EXTENDING THE FUNCTIONALITY

Extend the functionality of your device with additional equipment.
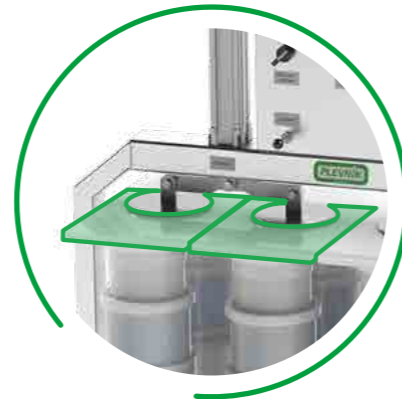
Recommended

3-stage manual
pressure regulation[1]

3-stage automatic pressure
and time regulation[1]

PE intermediate
plate for pressing

Technical specification

Type	Optional pressing up to (kg) of cheese	No. of pressing points	Pressing force on the pressing point (kg)	Outer dimensions (mm)			Working height (mm)	Working surface (mm)	Product weight (kg)
				Length	Width	Height			
POS 50	50	2	20-120	1200	760	2210	800	580 × 1000	130
MOS 50	50	2	10-92	1500	760	2300[3]	780	580 × 1000	101

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.
[1]Additional equipment only for POS 50, [2]Agra 2019, [3]Maximum height

Complete dairy solutions

CONSULTING

VISIT

PLANNING

PRODUCTION

ASSEMBLY AND START-UP

POS MOS EN 29 03 2022

PLEVNIK

PLEVNIK, d.o.o.
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*The milk processing specialists.
Together we have created
more than 4.000 successful
cheese-making stories.*

Representative:

Creating joyful countryside stories.

WIDE
USABILITY

SAVE TIME
AND MONEY

OPTIMAL USE
OF SPACE

*Three functions in
one device*

POS50
PNEUMATIC

MOS50
MECHANICAL

DRAINING PREPRESSES AND PRESSES
POS50 and MOS50

receiving of the cheese mass • draining •
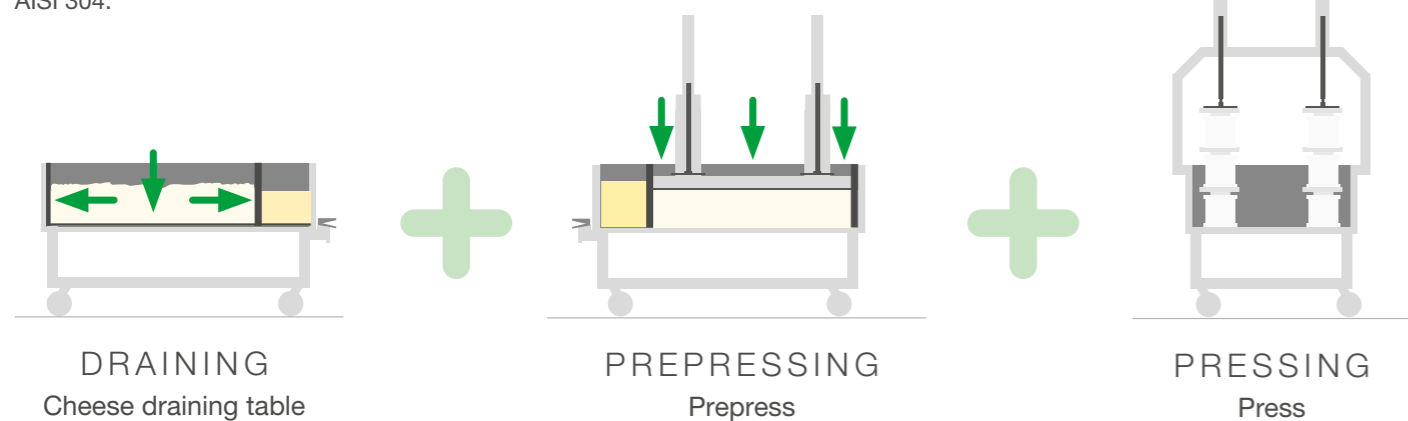prepressing • pressing

PLEVNIK
Add value to milk.

MULTIFUNCTIONAL DRAINING PRESSES

PLEVNIK
Add value to milk.

MULTIFUNCTIONALITY

The draining press combines **several functions into one device**: draining, prepressing and pressing the cheese mass. The perfect choice for a cheesemaker who needs a quality device **to make all types of cheese, drain curd, greek yoghurt**, etc. An excellent solution for various batch sizes **up to 500 l of milk** because procedures are simple to adjust with the movable draining grid. By using a multifunctional draining press we can make better use of space since we only need one device instead of three. This means less cleaning, saving time and money. With its support on wheels, the device is very easy to move around. The device is entirely made of stainless steel AISI 304.

DRAINING
Cheese draining table

PREPRESSING
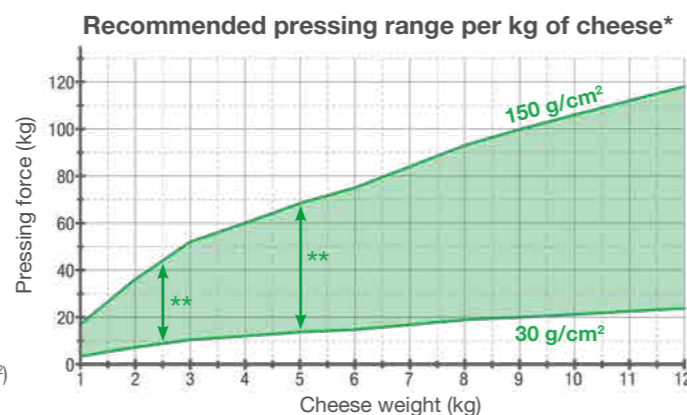Prepress

PRESSING
Press

PROCESS REPEATABILITY

The excellent design of the press guarantees process repeatability **and a constant quality** of milk products. Draining presses are easy to use and allow automation.
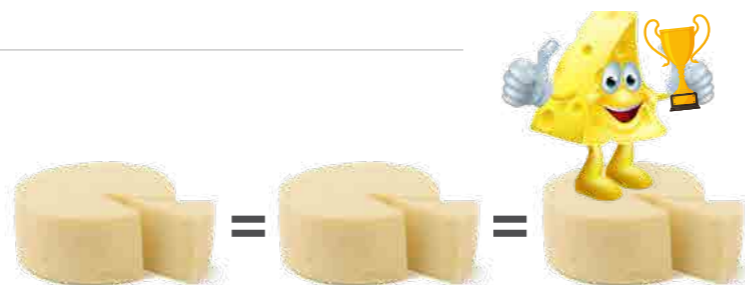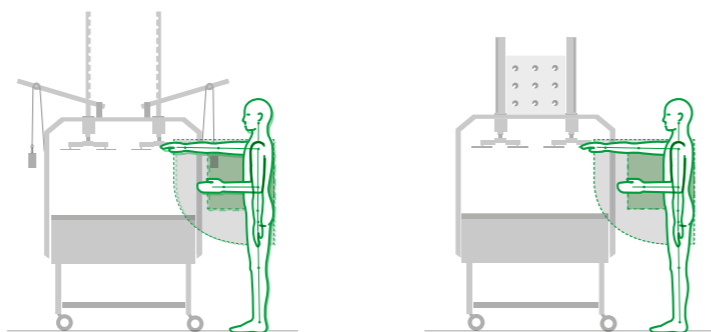
PRESSING REGULATION

The pressing force is regulated with compressed air (POS) or weights (MOS). Additionally, POS offers a 3-stage[1] manual pressure regulation which makes pre-setting the pressing force for cheese simple. Moreover, POS has the option of an advanced 3-stage automatic force and pressing time regulation[1] which best **ensures reliability and repeatability** of cheese making.

*Recommended pressing force span based on the weight of cheese (force from 30 g/cm² to 150 g/cm²)
**Examples for 2.5 and 5 kg of cheese - recommended pressing force span

Recommended pressing range per kg of cheese*

Graph: Pressing force (kg) vs Cheese weight (kg), showing 150 g/cm² and 30 g/cm² bounds.

ERGONOMIC DESIGN

The convenient working height allows for **the easier transfer of the cheese mass** directly from the cheese kettle (with a working platform or an elevating device). Furthermore, the design of the device allows **simple further processing** of the cheese mass.

Pneumatic draining press
POS50

Recommended

The draining press POS 50, which had been awarded a gold medal, enables manual or automatic[1] pressure regulation, thus providing reliability and **process repeatability**.

1 Deepened cheese table, **2** fixed grid, **3** movable draining grid, **4** outflow for whey, **5** pressing point, **6** pressing plates and bridging profile, **7** support on wheels, **8** 3-stage manual pressure regulation (optional), **9** 3-stage automatic pressure regulation (optional), **10** deposit shelf (optional)

Mechanical draining press
MOS50

MOS 50 does not **require electricity or compressed air for it to work**. MOS 50 only uses weights for prepressing and pressing.

1 Deepened cheese table, **2** fixed grid, **3** movable draining grid, **4** outflow for whey, **5** pressing point, **6** pressing plates and bridging profile, **7** support on wheels, **8** pressing regulation weights, **9** deposit shelf (optional)

[1]additional equipment only for POS 50, [2]Agra 2019