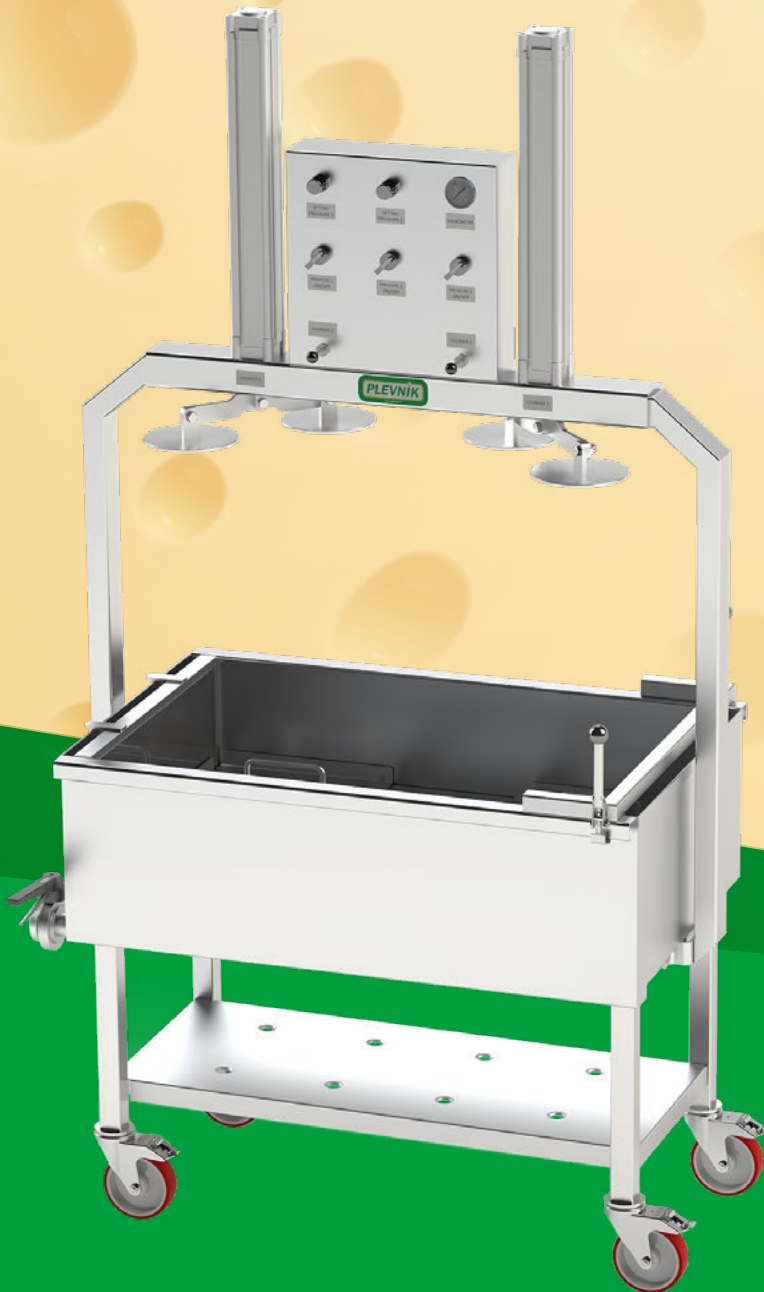


NEW

Draining, prepressing and  
pressing of the cheese mass



WIDE  
USABILITY



TIME- AND  
MONEY- SAVING



SPACE-  
SAVING



POS 50

# PNEUMATIC DRAINING PRESS POS 50

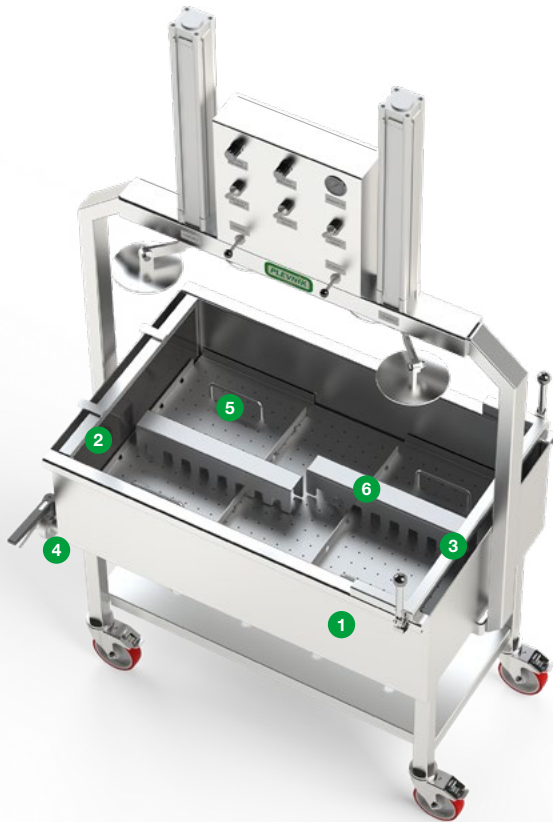
From draining to pressing of cheese using one device



Add value to milk.

## CHEESE PRESS WITH DRAINING AND PREPRESSING FUNCTION:

- **Three devices in one:** draining table, prepress and press
- **Automatic regulation\*** of pressing force ensures **reliability** and **repeatability** of your product processing
- **Excellent ratio between quality and price**
- **Optimum use of space**
- **Ergonomically adapted** to the user
- **Easy moving** around with the support on wheels
- Suitable for batches **of up to 500 l** of milk



### DRAINING of up to 50 kg of cheese mass

Cheese mass drains in the tub **1**. The pneumatic draining press has one fixed **2** and one movable **3** draining grid, which enables the **processing of different quantities** of cheese mass. At the bottom of the table, there is a channel with a perforated draining grid. The whey is discharged through the outlet **4**.

### PREPRESSING of up to 50 kg of cheese mass

Pressing plates **6** are used for prepressing. The segmented perforated plate **6** enables the **distribution of pressing force across the entire surface**. The controls on the control panel **7** allow the setting of **custom prepressing pressure**.

### PRESSING of cheese moulds

After prepressing, the cheese mass is loaded into cheese moulds. Cheese moulds can be stacked in **various combinations** and up to 810 mm in height. After the pressing, cheese mould can be washed in the tub.

**\*ADDITIONAL EQUIPMENT:** Automatic regulation of pressing force • Storage shelf

Type	The possibility of pressing up to (kg) of cheese	No. of pressing points	Pressing force per kg of cheese (kg)	Outer dimensions (mm)			Working height (mm)	Working surface (mm)	Product weight (kg)
				Length	Width	Height			
POS 50	50	2	40-120	1120	680	2100	810	580 x 1000	130

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



Together we have created more than 3.000 successful cheese-making stories.



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Representative: