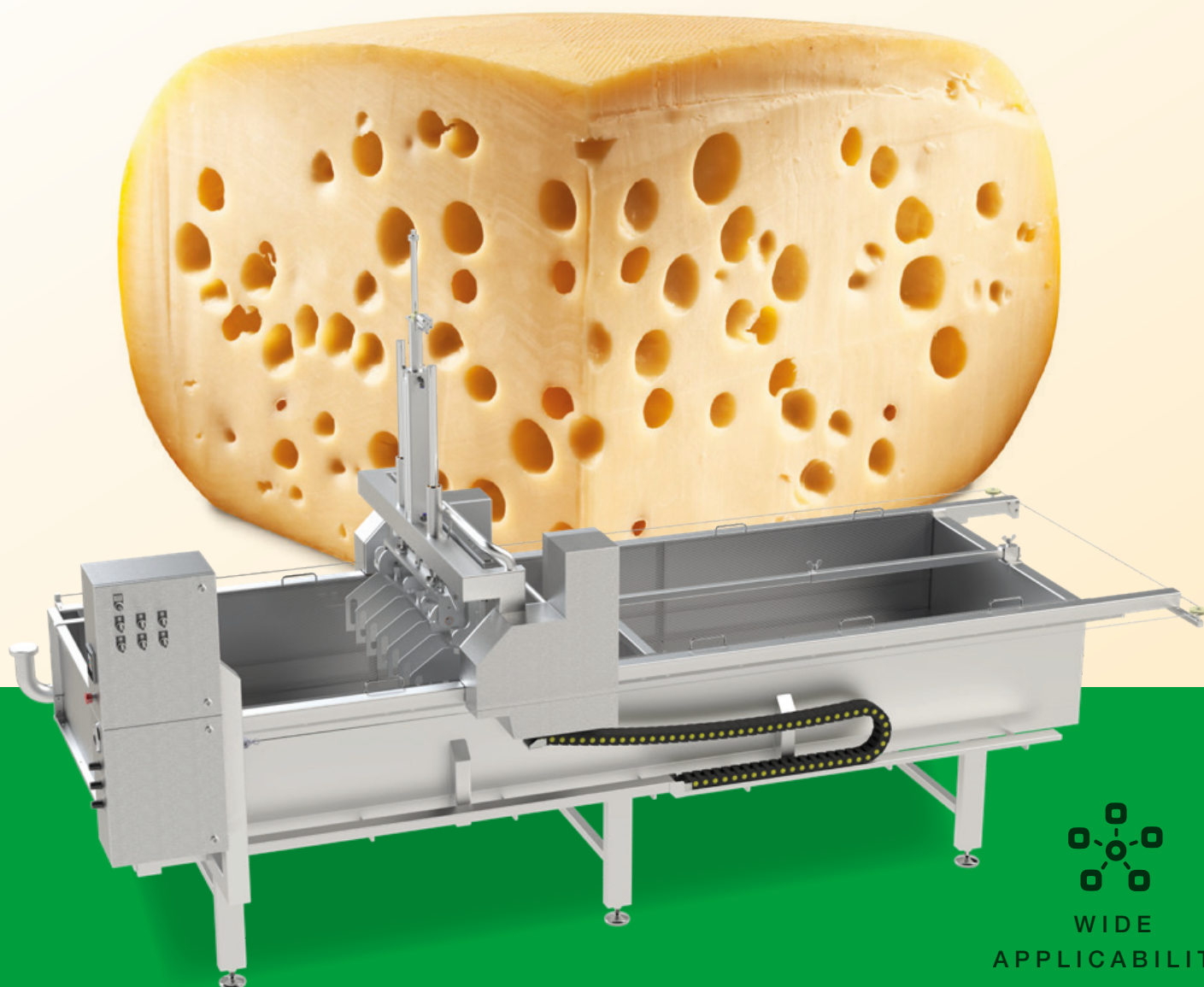


Multipurpose
devices



WIDE
APPLICABILITY

PREPRESSES

PRP-AP, PRP-AT, PRP-RT

Draining, prepressing and cutting
of cheese mass

PLEVNIK

Add value to milk

Draining, prepressing and cutting of cheese mass

Prepresses are devices that receive the cheese mass, drain the whey, prepress using compressed air and cut the cheese mass into desired cheese blocks.

