CHEESE TABLES

SM, SMG, SOM

PLEVNIK

Add value to milk.

→ Cheese table SM

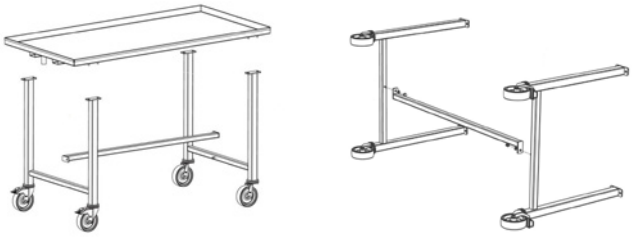
TABLE FOR VERSITILE USE IN DAIRY

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

Additional equipment:
- Removable storage shelf under the table

Type	Dimensions (mm)		
	Lenght	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 type SMG

HEATED WORKING SURFACE

- Cheeese table on wheels with 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:
- Detachable 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

→ Draining cheese table SOM Basic

- Deepened cheese table on wheels intended for **receiving and drainging of the cheese mass**
- Outlet valve for whey
- Made from AISI 304 stainless steel

Additional equipment:
- Draining grid at the bottom
- Removable storage shelf under the table
- Table cover
- Cheese mass divinding plate*

Type	The possibility of pressing up to (kg) of cheese mass:	Dimensions (mm) - outside (inside)			Cheese mass dividing plate*(or/or)		
		Lenght	Width	Height	Ø100	Ø140	Ø180
SOM - 117 Basic	cca. 70	1240 (2206)	860 (775)	900 (300)	6 x 4	5 x 4	5 x 3
SOM - 109 Basic	cca. 70	1080 (1000)	1080 (1000)	850 (300)	6 x 5	5 x 5	4 x 4
SOM - 159 Basic	cca. 120	1580 (1500)	1080 (1000)	850 (300)	9 x 5	7 x 5	6 x 4
SOM - 2010 Basic	cca. 180	2080 (2000)	1080 (1000)	900 (350)	12 x 6	10 x 5	8 x 4
SOM - 2510 Basic	cca. 220	2580 (2500)	1080 (1000)	900 (350)	12 x 5	12 x 5	10 x 4
SOM - 3010 Basic	cca. 290	3100 (3000)	1100 (1000)	900 (350)	18 x 6	15 x 5	12 x 4

* Additional equipment. Dividing plates with other, larger diameters on demand.

→ Draining cheese table SOM Advanced

RECEIVING, DRAINING, PREPRESSING AND CUTTING OF THE CHEESE MASS

- Deepened cheese table on wheels intended for **receiving and drainging hand pressing** and **hand cuttind of cheese mass**
- Movable draining grinds at the front and at the back enable **adapting to different quantities of cheese mass**
- Outlet valve for whey
- Made from AISI 304 stainless steel

Additional equipment
- Draining grid at the bottom
- Prepressing plates
- Removable storage shelf under the table
- Table cover
- Cheese mass divinding plate*

Type	The possibility of pressing up to (kg) of cheese mass:	Dimensions (mm) - outside (inside)			Cheese mass dividing plate*(or/or)		
		Lenght	Width	Height	Ø100	Ø140	Ø180
SOM - 117 Adv	cca. 70	1240 (1155)	860 (775)	900 (300)	6 x 4	5 x 4	5 x 3
SOM - 109 Adv	cca. 70	1080 (1000)	980 (900)	850 (300)	6 x 5	5 x 5	4 x 4
SOM - 159 Adv	cca. 120	1580 (1500)	980 (900)	850 (300)	9 x 5	7 x 5	6 x 4
SOM - 2010 Adv	cca. 180	2080 (2500)	1100 (1000)	900 (350)	12 x 6	10 x 5	8 x 4
SOM - 2510 Adv	cca. 220	2600 (2500)	1100 (1000)	900 (350)	12 x 5	12 x 5	12 x 5
SOM - 3010 Adv	cca. 290	3100 (3000)	1100 (1000)	900 (350)	18 x 6	15 x 5	12 x 4

* Additional equipment. Dividing plates with other, larger diameters on demand.

Complete solutions.

With Plevnik equipment.

PLEVNIK

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Together we have created more than 4,500 successful cheese-making stories.

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Representative:

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

SM, SMG, SDM, SOM EN 11 09 2019