

Pasteurizers

P 50 - 1000

PLEVNIK

Basic+

Advanced+

Professional

Premium



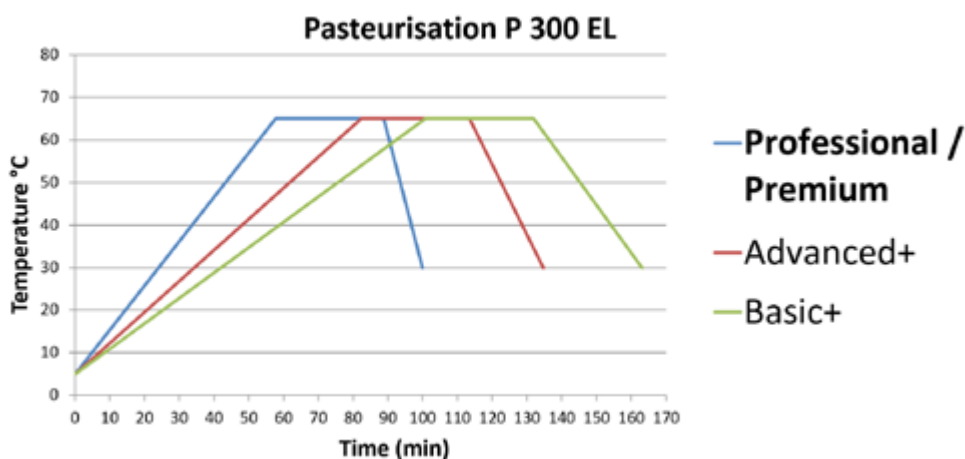
Let's add value to milk

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

Plevnik products - in the service of the user

- Pasteurizers are **universal devices** used for the pasteurization of milk and its thermal reproduction into dairy products such as **pasteurized milk, cheese, yogurt, curd, cream...**
- Allow the thermal treatment of milk in a temperature range between **3°C and 100°C**
- They are made in accordance with international standards, CE directives and the newest innovations in the dairy industry.

- **Extended lifetime** - because of the **laser welded** water coat made of high quality stainless steel W.Nr.1.4301/1.4404 (AISI 304/316)
- **Reduced energy consumption**
 - **Energy - saving construction** - the heating or cooling water in the system of the three part insulated kettle is very small and represents **only 3-6%** of the kettles useful volume. Energy for heating and cooling is exchanged directly through the coat and the bottom of the kettle
 - **Energy consumption is reduced** - with the use of a water circulation pump which allows a **faster exchange** of energy between water and milk
- **You can heat up** - with different kinds of available heating energy: **electricity, hot water from the boiler room, solar energy, heat pump,** (steam is optional)
- **You can cool down** - with the water from the pipe or collector or with ice water. Using chilled water also reduces water consumption and cooling time
- **Automatic control** of the thermal process - with the use of a controller on which we can set, change and save all the parameters of the processes of heating and cooling.
- **Easy cleaning** - **polished** interior of the kettle (premium)
- **Advanced control** of the thermal processes - with the **user friendly** color **touch screen** controller MC1 (premium)
- **Further facilitate your work** and **expand the usefulness** of the device with the wide range of accessories (different supports, elevating devices, automation of operations, temperature recorders, speed regulation of stirrer, different type of stirrers,...)



Plevnik devices **ease your work,**
make it **faster** and **more successful!**

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Pasteuriser 50l - 650l

BASIC+

- **Entry model**
- Simple construction
- Electrical heaters (**EL**)

- the kettle has a three part insulated construction
- heating with electrical heaters
- choosing between manual and automatic operation
- control panel with GPC 145 processor for the automatic regulation of heating and cooling
- power supply 400V 3N 50Hz

up to 90°C



Pasteuriser 50l - 1000l

ADVANCED+

- **Energy saving** construction - **lower consumption** of energy
- Faster energy transfer (circulation pump)
- Better temperature regulation
- Electrical heaters (**EL**)

- the kettle has a three part insulated energy - saving construction
- energy consumption is reduced with the use of a water pump which allows a faster transfer of energy to the milk
- choosing between manual and automatic operation
- control panel with GPC 145 processor for the automatic regulation of heating and cooling
- power supply 400V 3N 50Hz

up to 90°C



Pasteuriser 50l - 1000l

PROFESSIONAL

- **Faster heating** - stronger heating elements
- **Closed - under pressure** heating circuit (heating up to 100°C)
- Indirect cooling through a plate heat exchanger (**longer lifetime** of the heaters)
- Electrical (**EL**), hot water (**HW**) or combined (**EW**) (boiler, solar, heat pump,...) heating

- the kettle has a three part insulated energy - saving construction
- energy consumption is reduced with the use of a water pump which allows a faster transfer of energy to the milk
- possibility of heating with electrical heaters, hot water or combined heating
- indirect cooling through a plate heat exchanger (longer lifetime of the heaters)
- choosing between manual and automatic operation
- control panel with GPC 145 processor for the automatic regulation of heating and cooling
- power supply 400V 3N 50Hz (EL, EW) or 230V 1N 50Hz (HW)

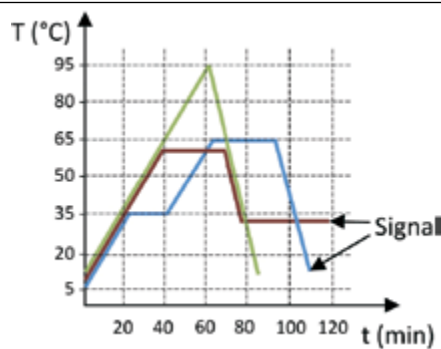
up to 100°C



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Automatic processor GPC 145



Automatic processes: cases of automatic 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



Closed heating system - under pressure

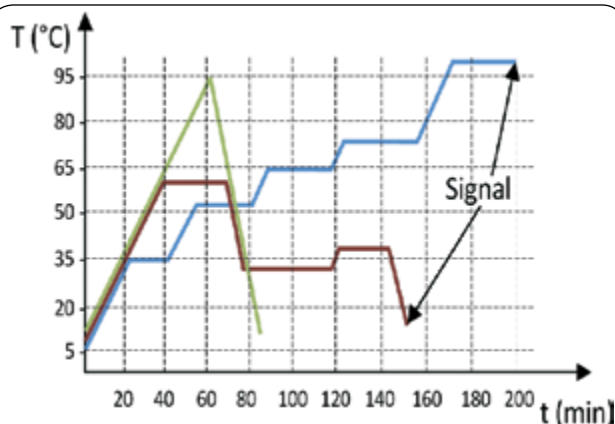
Pasteuriser 50l - 1000l

PREMIUM

- **Easy cleaning** - polished interior of the kettle
- Stainless steel electric boxes
- **Touch screen controller MC1** user friendly (capable of saving up to **10 different programs** for the automatic regulation of heating and cooling, programming the operation of the stirrer, setting the delayed start of milk processing programs...)
- Stirrer speed **regulation 3 - 35 rpm**
- Electrical (EL), hot water (HW) or combined (EW) (boiler, solar, heat pump,...) heating
- Electric heaters power selection

- the kettle has a three part insulated energy - saving construction
- closed (pressurized) execution of the heating system allows a higher temperature of the water in the heating system
- energy consumption is reduced with the use of a water pump which allows a faster transfer of energy to the milk
- indirect cooling through a plate heat exchanger (longer lifetime of the heaters)
- electric heaters power selection
- choosing between manual and automatic operation
- control panel with MC1 processor for the automatic regulation of heating and cooling
- power supply 400V 3N 50Hz (EL, EW) or 230V 1N 50Hz (HW)

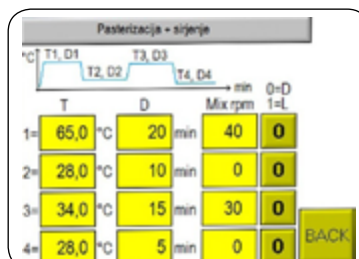
up to 100°C



Automatic processes: samples of more complicated programs of temperature processing. We can set heating, cooling, stirring,... with the MC1 processor. All the parameters of process can be changed, monitored and saved during the work of the controller



Touch screen controller MC1



Polished interior of the kettle (mirror)

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Included parts and main optional equipment for the pasteurizers

