

Made for  
creating extraordinary  
dairy products



# PASTEURIZERS

## P50-1250l



Add value to milk.

# Pasteurizers

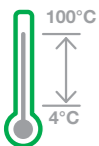
## P50-1250

State-of-the-art pasteurizers.

**PLEVNIK**  
Add value to milk.

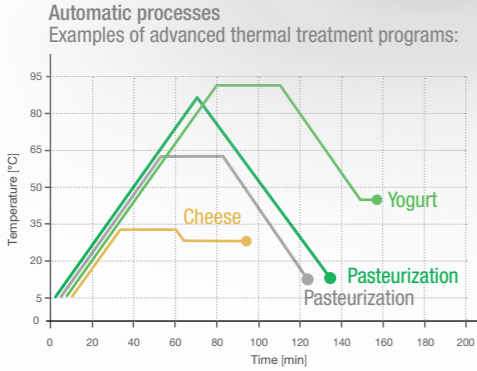


Plevnik devices for modern and successful milk-processing business stories.



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.



### 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.

### Benefits for you

Add value to milk. **PLEVNIK**

#### 1 ENERGY EFFICIENCY

Between 10% and 30% lower energy consumption thanks to an efficient energy exchange, which is made possible 1 by a well-insulated vessel (with three coats), 2 laser-welded exchange surfaces and carefully chosen materials. 3 The water pump facilitates a better heat exchange, which speeds up the heating and cooling processes and thus saves energy and money.



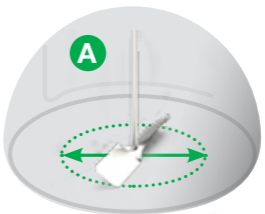
#### 2 DIVERSE AND EFFICIENT STIRRING

Pasteurizers can be equipped with various stirrers, with which you can make various products. A The most basic stirring can be done with the basic propeller stirrer. B The larger 75 % propeller stirrer (75 % of vessel diameter) is more efficient.

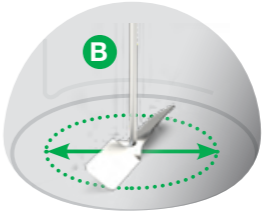
C The shape of the new professional stirrer for yogurt, cheese and milk enables efficient, yet gentle stirring for a homogenous product. The stirrer is made of stirring shovels at one or two (removable) levels. D Stirring rake: Widen the stirrer functionality with an optional detachable part on the upper level. The rake stirs quickly yet gently, not affecting the product structure.

E We have developed a special yogurt stirrer for yogurt production F At higher temperatures and higher viscosity, there is a need for a stirrer that can scrape the walls and the bottom - scrape stirrer, preventing the product from sticking to the pasteurizer walls (rice pudding, pudding, jam, chocolate, etc.).

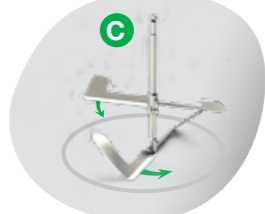
Basic propeller stirrer



Larger 75% propeller stirrer



Professional stirrer for yogurt, cheese and milk



Professional stirrer for yogurt, cheese and milk – stirring rake



Yogurt stirrer



Scrape stirrer



#### 3 AUTOMATED PROCESSING PROCEDURES

Convenient and easy management using smart controllers that control processes and make the working day more efficient and organized • Save time and money with start and shutdown delay of processes. Set them in such a way that in the morning, milk is thermally ready for cheese-making • Possibility to record and document all active process parameters (temperature, stirring, etc.).



SAVING TIME AND MONEY

Learn more about the state-of-the-art controllers on page 7.

#### 4 EASY CONTROL AND CLEANING

Easily and quickly control the Plevnik pasteurizer. Due to the well-conceived design of Plevnik devices, including controllers and stirrers, their handling is easy, and the work becomes faster and more efficient. You can start all processes (stirring, thermal treatment, etc.) simply by pressing a button. G Cleaning is faster and easier due to the special surface treatment – 2R polish (prevents sticking to the vessel walls).



#### 5 EXTEND THE FUNCTIONALITY OF THE DEVICE

The possibility to extend the functionality of the device: For a wider range of final milk products (cheese, curd, ricotta, pudding, etc.), and the most modern, easiest, most efficient and more ergonomic work, etc.



Learn more about upgrade possibilities on page 6.

Versions

PLEVNIK P50-1250

BASIC+  
P50-650l



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.

Automatic temperature regulation according to the pre-set program.



LIGHT  
P50-1250l



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+  
P100-1250l



Simple automatic temperature regulation GPC 145.

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

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

PROFESSIONAL  
P100-1250l



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.

PREMIUM  
P100-1250l



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.

Equipment overview

Add value to milk.

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P Pasteurizers	BASIC+	LIGHT	ADVANCED+	PROFESSIONAL	PREMIUM
POWER SOURCE:	EL	EL / HW / EW	EL	EL / HW / EW	EL / HW / EW
HEATING UP TO:	90°C	85 / 100 / 100°C	90°C	100°C	100°C
VESSEL					
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	/	○	○	○	●
STIRRERS					
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	○	○	○	○	○
Yogurt stirrer	○	○	○	○	○
Scrape stirrer	○	○	○	○	○
A console for the stirrer and two-part cover	○	○	○	○	○
CONTROLLING					
Simple temperature regulation Eliwell	/	●	/	/	/
Simple automatic temperature regulation GPC 145	●	/	●	/	/
Advanced automatic temperature regulation MC 500	/	/	○	●	● MC 500 R
Advanced automatic temperature regulation with a recorder - MC 500 R	/	/	○	○	●
Process recording - temperature recorder (different options)	○	○	○	○	○
Stirring speed and direction regulation	○	○	○	○	●
Energy saving with small batches: electric heater power selection module (full or partial heating power)	○	○	○	○	●
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	/	○	○	○	●
Greater durability – a stainless steel control panel (standard with the MC 500 and the MC 500 R)	○	○	○	●	●
Stirrer motor protection – a stainless steel cover	/	○	○	○	●
Greater durability – a stainless steel power cabinet	○	○	○	○	●
Smaller dimensions for entering facilities with narrower doors – door adaptation	○	○	○	○	○
Local requirements – a cover and valve position sensor	○	○	○	○	○
...					

\* mechanical, from 500 l, the tilting mechanism is pneumatic

● included ○ option / unavailable

Heating options:

- EL ... heating using electrical heaters
- HW ... heating using hot water from a boiler using solar energy, heat pump, etc ...
- EW ... combined heating (hot water and electrical heaters)
- ST ... heating with an indirect steam on request

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

PLEVNIK P50-1250



**75% propeller stirrer**

The larger stirrer ensures a more efficient stirring (circular rising of the content).



**Professional stirrer for yogurt, cheese and milk**

A universal helical stirrer for efficient and gentle stirring.



**Professional stirrer for yogurt, cheese and milk - stirring rake**

A detachable grid module, which transforms the yogurt ferment into a liquid one (liquid yogurt).



**Yogurt stirrer**

Specialized stirrer for making yogurt (gently breaks up the ferment – yogurt, liquid yogurt).



**Scrape stirrer**

The sliding scrape stirrer ensures a constant and gentle scraping of the pasteurizer walls. For making: pudding, jam, chocolate and other highly viscous products.



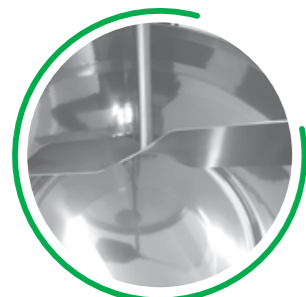
**A console for the stirrer and two-part cover**

For accessing the vessel during processing. The vessel is closed with a two-part cover.



**Manual harp**

Manual harp with six sharp blades. Cut the cheese mass for different products with only a few cuts.



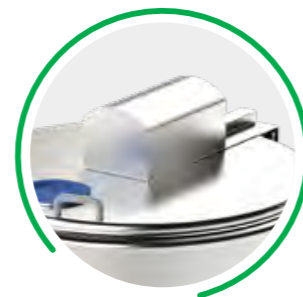
**2R polished interior**

Due to its very smooth surface, the contents do not stick to the walls during processing. This enables quick and easy cleaning.



**Two-step cooling**

Save ice water (energy), because water from the water supply network is used for cooling at higher temperatures (100–40 °C) and ice water for cooling between 40 °C and 4 °C.