They are suitable for making **semi-hard and hard cheeses** in large batches (**industrial use**). They enable **better quality control of cheese** and are distinguished by the following:

- **User-friendly**, robust and compact construction
- **Excellent yield**: Approximately 10 % cheese mass from the source quantity of milk
- **Working height** facilitates use
- **Quality of manufacture**
 - the entire device is made of high-quality stainless steel AISI 304



Automated PRP-AP type prepress

Automated prepress model for processing small quantities of milk (1,000–4,000 l).

Automatic movement of bridges that enable the pressing and cutting of the cheese mass.



Automated PRP-AT type prepress with transport belt

Automated prepress model for processing large quantities of milk (2,000–10,000 l).

The transport belt enables the simple transportation and draining of the cheese mass across the entire table.



Manual PRP-RT type prepress with transport belt

Manual prepress model for processing large quantities of milk (2,000–10,000 l).

The transport belt facilitates the transportation and draining of the cheese mass across the entire table.



➔ Automated prepress

Automated PRP-AP type prepress

The PRP-AP type prepress with a cutting knife and a segmented pressing plate on a movable bridge, which moves along the prepress.

Material: Parts which come into contact with the product are made of stainless steel AISI 304.



Video PRP-AP

Composition:

- Deepened cheese table for receiving the cheese mass with whey
- Front door used as a working surface
- Stable support
- Whey collection vessel
- Outlet valve for whey
- Fixed draining grid in the front and movable draining grid in the back
- Movable bridge with pneumatic drive, knives and a plate for prepressing
- Control panel
- Simple pressure regulation for prepressing



Advantages:

- Automated execution
- Movable draining grid enables the processing of different quantities of milk
- Suitable for average quantities of milk (1,000–4,000 l)
- Simple maintenance

Additional equipment: Manual three-stage pressure regulation, automatic pressing and cutting regulation, whey collecting tube, whey/cleaning agent vessel, adjustable blades, double pressing point etc.

Controller-supported operation enables simple pressing and cutting control¹.

1. Draining

Draining is done through the draining grids in the front and the back. The movable grid in the back allows the same cheese block height with different quantities of milk. Whey is collected in an intermediate vessel, from which it is drained into a canal.

2. Prepress

Automated prepressing of the cheese mass in sections. The bridge moves along the table and presses a section of the cheese block under the pressing plate. The pressure can be regulated by setting the pressing cylinder pressure from 1–4 kg per kilogram of cheese mass. The time of pressing can be set. The controller enables multiple passes with different steps.

3. Cutting

The cutting format can be set. It is based on the movement of the bridge and the distance between the knives. The bridge movement is based on the length of the cheese block.

4. Moving

Automatic cutting of the cheese mass and pushing the cut pieces to the front of the table.

Type	Possibility of pressing up to (kg) of cheese*:	Vessel dimensions (mm)			Inside dimensions (mm)			Expected height of uncompressed cheese mass (mm)
		Length	Width	Height	Length	Width	Height	
PRP-AP 100	100	1100	1000	350	1500	1350	1900	100
PRP-AP 150	150	1700	1000	350	2200	1350	1900	100
PRP-AP 200	200	2200	1000	350	2700	1350	1900	100
PRP-AP 300	300	2700	1250	350	3200	1650	1900	100
PRP-AP 400	400	2400	1250	400	3900	1650	1900	150

¹For models with an automatic controller.

Automated PRP-AT type prepress with transport belt

Prepress with a draining transport belt on the bottom of the profiled table, a pressing plate that simultaneously presses the entire cheese mass, and cutting knives at the front of the vessel. The transport belt moves the cheese mass towards the pneumatic knives.

Material: Parts which come into contact with the product are made of AISI 304 stainless steel.

