

Cheese prepresses

Prepress type PRP-R

The prepress PRP-R is made for accepting cheese curd, draining the whey, prepressing, manual cutting the mass into cheese blocks and (with additional equipment) pressing the cheese moulds. All the processes are manual. The cleaning is manual.

Material: parts that come in contact with the product are made of stainless steel AISI 304

Composition:

- deepened cheese table for accepting the cheese mass with whey
- stable support
- outflow valve for whey
- two draining grids (movable in the front and fixed in the back)
- plates for prepressing (segments)
- deposit grid under the table
- basic version with movable bridges, each with two pressing pneumatic cylinders and a basic regulation of pressure to prepress the cheese mass

Options:

- additional bridges and pressing cylinders to **press the cheese in cheese moulds**
- the table can be used as a vessel for cleaning the equipment (during the use of the table for prepressing/pressing the cleaning solution is stored in a vessel under the table)
- support on wheels
- door on the front side
- selection of 3 levels of pressing force
- time programming of the pressing force
- pumping the whey in an appropriate location



Advantages:

- a very good relationship between price and usefulness
- adaptable for different quantities and sizes of cheese
- movable draining grid to adapt to different quantities of milk
- can be used also as a cheese press (with additional equipment)
- manual execution
- appropriate for small quantities of milk (up to 3000 liters)



Type	Number of bridges	Processing capacity: (kg)	Vessel inside dimensions (mm)				Total dimensions (mm)			Expected height of the cheese mass (mm)
			Length	Width	Depth	Height from floor	Length	Width	Height	
PRP-R 70	2	cca. 70	1100 (1000)	1000 (900)	400	850	1450	1150	1300	100
PRP-R 120	2	cca. 120	1600 (1500)	1000 (900)	400	850	2000	1150	1300	100
PRP-R 160	2	cca. 160	2100 (2000)	1000 (900)	450	1000	2400	1150	1300	100
PRP-R 220	3	cca. 220	2600 (2500)	1100 (1000)	500	1000	3100	1300	1300	100
PRP-R 290	3	cca. 290	3100 (3000)	1100 (1000)	500	1000	3600	1300	1300	100

Prepress type PRP-AP

Prepress with cutting knives and pressing plate on a movable bridge moving along the vessel. Manual cleaning.
Material: parts that come in contact with the product are made of stainless steel AISI 304

Composition:

- deepened cheese table for accepting the cheese mass with whey
- front door used as a working surface
- stable support
- outflow valve for whey
- movable bridge with pneumatic drive, knives and a plate for prepressing
- control panel with a processor for the automatic operation

Draining

Draining is done through the draining grid in the front and in the back of the vessel. The movable grid in the back allows the same height of the cheese block with different quantities of milk. The whey is collected in a container under the vessel and is released in a draining canal.

Prepressing

Automatic prepressing of the cheese mass in sections. The bridge moves along the table and presses the section of the cheese block under the pressing plate. Then it moves to the next section. The pressure can be set from 1kg up to 4kg per kg of cheese mass. The time of pressing each section can be set from 5 up to 20 seconds.

Cutting

The format is given by the movement of the bridge and the distance between knives. The distance between knives is fixed.

Moving

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

Operation

Manual operation with switches for moving and cutting.

Additional equipment:

- time programming of the pressing force
- adjustable size of the cut cheese
- selection of 3 levels of pressing force
- pumping the whey in an appropriate location

Advantages:

- totally automated execution
- movable draining grid to adapt to different quantities of milk
- appropriate for average quantities of milk (1000 - 4000 liters)
- easy maintenance



Type	Processing capacity: (kg)	Vessel inside dimensions (mm)			Total dimensions (mm)			Expected height of the cheese mass (mm)
		Length	Width	Depth	Length	Width	Height	
PRP-AP 100	100	1100	900	400	1500	1350	1900	100
PRP-AP 150	150	1700	900	400	2200	1350	1900	100
PRP-AP 200	200	2200	900	400	2700	1350	1900	100
PRP-AP 300	300	2700	1200	400	3200	1650	1900	100
PRP-AP 400	400	2700	1200	400	3200	1650	1900	150

Prepress type PRP-AT

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

Material: parts that come in contact with the product are made of stainless steel AISI 304

Composition:

- deepened cheese table for accepting the cheese mass with whey
- collection vessel for whey under the table
- stable support
- two movable draining grids (in the front and in the back)
- central bridge with a pressing plate with a pneumatic cylinder
- front bridge with knives on a pneumatic drive
- draining transport belt with drive
- control panel with a processor for the automatic operation
- simple regulation of the pressing force

Draining

Draining through the draining transport belt and through the draining grids in the front and in the back of the vessel. The whey is collected in a container under the vessel and is released in a draining canal.