**Protection for the stirrer motor**

Protection for the stirrer motor (stainless steel) during operation and cleaning. For protection of the motor and a long lifespan.



**Working platform**

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



**Elevating device**

Enables setting of the ergonomic working height and therefore makes work (discharging, cleaning) easier. Ideal solution for facilities with a low ceiling.



**Protection around the support**

Protects the kettle pipes against filth and makes cleaning the entire kettle easier. Ensures a long lifespan due to water-system protection.

## Controllers

Add value to milk.

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### Modern and easy control of cheese and dairy processes

#### MC 500



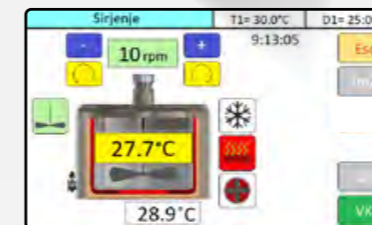
A state-of-the-art controller for **process automation**. Set your unique processes and ensure the **stable quality** of your products.

#### MC 500 R



**Recommended!**

The MC 500 R with an integrated recorder enables the **digital recording** of all parameters of active processes (temperature, stirring, etc.).



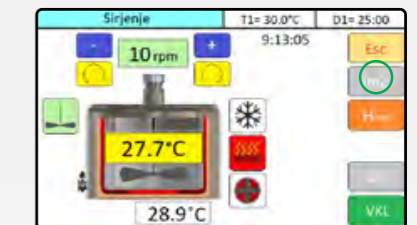
#### Easy, user-friendly operation.

A large 5" colour touchscreen with an excellent overview offers an excellent user experience.



#### Outstanding flexibility and clear overview.

It is possible to choose from **10 programs**, which can be adjusted to suit your technological procedures.



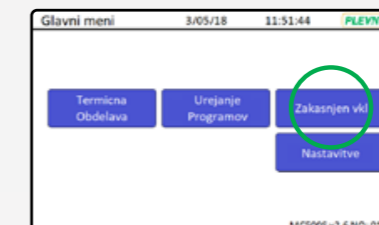
#### Module for choosing the power of heating.

It provides a choice of power settings, which is especially important when processing different quantities. (Additional equipment).



#### Speaks your language.

Supports 7 languages, including English.



#### Energy efficient, lowers costs, saves time.

A start delay function allows the milk to cool overnight (when power is cheaper), and the thermal treatment process can be scheduled to start automatically at the desired time.

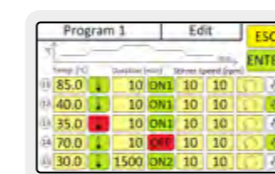


#### Fully recorded processes – documents temperature and processes. (MC 500 R)

### ADVANCED PROGRAMS FOR ADVANCED/ PROFESSIONAL USERS

#### Adaptable to your unique recipes

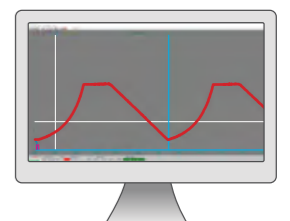
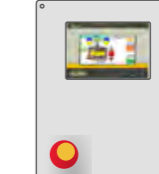
Adaptable programs **support up to 15 steps**. Support the basic settings, such as temperature, time, stirring speed and direction, as well as turning on the "gentle", stage-controlled, temperature retention mode.



### THE MC 500 R - A MODERN APPROACH TO PROCESS CONTROL WITH AN INTEGRATED RECORDER

#### Process recording

The MC 500 R controller has a built-in recorder, which **automatically records all active processes, in turn making it easier to control them as well as offering an overview of completed processes**. Records can be easily transferred via an SD card to the computer, where you can view and save them with the dedicated software.

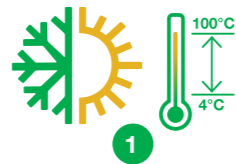


Special versions

PLEVNIK P50-1250

Pasteurizer (monoblock) – All in one  
PH100

Cooling/heating  
processes in one  
device



BENEFITS

- 1 Universal, flexible, mobile, compact device PH can be used as: pasteurizer, cheese kettle, cooling tank and fermenter, all within one square metre.
- 2 The products can be thermally treated (heated or cooled) in a temperature range **between 4 °C and 100 °C**. The heating system consists of electric heaters and an energy efficient heat pump.
- 3 Multiple stirrers enable the making of various end products, such as: yogurt, pasteurized milk, cheese, curd, cream, mozzarella, jam, sauces, etc.
- 4 The user-friendly touch-screen controller can save up to 10 different programs.

All in one device.  
Pasteurizer/cheese kettle/cooling tank/fermentation vessel.

Yogurt, cheese, curd, jam,  
pudding, chocolate, juice, etc.



Pasteurizer with cooling/heating unit  
PH200-650

BENEFITS

- 1 The PH is a pasteurizer with a standalone 2 cooling/heating unit.
- 3 Possibility of heating with a heat pump (up to 45 °C, where energy consumption is reduced by 70%).
- 4 Extremely efficient air cooling up to 40 °C (COP 35).
- 5 Cooling down to 4 °C when needed. The only thing required is a power outlet.
- 6 Cooling versions: air-air, air-water, water-water;
- 7 On request: Cooling/heating unit with an upgrade for connecting up to 3 consumers\* (devices).



Low energy consumption, no waste  
water, precise temperature regulation

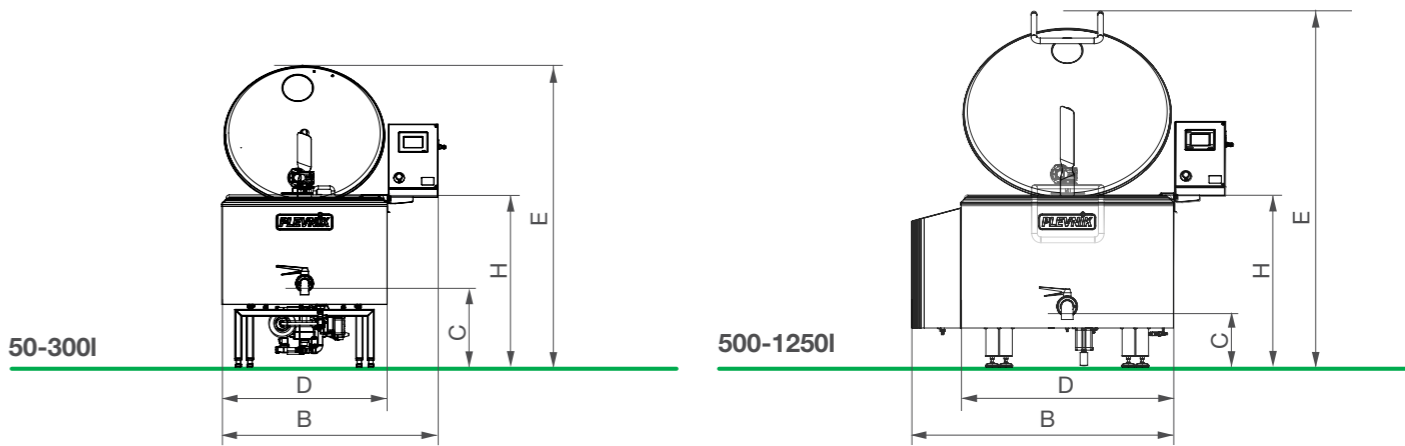
\*The three devices don't work simultaneously, they work individually.



