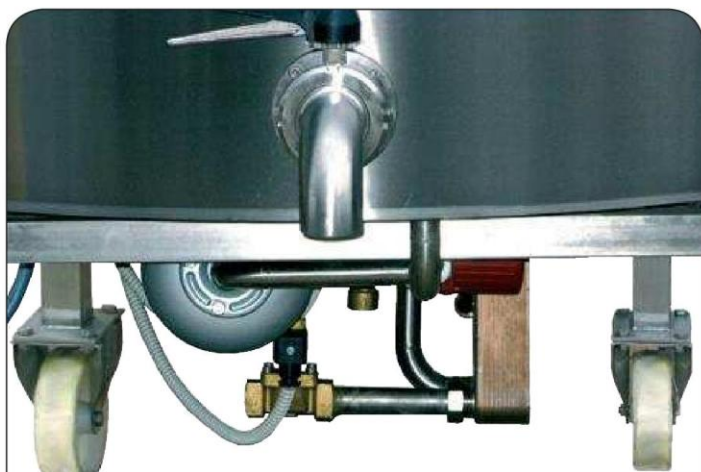
The equipment is made in accordance with international standards, CE directives and the newest innovations in the dairy industry

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

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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,..)



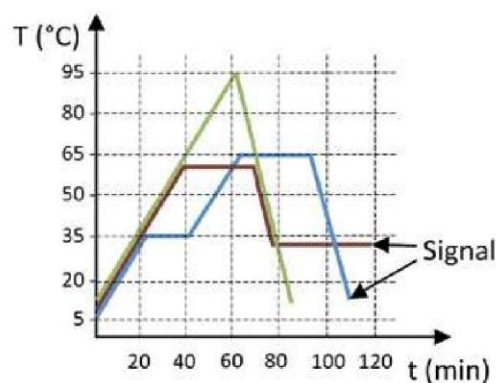
Execution E (plate heat exchanger)



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

ΔT – temperature change



Three part cheese harp

Gallery of additional equipment



Working platform



Cheese kettle on an elevating device



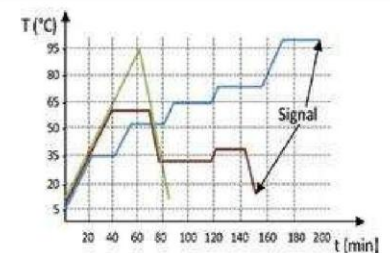
Stirrer shovels – instead of harp



Central stirrer – instead of harp

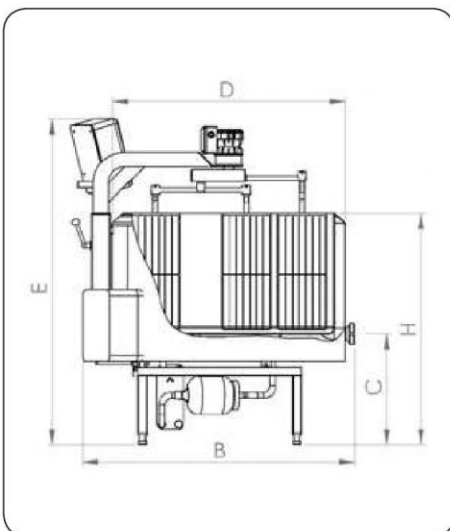


Temperature recorder E+H



Automatic processes: cases of more complicated programs of temperature processing. We can set heating, cooling, stirring, pumping, dozing, pH,... with the Siemens processor. All the parameters of the process can be changed, monitored and saved in the controller

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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