

# Pasteurizers

## P50-1250



State-of-the-art pasteurizers.



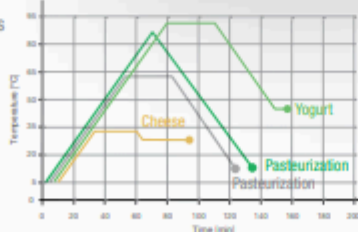
Plevnik devices for modern and successful milk-processing business stories.



Pasteurizers are used for thermic processing of milk into dairy products at temperatures between 4 °C and 100 °C:

**PASTEURIZED MILK, YOGURT, CHEESE, RICOTTA, CURD, ETC.**

Automatic processes  
Examples of advanced thermal treatment programs:



### BENEFITS

- 1 Energy efficiency
- 2 Diverse and efficient stirring
- 3 Automated processing
- 4 Easy control and cleaning
- 5 Extending the functionality of the device

**Plevnik products – in the service of the user**



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

**BASIC+**  
P50-650I

≤ 90°C

Energy efficiency

Automation

The entry-level pasteurizer with a simple three-coat construction (water bath), electric heating (EL), connections for cooling with water from the distribution network and a propeller stirrer.

Advanced automatic regulation MC 500 and monitoring of the set temperature.



**LIGHT**  
P50-1250I

\* ≤ 85-100°C

Energy efficiency

Automation

Advanced, extremely energy efficient (water pump) pasteurizer with a simple, energy efficient three-coat construction which automatically and efficiently stirs the content with a propeller stirrer. Positioned on a stable support with a tilting mechanism.



**ADVANCED+**  
P100-1250I

≤ 90°C

Recommended!

Energy efficiency

Automation

Advanced automatic regulation MC 500 and monitoring of the set temperature.



\*Depends on the sort of heating. See page 5.

Simple temperature regulation. Manual valves (HW, EL, EW)

## PROFESSIONAL

P100-1250I

≤ 100°C

Recommended!

Energy efficiency  
Automation



## PREMIUM

P100-1250I

≤ 100°C

Energy efficiency  
Automation



A professional, autonomous and efficient pasteurizer for the most demanding users. Enables faster heating – has a closed pressure system (higher temperatures) and indirect cooling. Automatic and efficient stirring of the content with a propeller stirrer. Positioned on a stable support with a tilting mechanism. Stainless steel cover for protection of the motor.

Advanced automatic regulation MC 500 and monitoring of the set temperature.

An advanced MC 500 R automatic controller with a recorder. When used together with the professional stirrer, speed regulation and power selection, it provides a higher degree of flexibility and a wide range of final products, enabling easier adaptation to the needs of the market. The protection of vital electrical parts ensures a long lifespan and makes cleaning easier.

### Pasteurization speed in the P 300 EL kettle

heating execution comparison  
(heating with electric heaters)

#### ● PROFESSIONAL / PREMIUM

Energy saving construction – lower energy consumption

- Faster heating – more powerful electrical heaters
- Closed (pressure) heating system (heating up to 100 °C)
- Indirect cooling via a heat exchanger (longer heater lifespan)

#### ● ADVANCED+

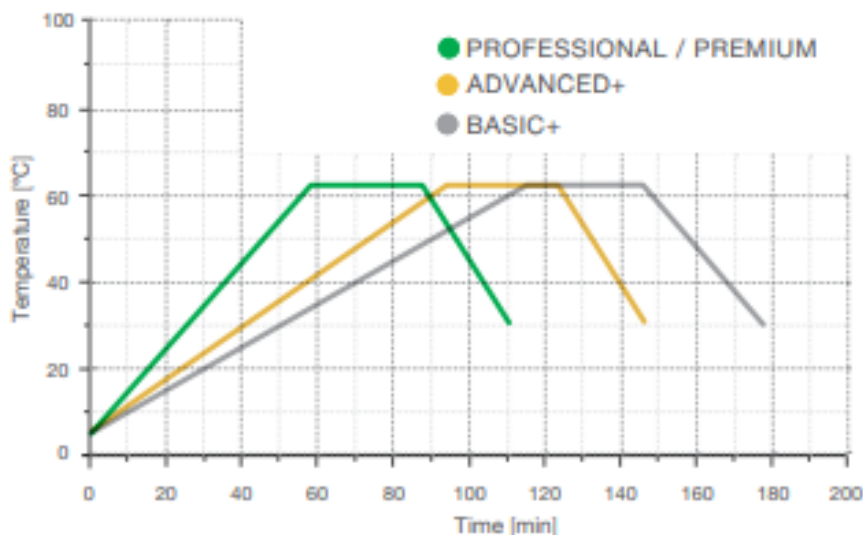
Energy saving construction – lower energy consumption

- Faster energy decantation (water pump)
- Automatic temperature regulation

#### ● BASIC+

Simple construction

- Automatic temperature regulation



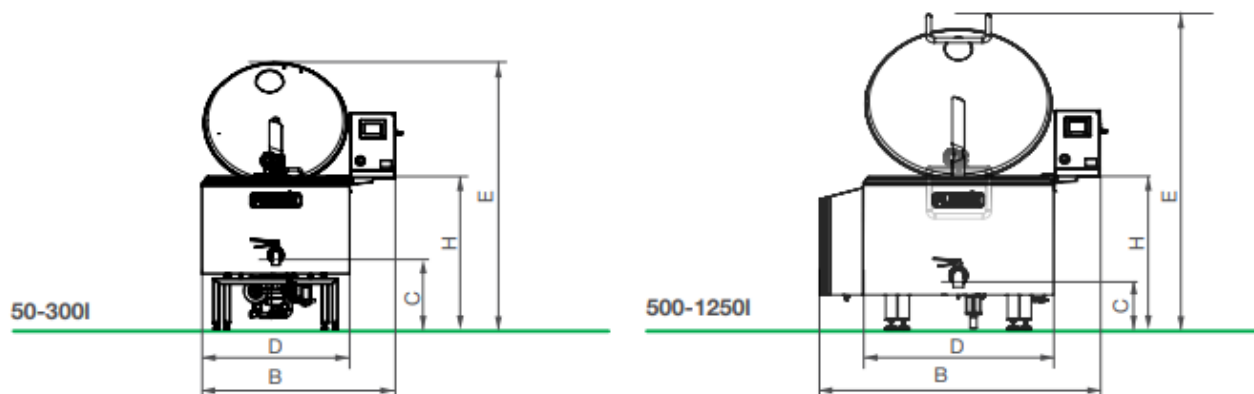
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<b>P Pasteurizers</b>	<b>BASIC+</b>	<b>LIGHT</b>	<b>ADVANCED+</b>	<b>PROFESSIONAL</b>	<b>PREMIUM</b>
<b>POWER SOURCE:</b>	EL	EL / HW / EW	EL	EL / HW / EW	EL / HW / EW
<b>HEATING UP TO:</b>	90°C	85 / 100 / 100°C	90°C	100°C	100°C
<b>VESSEL</b>					
Durable and reliable material - stainless steel	AISI 304	AISI 304/316	AISI 304/316	AISI 304/316	AISI 304/316
Energy saving construction – laser welded	○	●	●	●	●
Faster, easier discharge – bigger outlet	○	○	○	○	○
More efficient heat exchange – indirect cooling (plate heat exchanger)	/	/EL ●HW ●EW	/	●	●
Lower energy consumption – water pump	/	●	●	●	●
Energy efficient cooling – two-step cooling	/	/	○	○	○
Less cleaning, time saving – 2R polished vessel interior	/	○	○	○	●**
<b>STIRRERS</b>					
Basic propeller stirrer	●	●	●	●	○
Larger 75% propeller stirrer	○	○	○	○	● > 500 l
Professional stirrer for yogurt, cheese and milk	○	○	○	○	● < 500 l
Professional stirrer for yogurt, cheese and milk – stirring rake	○	○	○	○	○
Scrape stirrer (100-500l)	/	○	○	○	○
A console for the stirrer and two-part cover	○	○	○	○	○
<b>CONTROLLING</b>					
Simple temperature regulation <b>Elitwell</b>	/	●	/	/	/
Advanced automatic temperature regulation <b>MC 500</b>	●	/	●	●	/
Advanced automatic temperature regulation with a recorder - <b>MC 500 R</b>	/	/	○	○	●
Most advanced controller for highest level of automation - <b>MC700i</b>	/	/	○	○	○
Process recording - <b>temperature recorder</b> (different options)	○	○	○	○	○
<b>Stirring speed and direction regulation</b>	○	○	○	●	●
Energy saving with small batches: <b>electric heater power selection module</b> (full or partial heating power)	○	○	○	○	●
In case of overvoltage (lightning strike) – a <b>module for operation without a controller</b>	○	/	○	○	○
<b>OTHER EQUIPMENT</b>					
For easier handling and discharging - <b>a stable support with a tilting mechanism *</b>	○	●	●	●	●
For easier moving – a <b>support on wheels</b>	○	○	○	○	○
For easier access and ergonomic work – a <b>working platform</b>	○	○	○	○	○
For easier access and ergonomic work – an <b>elevating device</b>	/	○	○	○	○
<b>Protection for the water system underneath the vessel ≤ 300 l</b>	/	○	○	○	●
Greater durability – a <b>stainless steel control panel</b>	○	○	○	●	●
Stirrer motor protection – a <b>stainless steel cover</b>	/	○	○	○	●
Greater durability – a <b>stainless steel power cabinet</b>	○	○	○	○	●
Smaller dimensions for entering facilities with narrower doors – <b>door adaptation</b>	○	○	○	○	○
Local requirements – a <b>cover and valve position sensor</b>	○	○	○	○	○
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\* mechanical, from 500 l, the tilting mechanism is pneumatic, \*\* up to a volume of 1.000 l

● included ○ option / unavailable



Type	Heating power (kW)				Dimensions (mm)					Cooling water connections	Hot water connections	Weight (kg)	Outlet
	Light	Basic+ Advanced+	Professional / Premium		D	H	C*	B	E				
	Electric heaters for: EL / EW	Electric heaters for: EL	Electric heaters for: EL / EW	Recommended power of the hot water stove: HW / EW									
P 50	4 / -	4 / 4	6 / -	-	Ø545	910	525	940	1345	1/2"	3/4"	90	DN50
P 100	6 / 6	6 / 6	9 / 6	35	Ø745	910	525	1105	1490	1/2"	3/4"	125	DN50
P 200	10 / 10	12 / 12	18 / 12	35	Ø845	1025	475	1150	1680	1/2"	1"	170	DN50
P 300	12 / 12	15 / 15	20 (24) / 15	35	Ø999	1024	476	1326	1815	3/4"	1"	230	DN50
P 500	18 / 18	20 / 24	30 (36) / 20	35 / 65	Ø1125	1035	330	1640	2010	3/4"	5/4"	310	DN65
P 650	20 / 20	24 / 24	36 (45) / 24	65	Ø1280	1035	330	1825	2140	1"	5/4"	360	DN65
P 800	24 / 20	- / 30	45 (60) / 30	65 / 95	Ø1400	1030	320	1925	2230	1"	5/4"	395	DN65
P 1000	24 / 20	- / 30	45 (60) / 45	65 / 95	Ø1525	1045	315	2065	2390	1"	5/4"	465	DN80
P 1250	24 / 20	- / 30	45 (60) / 45	65 / 95	Ø1525	1205	315	1840	2535	1"	6/4"	525	DN80

Connection power

400V 3N 50Hz / EL: 4-60 kW and HW 230V 1N 50Hz

Final rated power of the device (HEATING POWER + 0,5kW).

It is possible to adapt to other power parameters (60 Hz, etc.) - on request.