Composition:

- Deepened cheese table for receiving the cheese mass with whey
- Collection vessel for whey under the table
- Stable support
- Two fixed draining grids (in the front and in the back)
- Central bridge with a pressing plate and a pneumatic drive
- Front bridge with knives and a pneumatic drive
- Draining transport belt with a drive
- Control panel with a controller for automatic operation
- Simple regulation of the pressing force



Video PRP-AT

Advantages:

- Automated execution
- Draining also through the draining transport belt
- Simultaneous pressing of the entire cheese block
- Suitable for large quantities of milk (2,000–10,000 l)

Additional equipment: Manual three-stage pressure regulation, automatic pressing and cutting regulation, whey collecting tube, whey/cleaning agent vessel, adjustable blades, double pressing point etc.

Automatic or manual operation with switches for belt movement and cutting.

1. Draining

Draining is done through the draining grids in the front and the back. Whey is collected in an intermediate vessel, from which it is drained into a canal.

2. Prepressing

Automatic prepressing of the entire cheese mass simultaneously. The pressure can be regulated by setting the pressing cylinder pressure from 0.5–4 kg per kilogram of cheese mass. The pressing time can be set (from 10 seconds to 24 hours).

3. Cutting

The format depends on the movement of the transport belt and the distance between the knives.

4. Moving

Automatic moving of the entire cheese mass block to the front of the prepress. Movement is adapted to the size of the cheese block.

Type	Possibility to process up to (kg) of cheese mass after prepressing:	Possibility of pressing up to (kg) of cheese*:	Vessel dimensions (mm)			Inside dimensions (mm)			Expected height of uncompressed cheese mass (mm)
			Length	Width	Height	Length	Width	Height	
PRP-AT 200	250	200	2200	900	400	3000	1350	3000	100–150
PRP-AT 300	375	300	3100	900	400	3900	1350	3000	100–150
PRP-AT 400	500	400	2800	1250	500	3800	1800	3200	150–200
PRP-AT 500	625	500	3400	1250	500	4400	1800	3200	150–200
PRP-AT 800	1000	800	4000	1250	500	5000	2000	3300	150–200
PRP-AT 1000	1250	1000	5000	1250	500	6000	2000	3300	150–200

→ Manual prepresses

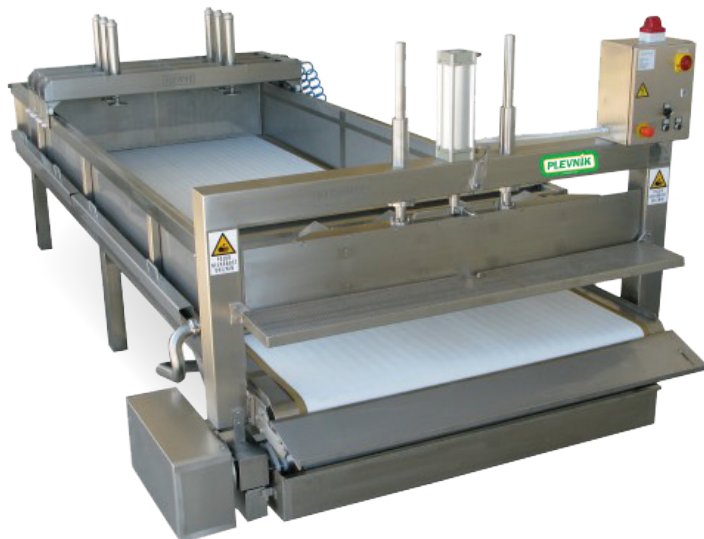
Manual PRP-RT type prepress with transport belt

The prepress model with a draining transport belt, cantilevered knife on the front of the table and movable bridges with pneumatic pressing cylinders, which can be moved by hand along the table. The operator puts draining plates under the pressing points to press the cheese mass into a block. After prepressing, the transport belt moves the cheese mass towards the pneumatic knives.

Material: Parts which come into contact with the product are made of AISI 304 stainless steel.

Composition:

- Deepened and profiled cheese table for receiving the cheese mass with whey
- Draining pressing plates (segments)
- Stable support
- Collection vessel for whey under the table
- Fixed draining grid in the front and a movable draining grid in the back
- Movable bridge with a pneumatic drive (2–4 bridges)
- Draining transport belt with a drive
- Front bridge with knives
- Control panel for automatic operation
- Simple regulation of the pressing force



Advantages:

- Cheaper prepress model with a draining transport belt
- Movable draining grid enables the processing of different quantities of milk
- Suitable for large quantities of milk (2,000–10,000 l)

Additional equipment: Manual three-stage pressure regulation, automatic pressing and cutting regulation, whey collecting tube, whey/cleaning agent vessel, adjustable blades, double pressing point etc.

