Key functionalities in a single device

PASTEURIZERS CHEESE KETTLES *Classic*

SK CLASSIC 50-300

PLEVNIK
Add value to milk.

Pasteurizers – Cheese kettles

SK CLASSIC 50-300

Classic

PLEVNIK

Add value to milk.

With all the key functionalities of the pasteurizer and cheese kettle

We are proud to present the new Classic product line which combines all the essentials of a pasteurizer and cheese kettle in a single device. It includes key functionalities of both devices. A powerful device at an affordable price. The Classic models enable both beginners and expert cheesemakers the production of various dairy products: pasteurized milk, yogurt, cheese, curd, and other genuine products from your dairy product line.

The 50l and 125l versions of the Classic model feature a double-coat insulated vessel with a cover and is made of AISI 304 stainless steel. Heating and cooling works through the bottom and the coat of the vessel. The kettle is heated in a water bath and cooled with water from the water supply network or a reservoir. Thermal treatment is possible up to 92°C. The temperature can be regulated using the thermostat on the electrical cabinet.

The 200l and 300l Classic models consume between 10 and 30% less energy thanks to **the efficient energy exchange** made possible by the well-insulated vessel (with three coats), laser-welded exchange surfaces, and carefully chosen materials. Thermal treatment is possible up to 100°C (EW). **The water pump** facilitates the heat exchange, which speeds up the heating and cooling processes and thus saves both energy and money.

BENEFITS

1. Quality and efficient milk processing
2. Automated processsing
3. Easy operation and cleaning
4. Energy-efficient*

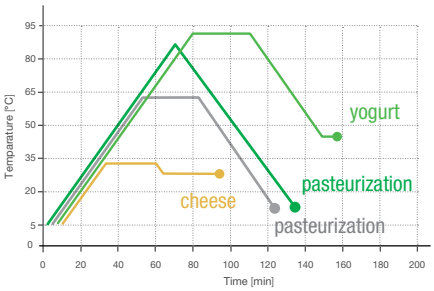
* Relevant for the 200l and 300l models

Easy production of dairy products:

PASTEURIZED MILK, YOGURT,
SOFT, SEMI-HARD, AND HARD CHEESE,
CURD, RICOTTA, etc.

1 QUALITY AND EFFICIENT MILK PROCESSING

Automatic processes:
Examples of advanced thermal treatment programs:



The universal propeller stirrer for the Classic model is designed based on years of experience in milk processing.

Quality cutting – More cheese mass

The desired goal of cheesemaking is more cheese mass and less cheese dust. Precise and gentle cutting results in more cheese mass at the end of the process.

Cheesemaking set:
One part automated harp, speed and stirring direction regulation.

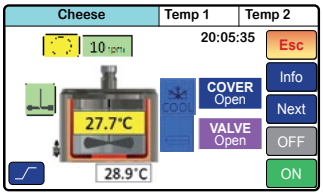
The Plevnik harps are specially designed, sharpened, and polished to facilitate smooth cutting. Replacing the harps with a propeller stirrer is simple and can be done in a single move.

2 SIMPLE TEMPERATURE REGULATION

Simple temperature regulation for **reaching the desired temperature at the precise set value**. Just set the desired temperature and the device will reach it. The duration, stops, process holding, and cooling are operated by the cheesemaker.

AUTOMATED PROCESSING

The convenient and easy-to-use MC 350 smart controller features process control which reduces the need for the constant presence of the cheesemaker and makes the production more cost-efficient. Save time and money with **automated start-up and shut-down** delay of processes. Set them in such a way that in the morning thermally treated milk is ready for cheesemaking.



Easy, user-friendly operation: Large 5" colour touch screen with a clear overview. **Advanced expert programs**: 8 customizable programs with support for up to 5 steps. Enables advanced settings such as temperature, time, stirring speed and direction**. A controller for **process automation**. Set your unique processes and ensure **stable quality** of your end-products.

An option to **record and document** all active process parameters (temperature, stirring, etc.) is also available.

SAVING TIME AND MONEY

3 SIMPLE OPERATION AND CLEANING

Due to the well-conceived design of the Plevnik devices, including controllers and stirrers, the handling of the device is easy, and the work becomes faster and more efficient. All processes (cutting, stirring, thermal treatment, etc.) can simply be started with the push of a button.

4 ENERGY-EFFICIENT

Between 10% and 30% lower energy consumption thanks to an efficient energy exchange made possible **by a well-insulated vessel** (three-coat construction), laser-welded exchange surfaces, and hand-picked materials. **The water pump** facilitates heat exchange, which speeds up the heating and cooling processes and thus **saves energy and money.**

* Relevant for the 200L and 300L models

Plevnik products – in the service of the user

RELIABLE QUALITY

ENERGY-SAVING TECHNOLOGY

MULTI-PURPOSE USE

HIGH YIELD

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

Equipment overview

CLASSIC 50-300	50		125		200			300		
POWER SOURCE:	EL		EL		EL/EW			EL/EW		
HEATING UP TO:	92°C		92°C		92/100°C			92/100°C		
AUTOMATED REGULATION	/	Auto.	/	Auto.	/	Auto.	Auto. + Harps	/	Auto.	Auto. + Harps
VESSEL										
Durable and reliable material – **stainless steel**	AISI 304		AISI 304		AISI 304/316			AISI 304/316		
Energy-saving construction – **laser welded**	/		/		●			●		
More efficient heat exchange – **indirect cooling (plate heat exchanger)**	/		/		/EL ●EW			/EL ●EW		
Lower energy consumption – **water pump**	/		/		●			●		
STIRRERS										
Propeller stirrer – 23rpm	●		●		●			●		
Cheesemaking set – **one part automated harps, speed and stirring direction regulation**	/		/		/	/	●	/	/	●
CONTROL										
Simple temperature regulation	●	/	●	/	●	/		●	/	
Automatic temperature regulation – **MC 350**	/	●	/	●	/	●	●	/	●	●
A recorder module for **MC 350**	/	○	/	○	/	○	○	/	○	○
Process cooling using tap water – **two-step cooling**	/	/	/	/	/	○	○	/	○	○
Energy-saving with small batches – **electric heater power selection module.**	/		/		○			○		
OTHER EQUIPMENT										
Easy handling and discharging – **a stable support with a kettle-tilting mechanism**	●		●		●			●		
For easier access and ergonomic work – **a working platform**	/		/		○			○		
Draining the curd - **curd strip**	○		○		○			○		