Type:	Pasteurizer	Basic+	Advanced+	Professional	Premium
Source of heating energy:		EL	EL	EL / HW / EW	EL / HW / EW
Heating up to:		90°C	90°C	100°C	100°C
Material - stainless steel:		AISI 304	AISI 304/316	AISI 304/316	AISI 304/316
Energy saving construction of the kettle (laser welded)		/	●	●	●
2R polished interior of the kettle (mirror)		/	○	○	●
Outflow DN 50		●	●	●	●
Outflow DN 65, DN 80		/	○	○	○
Indirect cooling / plate heat exchanger		/	/	●	●
Water circulation pump (reduces energy consumption)		/	●	●	●
One part cover, standard propeller stirrer 23 rpm		●	●	●	●
Console for the stirrer, two part cover		○	○	○	○
Stirrer 75% diameter of the kettle		○	○	○	○
Dispersion stirrer		/	○	○	○
Scrape stirrer		○	○	○	○
Stable suport with inclination mechanism		○	●	●	●
Support on wheels		○	○	○	○
Working platform		○	○	○	○
Elevating device		/	○	○	○
Inox protection around the support (3 sides) ≤ 300l		/	○	○	○
Inox protection over the motor of the stirrer		/	○	○	●
Stainless steel control panel		○	○	○	●
Stainless steel power electric box		○	○	○	○
Automatic regulation GPC 145		●	●	●	/
Automatic touch screen regulation MC1		/	○	○	●
Automatic regulation GPC Vision 100 with temperature recorder		/	○	○	○
Stirrer speed regulation		○	○	○	●
Module for working without the controller		●	●	●	●
Module for choosing the power of electrical heaters		○	○	○	●
Temperature recorder		/	○	○	○

● - included

○ - option

/ - not available

Power supply of different types / executions:

- **EL** 400V 3N 50Hz
- **HW** 230V 1N 50Hz / 400V 3N 50Hz
- **EW** 400V 3N 50Hz

Other power supplies **under request**

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

Pasteurizer type **P 200 EL Professional**

- **P** ----- type of device – pasteurizer
- **200** ----- nominal volume of the device (l)
- **EL** ----- source of heating energy
- **Professional** ---- chosen execution (equipment)

- **EL** ... heating with electrical heaters

- **HW** ... preparation of hot water from the boiler room, **solar** energy, **heat pump**... (steam is optional)

- **EW** ... combined heating (hot water and electrical heaters)



Elevating device



Working platform



**Movable console of the stirrer,
two part cover**



**Stainless steel cover of the
installation under the kettle**



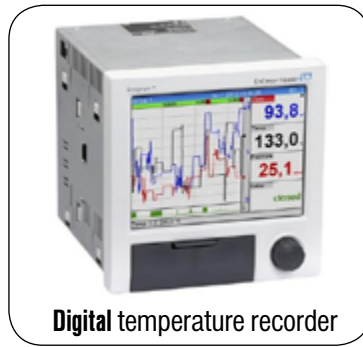
Dispersion stirrer



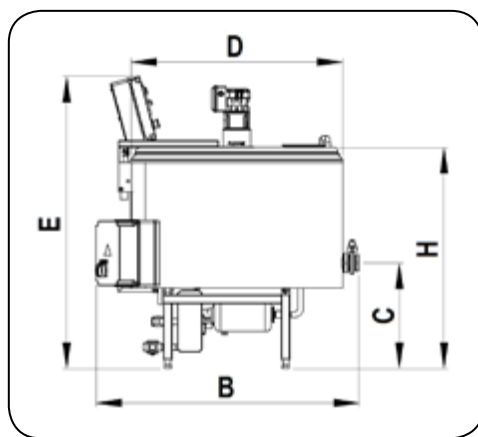
Scrape stirrer



Scrape stirrer



Digital temperature recorder



Necessary heating power for 100 l

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

ΔT – change of temperature

Type	Heating power (kW)			Dimensions (mm)					Connections for cooling water	Weight (kg)
	Basic+/Advanced+	Professional / Premium								
	Electrical heaters* for execution: EL	Electric heaters* for execution: EL / EW	Hot water boiler** for execution: HW, EW	D	H	C	B	E		
P 50	4 / 4	6 / -	-	Ø 520	930	575	660	1350	1/2"	90
P 100	6 / 6	9 / 6	35	Ø 720	930	575	860	1350	1/2"	100
P 200	12 / 12	18 / 12	35	Ø 820	1010	475	980	1380	1/2"	185
P 300	15 / 15	20 (24) / 15	35	Ø 1000	1010	475	1150	1450	3/4"	200
P 400	20 / 20	24 (30) / 20	35	Ø 1120	930	330	1270	1400	3/4"	275
P 500	20 / 24	30 (36) / 20	35 or 65	Ø 1120	1030	330	1270	1450	3/4"	295
P 650	24 / 24	36 (45) / 24	65	Ø 1280	1010	330	1430	1500	3/4"	340
P 800	- / 30	45 (60) / 30	65 or 95	Ø 1400	1010	330	1550	1550	1"	410
P 1000	- / 30	45 (60) / 45	65 or 95	Ø 1540	1030	330	1750	1600	1"	465

* 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)



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