The operation is semi-automatic.

1. Draining

Draining through the draining grids in the front and in the back and through the draining transport belt. Whey is collected in an intermediate vessel, from which it is drained into a canal.

2. Prepressing

Prepressing is done via pneumatic cylinders on movable bridges and via the draining plates. The pressure can be regulated by setting the pressing cylinder pressure from 1–3 kg per kilogram of cheese mass; it can be automatically timed for three different pressure settings.

3. Cutting

The transport belt moves the entire cheese mass towards the pneumatic knives. Cutting The format depends on the movement of the transport belt and the distance between the knives. The height of the cheese mass and the length of the movement can be adapted to the size of the cut piece.

4. Moving

Automatic moving of the entire cheese mass block.

Type	Possibility to process up to (kg) of cheese mass after prepressing:	Possibility of pressing up to (kg) of cheese*:	Vessel dimensions (mm)			Inside dimensions (mm)			Expected height of uncompressed cheese mass (mm)
			Length	Width	Height	Length	Width	Height	
PRP-RT 200	250	200	2200	900	400	3000	1350	1800	100–150
PRP-RT 300	375	300	3100	900	400	3900	1350	1800	100–150
PRP-RT 400	500	400	2800	1250	500	3800	1800	1900	150–200
PRP-RT 500	625	500	3400	1250	500	4400	1800	1900	150–200
PRP-RT 800	1000	800	4000	1250	500	5000	2000	1900	150–200
PRP-RT 1000	1250	1000	5000	1250	500	6000	2000	1900	150–200

* These values are indicative and apply to the standard version.

Additional equipment:



Manual three-stage pressure regulation

Supports three-stage pressure regulation with preset pressures.



Automatic pressing and cutting regulation

Supports time-based setting of pressing and cutting levels via a controller.

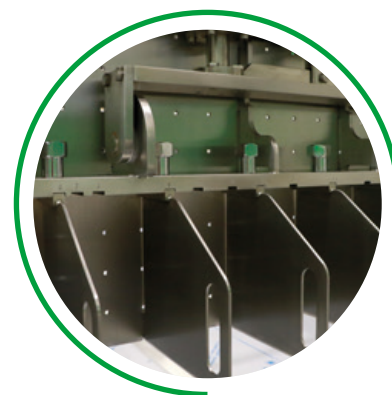


Whey collecting tube

Enables the pumping of whey to the appropriate location.



Whey/cleaning agent vessel



Adjustable blades

Adjustable cutting of cheese mass

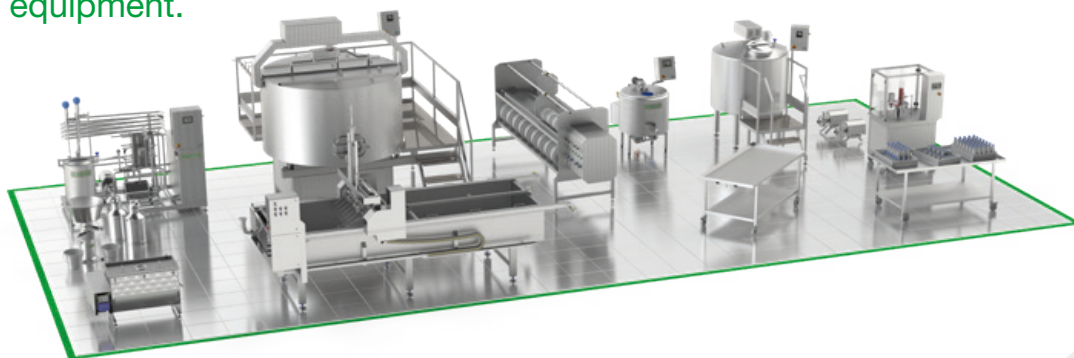


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PLEVNIK, d.o.o.
Podsmreka 56
SI 1356 Dobrova
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