

PRE-PRESSING TANK 300 TO 3000 L WITHOUT ARCH

FOR WHAT USE?

Used for molding pressed cheeses such as St Paulin, Edam, raclette, tommes, ewe's milk...

This pre-pressing vat can be used to make a curd cake by pressing under serum. Conversely, fitted with a de-serumming filter, it can be used to mold tommes or cheeses with mechanical openings (Tilsit, Manchego...).



Photo for information only

TECHNICAL DETAILS

- Swivel castors
- Serum drain (butterfly valve + plug)
- With sets of aluminium pre-pressing plates
- 2 serum discharge grids at each end of the vat with dimensions corresponding to the inside of the vat.
- Curd cutter for cutting curds.

Pre-pressing vat dimensions are made to measure.



COMMENTS

Pre-pressing bins are made to your specifications. Contact us for more information.



600 L PRE-PRESS TANK WITH ARCH

FOR WHAT USE ?

Used for molding pressed cheeses such as St Paulin, Edam, raclette, tommes, ewe's milk...

This pre-pressing vat is used to make a curd cake by pressing under serum. Conversely, fitted with a de-serumming filter, it can be used to mold tommes or cheeses with mechanical openings (Tilsit, Manchego...).



TECHNICAL DETAILS

Calculation according to cheese dimensions

- 4 swivel castors
- Serum drain (butterfly valve + stopper)
- Adjustable from 200 to 600 Liters
- With sets of aluminum pre-pressing plates
- 2 serum discharge grids at each end of the tub with dimensions corresponding to the inside of the tub
- Cutter for cutting curd bread

Dimensions of pre-pressing tubs are made to measure.



Photo for information only



PRE-PRESSING TANK FROM 300 TO 3000 L WITH ARCH

FOR WHAT USE?

For the production of pressed cheeses such as St Paulin, Edam, Manchego, cow or sheep tommes...

This pre-pressing tray enables you to make a curd cake by pressing it under serum (or dry).

Curds can be cut from the tray and transferred to molds according to model.



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Option

TECHNICAL DETAILS

- 304L stainless steel welded watertight bin
- Stainless steel frame mounted on 4 swivel castors diam 160. (mobile tank)
- Serum drain (butterfly valve + plug) diam SMS 51
- With set of aluminium pre-pressing plates (lightweight)
- 2 serum evacuation grids at each end of the tank, with dimensions corresponding to the inside of the tank.
- Cake size adjustment according to the product to be molded.
- Side guides for sliding the pressing gantries (gantries optional).
- Dimensions are made to measure

OPTIONS

- Sliding mobile pressing gantries with 2 pneumatic cylinders diam 63, pressing chair and pneumatic control.
- De-skimming hopper for cheeses with mechanical openings (certain tommes, Tilsit, Manchego).
- Other dimensions on request.

COMMENTS

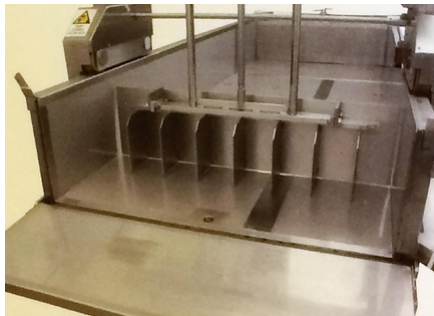
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PRE-PRESS TANK WITH AUTOMATIC CUTTING

FOR WHAT USE ?

- Manufacture of pressed pasta
- Partial pressing of the curd cake.
- Automatic cutting of curds
- Automatic programming of cuts.
- High operating flexibility



*Photo for information
only*

TECHNICAL DETAILS

- AISI 304 stainless steel design.
- Sliding pressing/cutting trolley.
- Partial pressing or pneumatic cutting: loaves are automatically transferred to the front door of the tray.
- Stainless steel control panel with 5-inch screen and 9 cutting programmes.

OPTIONS

- De-watering for mechanical openings
- Total pressing with mobile drainage belt.
- Curd filling pump
- Customised capacity from 5,000 to 10,000 liters

