



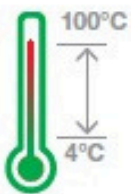
Avedemil
Equipements et matériels de fromagerie



CHEESE KETTLES VAT
SKH50-1500



Plevnik devices for modern cheese-making and successful cheese-making stories.



Cheese kettles are used for the thermic processing of milk into dairy products.

Easy production of dairy products:
CHEESE, CURD, RICOTTA,
YOGURT, PASTEURIZED MILK ETC.

BENEFITS

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

Versions

BASIC SKH50-650I

≤ 85°C

Energy efficiency

Automation



BASIC+ SKH50-650I

≤ 90°C

Energy efficiency

Automation



PLEVNIK SKH50-1500

A cheese kettle with a simple three-coat construction (water bath), electric heating (EL), connections for cooling with water from the distribution network and a propeller stirrer.

Simple regulation of the set temperature.

ADVANCED SKH100-1500I

≤ 85-100°C

Energy efficiency

Automation



ADVANCED+ SKH100-1500I

Recommended!

≤ 90°C

Energy efficiency

Automation



Advanced, extremely energy efficient (circular pump) cheese kettle with a simple, energy efficient three-coat construction which automatically cuts the cheese mass (automated harps). Position on a stable support with a tilting mechanism. Inox cover for motor protection.

Easy regulation of the pre-set temperature.
Designs with different heating (HW, EL, EW) and cooling options.

Automated cutting, heating (EL) and cooling processes. Advanced automatic regulation MC 500 and monitoring of the set temperature.

PROFESSIONAL

SKH100-1500I

Recommended!

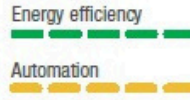
≤ 100°C



PREMIUM

SKH100-1500I

≤ 100°C



A professional, autonomous and efficient cheese kettle for advanced users. Enables faster heating – has a closed pressure system (higher temperatures) and indirect cooling. Automatically cuts the cheese mass (automated harps). Position on a stable support with a tilting mechanism. Inox cover for motor protection.

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

Advanced automatic regulation with monitoring and recording of the temperature with the MC 500 R. 2R polished interior. Electric heater power selection module. Central Z-mixer, stirring shovels and curd strip. Inox power cabinet and inox protection of the kettle bottom.

PROFESSIONAL / PREMIUM

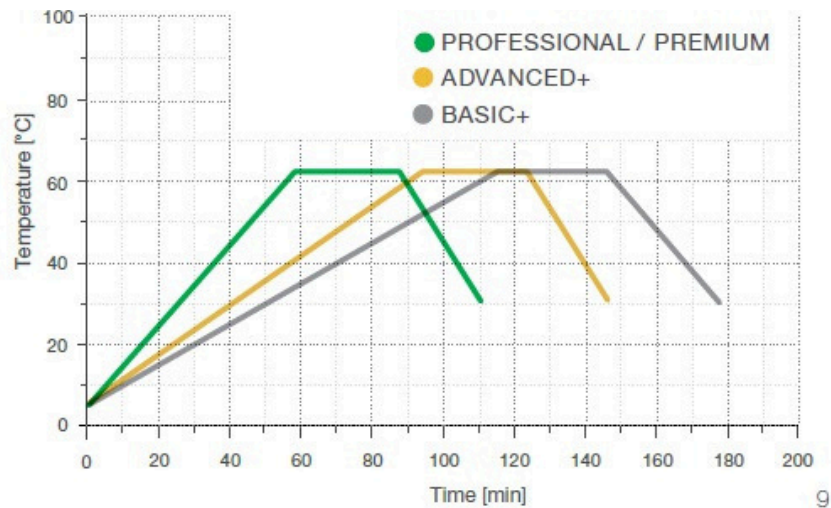
Energy saving construction – lower energy consumption
 Faster heating – more powerful electrical heaters • Closed (pressure) heating system (heating up to 100 °C) • Indirect cooling via a heat exchanger (longer heater lifespan)

ADVANCED+

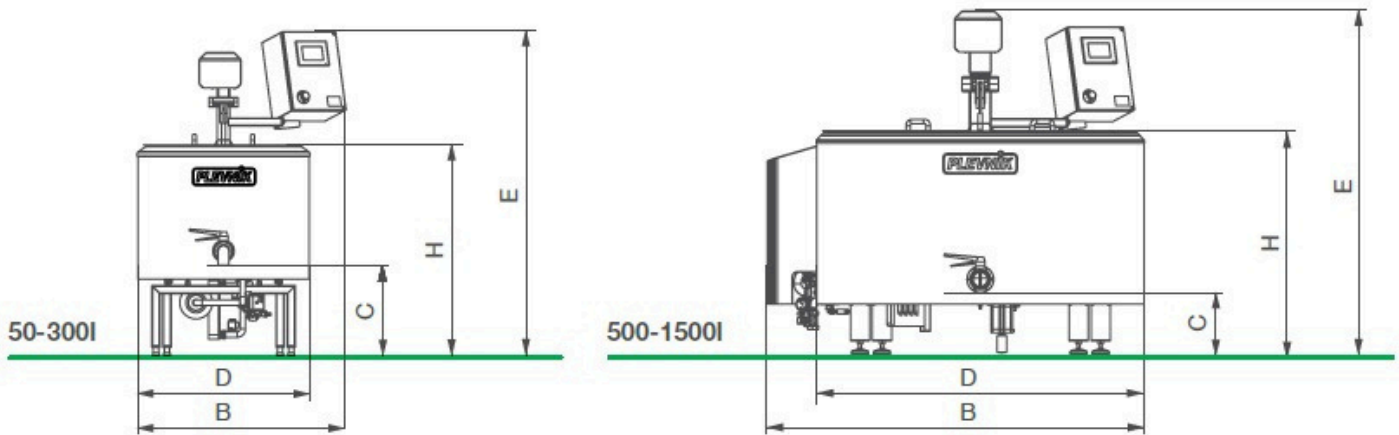
Energy saving construction – lower energy consumption
 • Faster energy decantation (water pump) • Automatic temperature regulation

BASIC+

Simple construction
 • Automatic temperature regulation



SKH cheese kettles	BASIC	BASIC+	ADVANCED	ADVANCED+	PROFESSIONAL	PREMIUM
POWER SOURCE:	EL	EL	EL / HW / EW	EL	EL / HW / EW	EL / HW / EW
HEATING UP TO:	85°C	90°C	85 / 100 / 100°C	90°C	100°C	100°C
VESSEL						
Durable and reliable material - stainless steel	AISI 304	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 - Double-cooling	/	/	/	○	○	○
Less cleaning, time saving - 2R polished vessel interior	/	/	○	○	○	●***
STIRRERS						
Propeller stirrer – 23 rpm, two-part cover	●	●	/	/	/	/
Automated cutting of the cheese mass - a three-part automated harp, two-part cover	○	○	●	●	●	●
For mixing above 60 °C - a central Z-stirrer	○	○	○	○	○	●
For drying cheese grains - stirring shovels	○	○	○	○	○	●
CONTROLLING						
Simple temperature regulation Eliwell	●	/	●	/	/	/
Advanced automatic temperature regulation MC 500	/	●	/	●	●	/
Advanced automatic temperature regulation with a recorder - MC 500 R	/	/	/	○	○	●
Most advanced controller for highest level of automation - MC700i	/	/	/	○	○	○
Process recording - temperature recorder (different options)	○	○	○	○	○	○
Stirrer/harp speed and stirring direction regulation	○	○	●	●	●	●
Energy saving with small batches - electric heater power selection module	○	○	○	○	○	●
In case of overvoltage (lightning strike) - a module for operation without a controller	/	○	/	○	○	○
OTHER EQUIPMENT						
For easier handling and discharging - a stable support with a tilting mechanism *	○	○	●	●	●	●
For easier moving - a support on wheels	○	○	○	○	○	○
For easier access and ergonomic work - a working platform	○	○	○	○	○	○
For easier access and ergonomic work - an elevating device	/	/	○	○	○	○
Protection for the water system underneath the vessel ≤ 300 l	/	/	○	○	○	●
Stirrer motor protection – a stainless steel cover	/	/	●	●	●	●
Greater durability - a stainless steel control panel (always with the MC 500)	○	○	○	○	●	●
Greater durability - a stainless steel power cabinet	○	○	○	○	○	●
A solution for facilities with the narrow door - adaptation for door	○	○	○	○	○	○
Local requirements - a rounded two-part cover	○	○	○	○	○	○
Draining the curd - curd strip **	○	○	○	○	○	●
Local requirements - a cover and valve position sensor	○	○	○	○	○	○
Additional safety - sensor protection against the harps	○	○	○	○	○	○
Additional safety - a protective net in front of harps	○	○	○	○	○	○



Type	Heating power (kW)					Dimensions (mm)					Cooling water connections	Hot water connections	Weight (kg)	Outlet (DN)
	Basic Basic+	Advanced	Advanced+	Professional / Premium		D	H	C	B	E				
	Electric heaters* for: EL	Electric heaters* for: EL / EW	Electric heaters* for: EL	Electric heaters* for: EL / EW	Recommend-ed power of the hot water stove: HW / EW									
SKH 50	4/4	-/-	-	-/-	-	Ø545	910	525	930	1470	1/2"	3/4"	90	DN50
SKH 100	6/6	6/6	6	9/6	35	Ø745	910	525	1020	1470	1/2"	3/4"	125	DN50
SKH 200	10/12	10/10	12	18/12	35	Ø845	1025	475	1025	1595	1/2"	1"	170	DN50
SKH 300	12/15	12/12	15	20(24)/15	35	Ø1000	1025	475	1105	1600	3/4"	1"	230	DN65
SKH 500	12/20	18/18	20	30(36)/24	35 / 65	Ø1125	1035	330	1375	1600	3/4"	5/4"	310	DN65
SKH 650	15/24	20/20	24	36(45)/30	65	Ø1280	1035	330	1520	1610	1"	5/4"	360	DN65
SKH 800	-/-	24/20	30	45/30	65 / 95	Ø1400	1030	320	1925	1590	1"	5/4"	395	DN65
SKH 1000	-/-	24/20	30	45(60)/45	65 / 95	Ø1525	1045	315	1755	1600	1"	5/4"	465	DN80
SKH 1250	-/-	24/20	30	45(60)/45	65 / 95	Ø1525	1205	315	1525	1795	1"	6/4"	525	DN80
SKH 1500	-/-	30/30	30	60/45	95	Ø1521	1386	340	1521	1955	1"	6/4"	670	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

OPEN DOUBLE O VAT

FOR WHAT USE?

In the double O vat, heat exchange takes place via the bottom and the shell, thus increasing the heat exchange surface area. This particular shape means that the entire vat can be sliced in a single turn of the tool, for greater efficiency on quantities of 800L or more.

The optional lid can be used to pasteurize milk.



TECHNICAL DETAILS

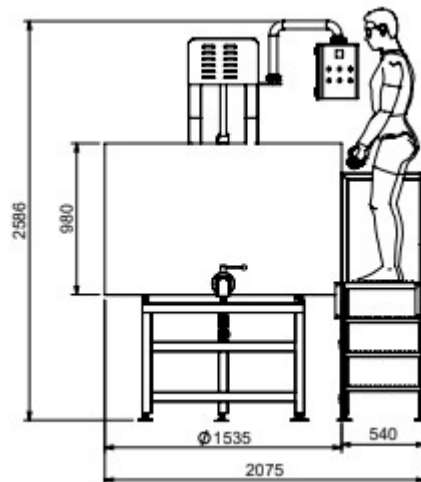
Can be heated or cooled

- Hot or cold water supply required
- Bottom and shell heating
- Variable speed drive for tools
- Tilting of the bowl by means of a pneuride or cylinder
- Counter-rotation stirring
- Working platform
- 380V three-phase Neutral + Earth power supply
- Drain valve diameter 100 (height from ground 1 meter)

OPTIONS

- Removable lid for pasteurization or pre-maturation
- Programmable controller with up to 9 options

Photos for information only



OBLONG HOLLANDAISE-TYPE CHEESE-MAKING VAT

FOR WHAT USE?

- Production of hard cheese, cheddar, hard and semi-soft cheese.
- Scouring, mechanical mixing of grain, heating or cooling.
- Pre-pressing and molding directly in the vat, under serum.
- Versatile, two-in-one vat: eliminates the need for pre-pressing vats or molding tables.



De-stacking grid



Stirring shovel



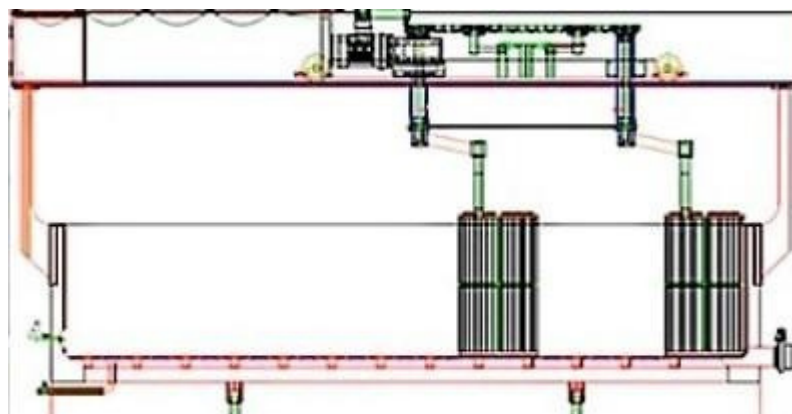
Curd slicer with blade

TECHNICAL DETAILS

Existing models:

- 600 L
- 1000 L
- 1500 L
- 2000 L
- 3000 L
- 4000 L

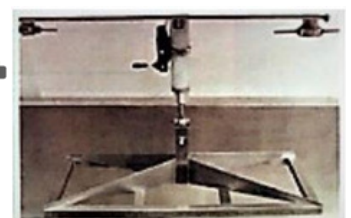
Photo for
information only



- Vat equipped with digital temperature display and electronic variable speed drive.
- Forced hot water heating circuit.
- Mechanical stripping

OPTIONS

Other dimensions on request



Pre-pressing