● included ○ optional / not available

Heating options:

EL ... heating using electric heaters
EW ... combined heating (hot water and electric heaters)

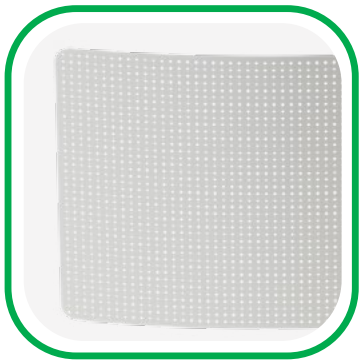
Required heating power for heating 100 l			
ΔT – temperature change	ΔT=30°C	ΔT=60°C	ΔT=90°C
Required energy	3.7 kWh	7 kWh	10.5 kWh

Additional equipment

Recommended

Working platform

Easier access, higher outlet and easy decanting of the cheese mass to the draining table. Safe, efficient and ergonomic process control.



Curd strip

Use the draining grid to limit the amount of curd or cheese mass that is drained from the kettle.

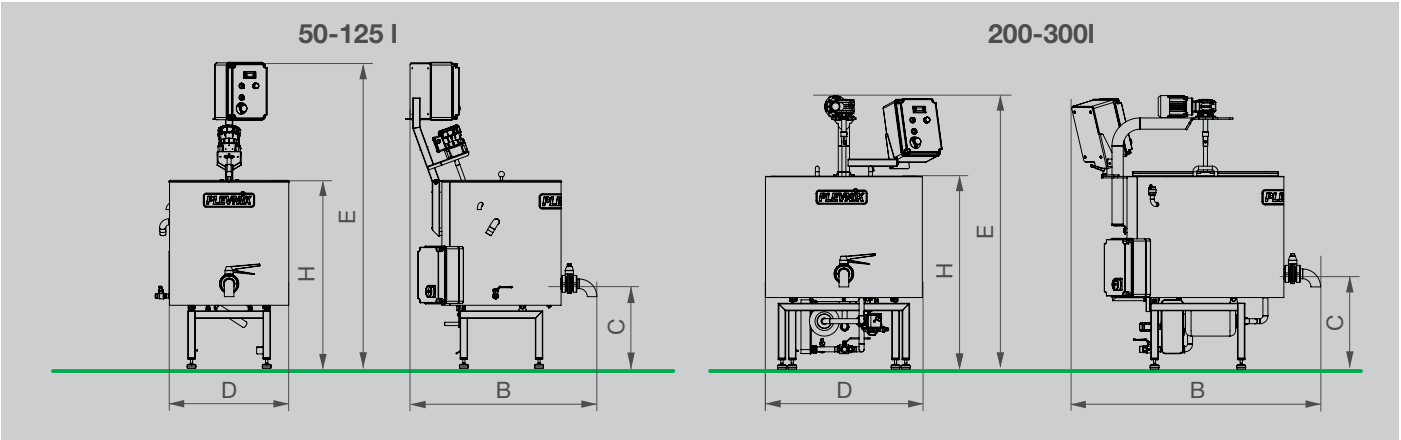
Two-step cooling

Saves ice water (energy) since water from the water supply network is used for cooling at higher temperatures (100-20°C). Ice water is used for cooling down to 20-4°C.

References

Technical information

Type	Heating power (kW)		Dimensions (mm)					Cooling water connections EL (in/out)	Cooling water connections EW (in/out)	Hot water connections EW (in/out)	Weight (kg)	Outlet Dimensions
	Electric heaters* for: EL	Electric heaters* for: EW	B	C	D	E	H					
SK Classic 50	4	/	935	500	540	1530	890	1/2”/ 1”	1/2”/ 1”	/	58	DN50
SK Classic 125	6	/	1040	435	650	1670	1025	1/2”/ 1”	1/2”/ 1”	/	82	DN50
SK Classic 200	12	12	1290	485	845	1470	1060	1/2”/ 3/4”	1/2” DN25	1” / 1”	138	DN65
SK Classic 300	15	15	1260	470	980	1475	1050	3/4”/ 3/4”	3/4” DN25	1” / 1”	170	DN65



Connection power **400V 3N 50Hz 4-15 kW. Final rated rated power of the device (HEATING POWER + 0.5kW).**
It is possible to adapt to other power parameters (60 Hz, etc.) - on request.

Complete dairy solutions

SK CLASSIC EN 30 11 2022

Plevnik products in the service of the user

All Plevnik devices are user- and environmentally friendly, as well as energy-efficient. They are designed and manufactured for long-term use.

More information

Consulting | Visit | Planning | Production | Assembly and start-up

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.

PLEVNIK

The milk processing equipment specialists.
Together, we have created more than 4,000 successful cheese-making stories.

Creating joyful countryside stories.

PLEVNIK, d.o.o.
Podsmreka 56
SI 1356 Dobrova
milk.cheese@plevnik.si
+ 386 (0)1 200 60 80

www.plevnik.eu