

# CHEESE PRESSES

## Cheese press - basic execution

Type PPS-U and MS-U



Additional equipment:

- PE intermediate plates
- shelf under the press



Pneumatic press, type **PPS-U**

This type of cheese press is simple to use and allows us to **press different dimensions of cheese** up to the diameter of 400mm. The press is equipped with pneumatic cylinders with a simple pressure regulation. Models can be loaded in 2 to 4 levels. There are 2 to 6 pressing cylinders which allows us to press up to 150 kg of cheese.

Mechanical press, type **MS-U**

The basic model of cheese presses with mechanical weights for increasing the press force. The dimensions of the press are adapted for pressing up to 150 kg of cheese in **different cheese moulds**. The moulds under one pressing point can be put in different alignments depending on the cheese diameter and in 2 to 4 levels in height.

Type	Number of pressing points	Possibility of pressing up to (kg) of cheese:
PPS-U2 / MS-U2	2	cca. 50
PPS-U3 / MS-U3	3	cca. 75
PPS-U4 / MS-U4	4	cca. 100
PPS-U5	5	cca. 125
PPS-U6	6	cca. 150

## Pneumatic cheese press - vertical

Type PPS-A



Pneumatic press, type **PPS-A**

This type of press with its mobility gives us a good utilization of space. The press is constituted of a **mobile base** construction with 4 to 20 pneumatic cylinders with the regulation of the pressing force. The models are put in 2 to 6 levels in height under each pressing point. Usually is made for pressing only one dimension of cheese and is used in **bigger cheese-making facilities** where they use more than one press.

Type	Number of pressing points	Possibility of pressing up to (kg) of cheese:
PPS-A 4	4	cca. 50
PPS-A 6	6	cca. 75
PPS-A 8	8	cca. 100
PPS-A 10	10	cca. 125
PPS-A 12	12	cca. 150
PPS-A 16	16	cca. 200
PPS-A 20	20	cca. 240

In the technical data it is assumed that the moulds used have an outside diameter of 240 mm.

To **customize the press** for other diameters we need the **dimensions** of the desired cheese moulds.

## Pneumatic cheese press - vertical universal

### Type PPS-AU



#### Universal pneumatic cheese press type **PPS-AU**

Execution with a good space utilization.

The press is constituted of a frame with 2 to 6 pneumatic cylinders , pressure regulation and guided plates between levels.

The moulds are loaded in up to 5 levels.

This press is appropriate for bigger cheese-makers that press more than 100 kg of cheese at a time.

Type	Number of pressing points	Possibility of pressing up to (kg) of cheese:
PPS-AU 2	2	cca. 100
PPS-AU 3	3	cca. 150
PPS-AU 4	4	cca. 200
PPS-AU 5	5	cca. 250
PPS-AU 6	6	cca. 300

In the technical data it is assumed that the moulds used have an outside diameter of 240 mm.

## Pneumatic cheese press - horizontal

### Type PPS-H



#### Horizontal cheese press, type **PPS-H**

The biggest advantage of this type of press is that the

**pressing force is the same** for all the moulds in a row.

The press is constituted of a frame with 2 to 8 pressing rows with pneumatic cylinders and pressure regulation.

The dimensions can be adapted to press up to 300 kg of cheese at a time (depending on the dimensions of the moulds).

We can make different guides for different sizes of moulds (optional)

The press dimensions are adapted depending on cheese quantity, moulds dimensions and space (upon enquiry).



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