Technical information

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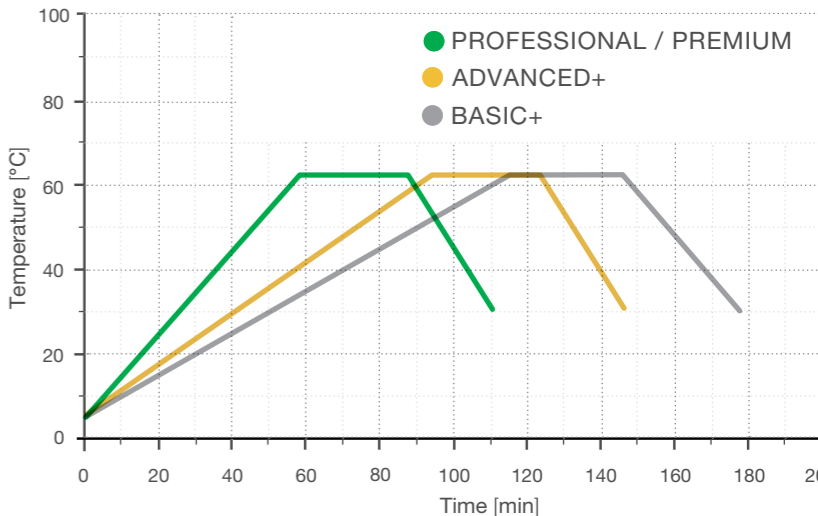
Type	Heating power (kW)				Dimensions (mm)					Cooling water connections	Hot water connections	Weight (kg)	Outlet
	Light	Basic+ Advanced+	Professional / Premium										
	Electric heaters for: EL / EW	Electric heaters for: EL	Electric heaters for: EL / EW	Hot water container / Electric heaters for: HW / EW	D	H	C*	B	E				
P 50	4 / -	4 / 4	6 / -	-	Ø520	930	575	660	1470	1/2"	3/4"	90	DN50
P 100	6 / 6	6 / 6	9 / 6	35	Ø720	930	575	660	1470	1/2"	3/4"	125	DN50
P 200	10 / 10	12 / 12	18 / 12	35	Ø820	1010	475	980	1700	1/2"	1"	170	DN50
P 300	12 / 12	15 / 15	20 (24) / 15	35	Ø1000	1010	475	1150	1820	3/4"	1"	230	DN50
P 500	18 / 18	20 / 24	30 (36) / 20	35 / 65	Ø1120	1030	330	1270	2030	3/4"	5/4"	310	DN65
P 650	20 / 20	24 / 24	36 (45) / 24	65	Ø1280	1010	330	1430	2150	1"	5/4"	360	DN65
P 800	24 / 20	- / 30	45 (60) / 30	65 / 95	Ø1400	1010	330	1550	2230	1"	5/4"	395	DN65
P 1000	24 / 20	- / 30	45 (60) / 45	65 / 95	Ø1540	1030	330	1750	2410	1"	5/4"	465	DN65
P 1250	24 / 20	- / 30	45 (60) / 45	65 / 95	Ø1550	1160	330	1750	2580	1"	6/4"	525	DN80

\* Applies for all except Basic+

Connection power  
400V 3N 50Hz / EL: 4-60 kW and HW 230V 1N 50Hz  
It is possible to adapt to other power parameters (60 Hz, etc.) - on request

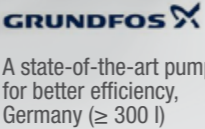
Pasteurization speed in the P 300 EL kettle  
heating execution comparison  
(heating with electric heaters)

- 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



PLEVNIK  
PASTEURIZERS

Built-in components  
of recognized European  
manufacturers to ensure  
**long-lasting, stable  
and reliable quality.**



Cheese making  
in the past.

Superior heating, cooling and milk processing performance in all process phases is what I can say about the Plevnik devices. The best cheese, yoghurt and curd are the logical result.

Organic Farm  
Kukenberger,  
Toni Kukenberger  
Innovative Young  
Farmer 2016

**\*\*TRUSTED\*\*  
BY THE BEST.**

Cheese making  
today.

References



Add value to milk.

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I trust Plevnik. I am very satisfied with their pasteurizer P 200 EL PRO (polished). That is why I have decided to buy another device.  
*Silvano Orbanić – Sirana Orbanić*



The P 200 HW PRO pasteurizer can be cleaned very easily. I am satisfied with the automatic operation. It ensures quick processing. This saves me time to do other things.

*Jan Brauer,  
Pommerscher  
Zeigenkäse*



Gold medals at AGRA fair for the pasteurizer (P 200 EL PRO with the professional stirrer for yogurt, cheese and milk, the MC 500 R controller and the elevating device) and the pneumatic draining press (POS 50).





# Complete dairy solutions



P50-1250 EN 27 01 2020

## Plevnik products – in the service of the user

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



Consulting



Visit



Planning



Production



Assembly and start up

More information

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



**The milk processing equipment specialists.**  
Together we have created more than 3,000 successful cheese-making stories.

Representative:

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