

A three-in-one
device



WIDE
USABILITY

PREPRESS

PRP-R

Draining prepressing and pressing
of the cheese mass



Add value to milk

A three-in-one device: draining, prepressing and pressing of the cheese mass

The **PRP-R multipurpose device** is intended for receiving the cheese mass, draining the whey, prepressing using compressed air, manual cutting of the cheese mass into desired cheese blocks and pressing the mass in cheese moulds.

It is distinguished by its **wide usability** - it is suitable for making semi-hard and hard cheeses in smaller batches and for making soft cheeses, draining of whey etc.

→ **High degree of adjustability**

- the possibility of processing different quantities of milk

→ **User-friendly device**

- ergonomically adapted to the user

→ **Full control** over the quality of cheese

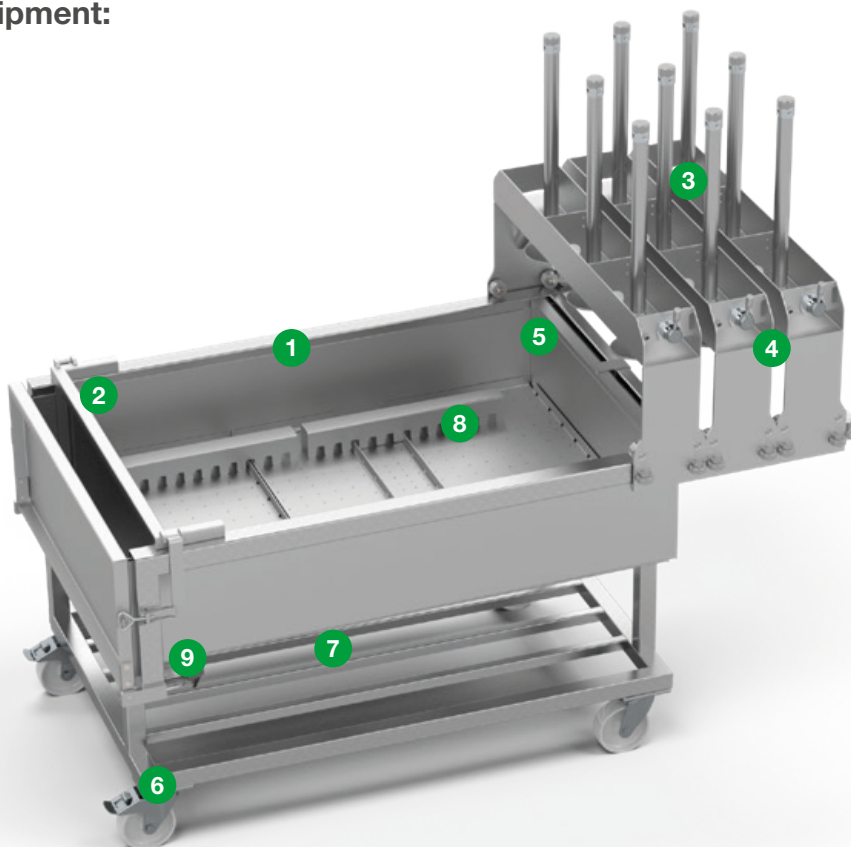
→ **Automatically guided processes**

(pressure and time) of prepressing and pressing enable repeatable processing

→ **Robust and compact construction**

→ Suitable for batches of **up to 3,000 l of milk**

Standard equipment:



THREE-IN-ONE:



DRAINING TABLE



PREPRESS



PRESS



Video

1 The draining table enables **the pouring of the cheese mass directly on the table.**

2 The movable draining grid can be adjusted along the length of the table and allows **adaptability to different quantities of cheese masses.**

3 Pressing points take care of **prepressing and pressing.**

4 The movable bridge enables the **adjustment of the pressing points along the entire length**, based on the processed quantity.

5 The fixed grid provides **a larger area for draining.**

6 Support on wheels enables **the easy movement of the prepress and a better use of space.**

7 Storage shelf under the table.

8 The segmented draining plate allows **pressing along the entire surface.**

9 Outlet valve for draining whey.

Additional equipment:



Manual three-stage pressure regulation

Supports three-stage pressure regulation with preset pressures.



Automatic pressing regulation

Supports time-based setting of pressing levels.



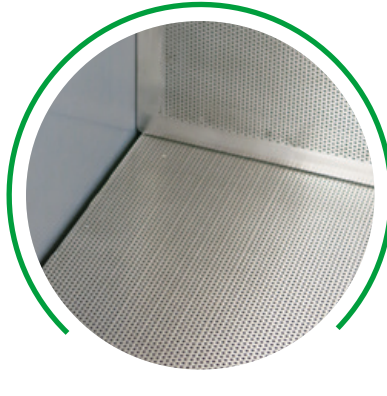
Additional pressing point

Supports the pressing of multiple moulds.



Double pressing point

Enables double the number of moulds to be pressed.



Draining plates at the bottom

Accelerated and even draining of whey due to draining at the bottom of the table.



Door on the front side

Easier working with cheese mass after prepressing and simpler cutting of the cheese mass.

Technical information:

Type	Number of bridges	Possibility of pressing up to (kg) of cheese*	Table dimensions (mm)			Inside dimensions (mm)			Expected height of uncompressed cheese mass (mm)
			Length	Width	Height	Length	Width	Height	
PRP-R 70	2	cca. 70	1100 (1000)	1000 (900)	850	1450	1150	1300	100
PRP-R 120	2	cca. 120	1600 (1500)	1000 (900)	850	2000	1150	1300	100
PRP-R 160	2	cca. 160	2100 (2000)	1000 (900)	850	2400	1150	1300	100
PRP-R 220	3	cca. 220	2600 (2500)	1100 (1000)	850	3100	1300	1300	100
PRP-R 290	3	cca. 290	3100 (3000)	1100 (1000)	850	3600	1300	1300	100

* These values are indicative and apply to the standard version.



Complete solutions. With Plevnik equipment.



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PLEVNIK, d.o.o.
Podsmreka 56
SI 1356 Dobrova
info@plevnik.si
+ 386 (0)1 200 60 80

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www.plevnik.si

Representative: