

MANUAL PRESS

FOR WHAT USE ?

Manual cheese positioning with the option of stacking with interleaving plates.

High flexibility.

Small footprint.

Suitable for small operations.

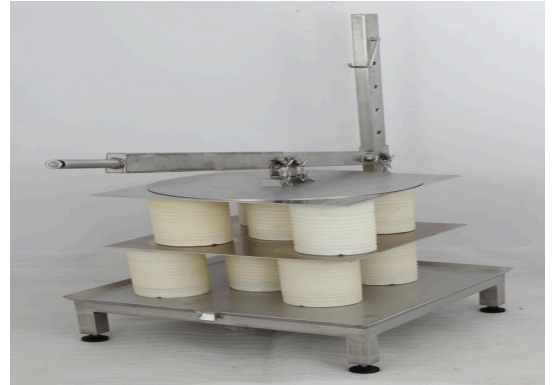


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TECHNICAL DETAILS

Lenght (mm)	Width (mm)	Height (mm)	Pressing capacity (mm) L x W x H
870	600	1 200	600/600/1 000

- Stainless steel tube frame with adjustable feet (min. height: 140 mm)
- Mould support plate with serum drain
- Pressing by height-adjustable lever arm
- Attachment for hanging a weight or bucket (not supplied)
- Made of AISI 304L stainless steel
- Supplied with 4 aluminum intermediate plates



SINGLE OR DOUBLE CHEESE PRESS



FOR WHAT USE ?

This equipment enables cheeses of various textures and formats to be pressed at different levels.

WARNING: compressor not included

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TECHNICAL DETAILS

Reference and designation	Dimensions (cm)			Weight (kg) (with 5 plates)
	Lenght	Width	Height	
P011 SINGLE PRESS	67	79	200	46
P012 SINGLE PRESS WITH CASTORS	78	63,50	205	51
P022 DOUBLE PRESS	134	66	200	112

- Pressure gauge
- Pressing dimensions per cylinder = 50 cm².
- Number of cheeses to be pressed per ram (e.g. St Paulin) = 4 by 5
- Useful pressing surface: 500 x500
- Height under press: 1020 mm
- Supplied with 5 aluminum plates per ram
- Useful pressing height: 110 cm
- Other dimensions on request



HORIZONTAL PRESS

FOR WHAT USE ?

Horizontal pressing of the cheese for more even pressing.

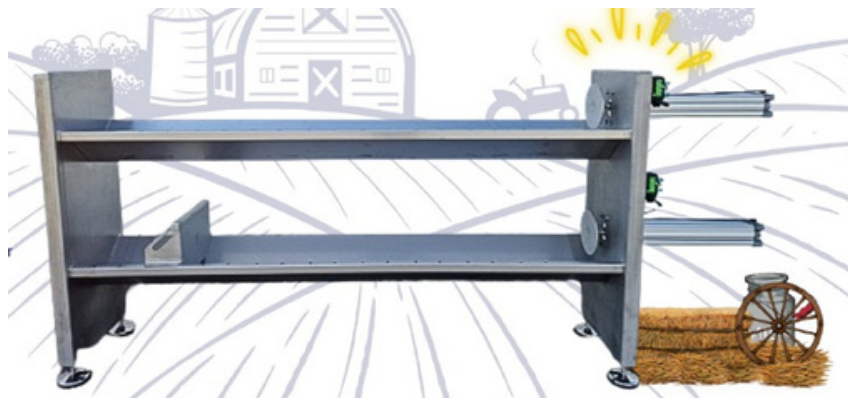


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TECHNICAL DETAILS

Made of 304 stainless steel.

Adjustable feet

Length-adjustable stop tool for pressing the desired number of moulds.

Pressing by pneumatic cylinder, height-adjustable to suit the size of the mould

OPTION

Contact us to create a press to suit your needs.

