The simple pressing of cheese mass

CHEESE PRESSES

MS-U | PPS-U | PPS-A | PPS-AU | PPS-H

PLEVNIK

Add value to milk.

The pressing of cheese mass

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

- → **Simple to use**
- → **Robust and compact construction**
- → **Quality of manufacture**
  - Made from high-quality AISI 304 steel

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

STACKING

Stacking of cheese moulds[2)] in presses types PPS-U and MS-U:

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.

MS-U

mechanical press

for pressing 50–100 kg of cheese mass

High degree of flexibility

- Basic **mechanical press** with weights
- Suitable for cheese moulds with diameters of 160–400 mm
- Various weights for the **controlled** increase of pressing force (more weights - more force on cheese)
- Possibility of stacking cheese moulds **2–4 levels high** under one pressing point (depends on mould size)
- **Simple cleaning**

Additional equipment:

- Storage shelf under the press
- Intermediate pressing plates

Pneumatic presses

PPS-U

pneumatic press

for pressing 50–150 kg of cheese mass

High degree of flexibility

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

Additional equipment:

- Manual three-stage pressure regulation
- Automatic pressing using a controller (pressure/time)
- Storage shelf under the press
- Intermediate pressing plates
- Bigger pressing force (40-185 kg) on pressing point

Pneumatic presses

PPS-A

vertical pneumatic press

for pressing up to 240 kg of cheese mass

Space saving and mobility

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

Additional equipment:

- Manual three-stage pressure regulation
- Automatic pressing using a controller (pressure/time)
- Bigger pressing force (40-185 kg) on pressing point

Pneumatic presses

PPS-AU

vertical pneumatic universal press

for pressing up to 300 kg of cheese mass

Suitable for different cheese dimensions

- 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:

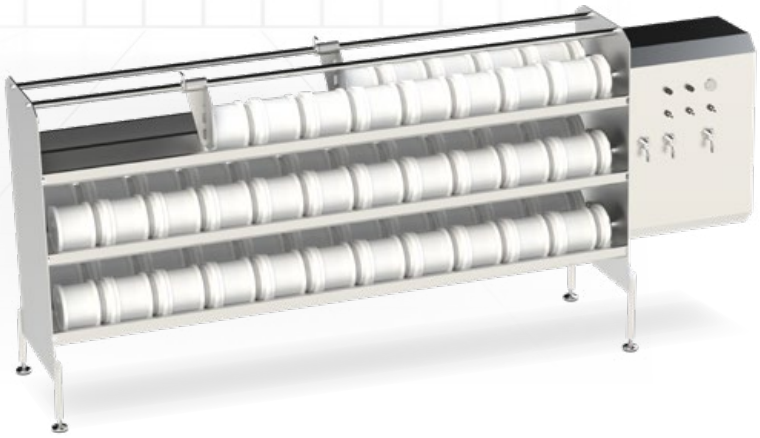
- Manual three-stage pressure regulation
- Automatic pressing using a controller (pressure/time)

Pneumatic presses

PPS-H

horizontal pneumatic press

for pressing up to 280 kg of cheese mass



Uniform compression of all models

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

Additional equipment:

- Three-stage pressure regulation (manual)
- Automatic pressing using a controller (pressure/time)
- Additional guides for different cheese sizes
- Bigger pressing force (40-185 kg) on pressing point

Technical information:

Type	Number of pressing points/ cylinders	The possibility of pressing up to (kg) of cheese [3]:	Pressing force (kg) [4]	Dimensions (mm)			Working height (mm)	Minimal compressed air flow at 6 bar - (l/m)
				Length	Width	Height		
MS-U 2	2	50	10–140	1100	560	1700-2270	800	/
MS-U 4	4	100	10–140	2100	660	1700-2270	800	/
PPS-U 2	2	50	40–120	1100	560	2100	800	100
PPS-U 3	3	75	40–120	1600	560	2100	800	100
PPS-U 4	4	100	40–120	2100	660	2100	800	100
PPS-U 5	5	125	40–120	2600	660	2100	800	100
PPS-U 6	6	150	40–120	3100	660	2100	800	100
PPS-A 4	4	50	40–120	900	700	2200	1400	100
PPS-A 6	6	75	40–120	1150	700	2200	1400	100
PPS-A 8	8	100	40–120	1450	700	2200	1400	100
PPS-A 10	10	125	40–120	1700	700	2200	1400	100
PPS-A 12	12	150	40–120	1950	700	2200	1400	100
PPS-A 16	16	200	40–120	2500	700	2200	1400	100
PPS-A 20	20	240	40–120	3000	700	2200	1400	100
PPS-AU 2	2	100	100–300	1000	1000	2400	1250	100
PPS-AU 3	3	150	100–300	1500	1000	2400	1250	100
PPS-AU 4	4	200	100–300	2000	1000	2400	1250	100
PPS-AU 5	5	250	100–300	2500	1000	2400	1250	100
PPS-AU 6	6	300	100–300	3000	1000	2400	1250	100
PPS-H 2×300	2	40–70	40–120	3800	650[5]	1500[5]	3000	100
PPS-H 3×300	3	60–100	40–120	3800	650[5]	1500[5]	3000	100
PPS-H 4×300	4	80–140	40–120	3800	800[5]	1500[5]	3000	100
PPS-H 6×300	6	120–200	40–120	3800	800[5]	1500[5]	3000	100
PPS-H 8×300	8	160–280	40–120	3800	800[5]	1700[5]	3000	100

3) These values are indicative and apply to the standard version.
4) At one pressing point.
5) Depends on the mould size.

Additional equipment

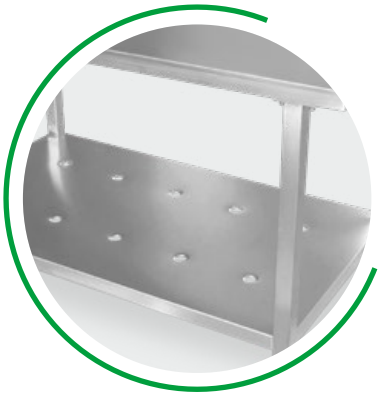
Manual three-stage pressure regulation

Enables manual switching between 3 pre-set pressures, by using manual selecting switch (ON/OFF).

Recommended!

Automatic pressing regulation

Automatic switching between 3 pre-set pressures and duration times. You can save 4 different programs with 3 steps.

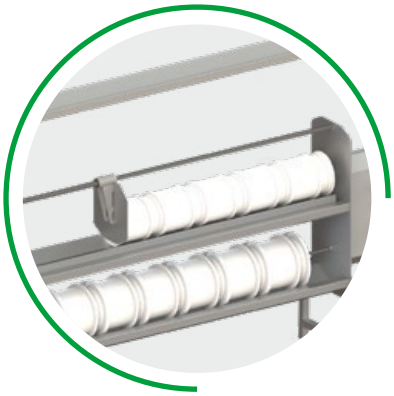


Storage shelf under the press[6)]

For storing smaller items under the press.

Intermediate plates for pressing[7)]

Provide for a more uniform pressing of stacked cheese moulds.



Additional guides[8)]

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

Other options:

→ Pressing moulds (2- and 3-part)

→ ...

6) Available for MS-U and PPS-U press types.
7) Available for MS-U, PPS-U and PPS-A press types.
8) Available for PPS-H press type.

PRESSES EN 16 10 2020

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.

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Add value to milk.

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