

"The simple pressing
of cheese mass"



CHEESE PRESSES

TYPE PPS-U, MS-U, PPS-A, PPS-AU, PPS-H

The pressing of cheese mass



Add value to milk

The pressing of cheese mass

Cheese presses are devices for pressing various quantities of cheese mass in moulds. They are suitable for making **semi-hard and hard cheeses in various batches**.

They enable even pressing and therefore **better quality control** of cheeses in different shapes, and are distinguished by the following:

- **Simple usage**
- **Robust and compact construction**
- **Quality of manufacture**
 - made from high-quality steel AISI 304

The presses are available in **mechanical** and **pneumatic** versions. The pneumatic versions are further split into **universal, vertical** and **horizontal**.

They are available in different pressing capacities of between 50 and 300 kg of cheese mass.¹⁾

Stacking of cheese moulds²⁾ in presses:



Cheese moulds can be stacked in the **MS-U type** universal mechanical presses and **PPS-U type** universal pneumatic presses in various ways, as shown above.

1) Presses may be customized to customer needs (cheese size and dimension), subject to special order.

2) Applies to cheese moulds with outer diameters of 160–400 mm.

Mechanical presses

→ **The MS-U type universal mechanical press**
for pressing 50–100 kg of cheese mass

- Basic **universal mechanical press model** utilizing weights
- Suitable for cheese moulds with diameters of 160–400 mm
- Utilizing weights for the **controlled** increase of pressing force
- Possibility of stacking cheese moulds **2–4 levels** high under one pressing point
- **Simple cleaning**, no open tubes

Additional equipment:

- Storage shelf under the press
- Intermediate pressing plates



Pneumatic presses

→ **The PPS-U type universal pneumatic press**
for pressing 50–150 kg of cheese mass

- Basic **universal pneumatic press model**, suitable for beginners as well as experts
- Suitable for cheese moulds with diameters of 160–400 mm
- Comes with **standard manual three-stage pressure regulation**
- Pressure regulator for determining the pressing force (20–120 kg)
- Possibility of stacking cheese moulds **2–4 levels** high under one pressing point
- **Simple cleaning**

Additional equipment:

- Storage shelf under the press
- Intermediate pressing plates
- Automatic pressing using a controller
- Pressure regulation with a controller



→ The PPS-A type vertical pneumatic press

for pressing 50–240 kg of cheese mass

- Efficient use of space
- Support on wheels provides **mobility** and **easy moving around**
- Suitable for one dimension of cheese – usually used in larger dairies
- Possibility of stacking cheese moulds **2–6 levels** high under one pressing point

Additional equipment:

- Automatic pressure regulation
- Six-stage pressure regulation with a controller



→ The PPS-AU type vertical pneumatic universal press

for pressing 50–300 kg of cheese mass

- Efficient use of space
- Suitable for processing large quantities of cheese mass
- Possibility of stacking cheese moulds into up to **5 levels** under one pressing point
- **Press customizing** depending on the end product
- Simple stacking and pressing of **various sizes of cheese**

Additional equipment:

- Three-stage pressure regulation
- Automatic pressure regulation with controller
- Support on wheels



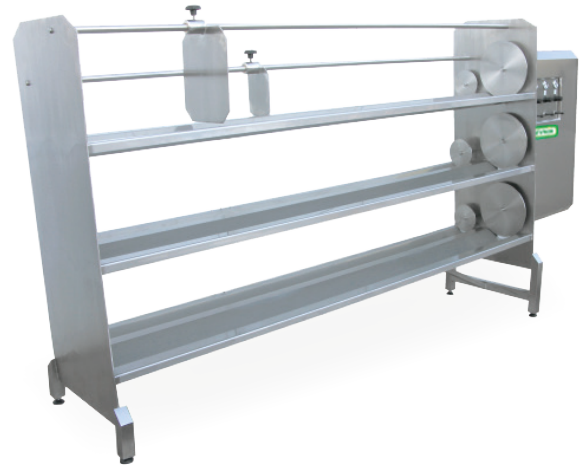
→ The PPS-H type horizontal pneumatic press

for pressing 40–280 kg of cheese mass

- Same pressing force for all moulds in a row
- Possibility of pressing 280 kg cheese in different moulds in **2–8 pressing rows**
- Suitable for cheeses with diameters of up to 400 mm
- The press may be **adapted to the customer needs** with special guides for different cheese mould sizes

Additional equipment:

- Additional guides for different cheese sizes
- Three-stage pressure regulation
- Automatic pressure regulation with a controller



Technical information:

Type	Number of pressing points/ cylinders	The possibility of pressing up to (kg) of cheese ³⁾ :	Pressing force (kg)	Dimensions (mm)			Working height (mm)
				Length	Width	Height	
MS-U 2	2	50	10–140	1100	600	1900	800
MS-U 3	3	75	10–140	1600	600	1900	800
MS-U 4	4	100	10–140	2100	600	1900	800
PPS-U 2	2	50	25–75	1100	600	2050	800
PPS-U 3	3	75	40–120	1600	600	2050	800
PPS-U 4	4	100	40–120	2100	600	2050	800
PPS-U 5	5	125	40–120	2600	600	2050	800
PPS-U 6	6	150	40–120	3100	600	2050	800
PPS-A 4	4	50	25–75	900	700	2200	1400
PPS-A 6	6	75	25–75	1150	700	2200	1400
PPS-A 8	8	100	25–75	1450	700	2200	1400
PPS-A 10	10	125	25–75	1700	700	2200	1400
PPS-A 12	12	150	25–75	1950	700	2200	1400
PPS-A 16	16	200	25–75	2500	700	2200	1400
PPS-A 20	20	240	25–75	3000	700	2200	1400
PPS-AU 2	2	100	100–600	1000	1000	2400	1250
PPS-AU 3	3	150	100–600	1500	1000	2400	1250
PPS-AU 4	4	200	100–600	2000	1000	2400	1250
PPS-AU 5	5	250	100–600	2500	1000	2400	1250
PPS-AU 6	6	300	100–600	3000	1000	2400	1250
PPS-H 2×300	2	40–70	25–75	3850	650	600	3000
PPS-H 3×300	3	60–100	25–75	3850	650	1000	3000
PPS-H 4×300	4	80–140	25–75	3850	650	1000	3000
PPS-H 6×300	6	120–200	25–75	3850	650	1400	3000
PPS-H 8×300	8	160–280	25–75	3850	605	1700	3000

3) These values are indicative and apply to the standard version.

Additional press equipment:



Manual three-stage pressure regulation

Three-stage pressure regulation with preset pressures.



Automatic pressure regulation

Automatic pressure regulation depending on the time for each cheese maturation stage.



Storage shelf under the press⁴⁾

For storing smaller items under the press.



Intermediate plates for pressing⁵⁾

Provide for a more uniform pressing of stacked cheese moulds.



Additional guides⁶⁾

Enable adapting to other cheese sizes, depending on customer needs.

Other options

- Pressing moulds (2- and 3-piece)
- Pressing warning
- ...

4) Available for MS-U and PPS-U press types.

5) Available for MS-U, PPS-U and PPS-A press types.

6) Available for PPS-H press type.

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