

Versatile
use in a dairy



CHEESE TABLES

SM, SMG, SDM, SOM



Add value to milk.

→ Cheese table type SM

TABLE FOR A VERSATILE USE IN A DAIRY

- Cheese table **on wheels** with a raised edge (40 mm)
- The raised edge and the outlet **enable controlled draining**
- Made from AISI 304 stainless steel
- Detachable legs for SM 97, SM 147 and SM 199 – **lower transport costs**

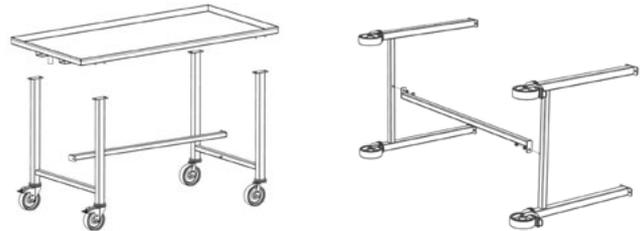


Additional equipment:

- Removable storage shelf under the table

Type	Dimensions (mm)		
	Length	Width	Height
SM 97	900	700	850/900
SM 147	1400	700	850/900
SM 199	1900	900	850/900
SM 249	2400	900	850/900
SM 299	2900	900	850/900

Detachable legs



→ Cheese table - heated type SMG

HEATED WORKING SURFACE

- Cheese table **on wheels** with a raised edge (40 mm) and heated working surface
- Heated working surface **prevents undercooling and shock to the cheese grains** on contact with the surface
- Made from AISI 304 stainless steel
- Connections for sanitary hot water



Additional equipment:

- Removable storage shelf under the table

Type	Dimensions (mm)		
	Length	Width	Height
SMG 97	900	700	850/900
SMG 147	1400	700	850/900
SMG 199	1900	900	850/900
SMG 249	2400	900	850/900
SMG 299	2900	900	850/900

→ Cheese table with dividing plate type SDM

DIRECT AND SIMULTANEOUS FILLING OF CHEESE MOULDS

- Deepened cheese table (300 mm) on wheels with a dividing plate, which enables **the filling of cheese mass directly into the cheese moulds**
- Filling of cheese moulds is faster **and takes less effort**
- Outlet valve for whey
- Made from AISI 304 stainless steel



Additional equipment:

- Removable storage shelf under the table
- Draining grid at the bottom
- Additional dividing plate

Type	The possibility of pressing up to (kg) of cheese mass:	Cheese mass dividing plate* (or/or)		Dimensions (mm)		
		Ø180	Ø140	Length	Width	Height
SDM 1010	approx. 40	4 × 4	5 × 5	1080 (1000)	1080 (1000)	850
SDM 1510	approx. 70	6 × 4	7 × 5	1580 (1500)	1080 (1000)	850
SDM 2010	approx. 90	8 × 4	10 × 5	2080 (2000)	1080 (1000)	850
SDM 2510	approx. 120	10 × 4	12 × 5	2580 (2500)	1080 (1000)	850
SDM 3010	approx. 140	12 × 4	15 × 5	3100 (3000)	1100 (1000)	850

*Dividing plates with other, larger diameters on demand.

→ Draining cheese table type SOM

RECEIVING, DRAINING, PREPRESSING AND CUTTING OF THE CHEESE MASS

- Deepened cheese table (300 mm) on wheels for **receiving the cheese mass, draining of whey, manual prepressing and manual cutting of cheese mass**
- Movable draining grinds at the front and at the back enable **adapting to different quantities of cheese mass**
- Made from AISI 304 stainless steel



Additional equipment:

- Removable storage shelf under the table
- Draining grid at the bottom
- Prepressing plates

Type	The possibility of pressing up to (kg) of cheese mass:	Dimensions (mm)		
		Length	Width	Height
SOM 109	approx. 70	1080 (1000)	980 (900)	850
SOM 159	approx. 120	1580 (1500)	980 (900)	850
SOM 209	approx. 160	2080 (2500)	1000 (900)	850
SOM 2510	approx. 220	2600 (2500)	1100 (1000)	850
SOM 3010	approx. 290	3100 (3000)	1100 (1000)	850



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