

The simple pressing
of cheese mass



CHEESE PRESSES

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

The pressing of cheese mass

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

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 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.

Mechanical presses

→ The MS-U type universal mechanical press

for pressing 50–100 kg of cheese mass

High degree of flexibility

- 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

High degree of flexibility

- 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/time)



→ The PPS-A type vertical pneumatic press

for pressing 50–240 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

Additional equipment:

- Automatic pressing using a controller (pressure/time)



→ The PPS-AU type vertical pneumatic universal press

for pressing 50–300 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:

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



→ The PPS-H type horizontal pneumatic press

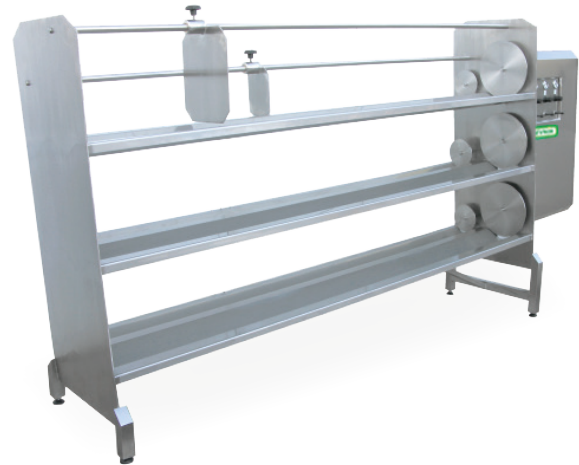
for pressing 40–280 kg of cheese mass

Uniform compression of all models

- 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 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 (manual)
- Automatic pressing using a controller (pressure/time)



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 2x300 | 2 | 40–70 | 25–75 | 3850 | 650 | 600 | 3000 |
| PPS-H 3x300 | 3 | 60–100 | 25–75 | 3850 | 650 | 1000 | 3000 |
| PPS-H 4x300 | 4 | 80–140 | 25–75 | 3850 | 650 | 1000 | 3000 |
| PPS-H 6x300 | 6 | 120–200 | 25–75 | 3850 | 650 | 1400 | 3000 |
| PPS-H 8x300 | 8 | 160–280 | 25–75 | 3850 | 605 | 1700 | 3000 |

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

Additional press equipment:



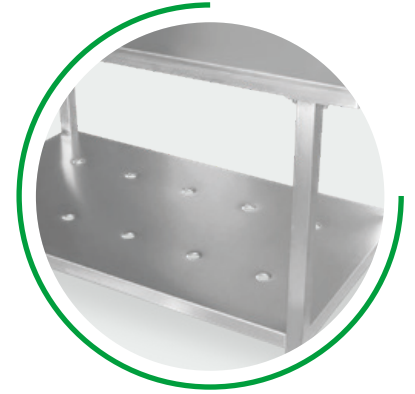
Manual three-stage pressure regulation

Three-stage pressure regulation with preset pressures.



Automatic pressure regulation

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



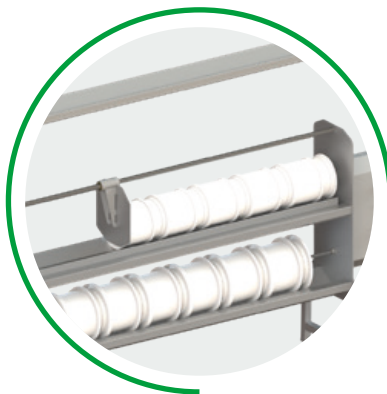
Storage shelf under the press⁴⁾

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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