

Professional production of
curd in large batches



Curd



VESSEL FOR PRODUCTION OF CURD SLB

PLEVNIK

Add value to milk.

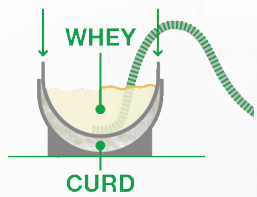
Vessel for production of curd

PROFESSIONAL PRODUCTION OF CURD IN LARGE BATCHES



Schulenburg vessel SLB is used for a coagulation of the milk, for making the curd and draining the whey in large batches. For minimal energy lost and **easy cleaning** the **1** double coat is insulated and made of stainless steel AISI 304. Vessel has **2** pneumatic powered lifting /lowering and pressing of the **3** draining net. For emptying of the curd there is exit door – manloh and outlet **4** (Ø 300 mm), so curd can be **easily transported** or pumped to packaging. Separation of the whey from the cheese mass is made with draining net. The specially designed machine has the **ability to heat or cool*** the walls, whatever your process needs more.

Did you know? Curd has 3 x greater price as milk.
(Source from May 2024, SI)



SIMPLICITY

After coagulation is complete, you cut the coagulated mass for better whey drainage, than perforated net gently press the coagulated mass with pressing force you can set. In this part of the process the whey is squeezed out of the curd. Whey collects on the upper side of the net, so it is easily pumped out.



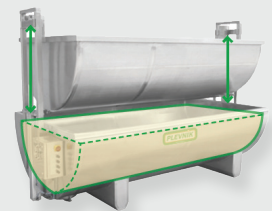
AUTOMATIZATION

With change of pressure controller*, you can **pre-set** desired pressure of compression time in three steps. You design the program independetly according to your needs and save it. The controller performs a pre-set program while you are making other things.



SAFE AND HYGIENIC

Plevnik SLB uses pneumatic cylinders that in comparison to hydraulic are easier to maintain and offer higher level of hygiene safety.



Technical information

Type	DIMENSIONS [MM]			PRESSING FORCE [kg]**	OUTLET	VOLUME [L]
	Lenght (inside - outside)	Width (inside - outside)	Height (inside - outside)			
SLB 1000	2060 - 2550	1180 - 1330	1000 - 2000	610	DN40	1000
SLB 2000	2800 - 3230	1430 - 1550	1100 - 2300	955	DN50	2000
SLB 3000	3050 - 3520	1650 - 1760	1100 - 2400	955	DN50	3000

* additional equipment.

**max. pressure: 6 Bar

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



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