Pressing

Pressing the entire cheese mass simultaneously. The pressure can be set from 0.5kg up to 4kg per kg of cheese mass. The time of pressing can be set from 10 seconds up to 24 hours.

Cutting

Automatic cutting of the cheese mass: the transport belt moves the cheese mass towards the knives at the front door. The format is given by the movement of the transport belt and the distance between knives. The distance between knives is fixed.

Moving

Step-by-step in automatic mode or continuous in manual mode.

Operation

Automatic and manual mode with the possibility of programming the movement of the transport belt.

Additional equipment:

- time programming of the pressing force
- adjustable size of the cut cheese
- pumping the whey in an appropriate location
- CIP cleaning
- insulated vessel
- selection of 3 levels of pressing force

Advantages:

- totally automated execution
- draining also through the draining transport belt
- pressing the entire cheese block simultaneously
- appropriate for bigger quantities of milk (2000 - 10000 liter)



Type	Processing capacity (cheese mass): (kg)	Processing capacity (cheese): (kg)	Vessel inside dimensions (mm)			Total dimensions (mm)			Expected height of the cheese mass (mm)
			Length	Width	Depth	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	1550	500	5000	2000	3300	150 - 200
PRP-AT 1000	1250	1000	5000	1550	500	6000	2000	3300	150 - 200

Prepress type PRP-RT

Execution with a draining transport belt on the bottom of the table, cutting knives at the front and movable bridges with pressing cylinders which can be moved by hand along the table. The operator puts perforated plates under the pressing points to press the entire cheese mass simultaneously. After the prepressing the transport belt moves the cheese mass towards the knives. Manual cleaning.

Material: parts that come in contact with the product are made of stainless steel AISI 304

Composition:

- deepened cheese table for accepting the cheese mass with whey
- draining pressing plates (segments)
- stable support
- collection vessel for whey under the table
- two movable draining grids (fixed in the front and movable in the back)
- manual movable bridges with pneumatic cylinders (2 - 4 bridges)
- draining transport belt with drive
- front bridge with knives on a pneumatic drive
- control panel for moving and cutting
- simple regulation of the pressing force



Draining

Draining through the draining transport belt and through the draining grids in the front and in the back of the vessel. The whey is collected in a container under the vessel and is released in a draining canal.

Pressing

Execution with bridges with pressing cylinders which can be moved by hand along the table. The cylinders press the draining pressing plates. The pressure can be set from 1kg up to 3kg per kg of cheese mass.

Cutting

The draining transport belt moves the cheese mass under the knives. The format is given by the movement of the transport belt and the distance between knives. We can adjust the format by changing the height of the cheese mass and the movement of the belt. The distance between the knives is fixed.

Moving

Continuous in manual mode

Operation

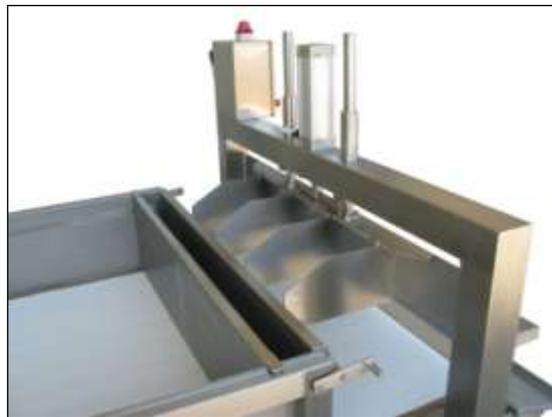
Manual with switches for the belt movement and cutting.

Additional equipment:

- time programming of the pressing force
- adjustable size of the cut cheese
- pumping the whey in an appropriate location
- selection of 3 levels of pressing force

Advantages:

- cheaper execution of a prepress with the draining transport belt
- movable draining grid to adapt to different quantities of milk
- appropriate for bigger quantities of milk (2000 - 10000 liters)



Type	Processing capacity (cheese mass): (kg)	Processing capacity (cheese): (kg)	Vessel inside dimensions (mm)			Total dimensions (mm)			Expected height of the cheese mass (mm)
			Length	Width	Depth	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	1550	500	5000	2000	1900	150 - 200
PRP-RT 1000	1250	1000	5000	1550	500	6000	2000	1900	150 - 200

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