Cheese mass processing with PRP-R

1. DISTRIBUTING
/ transport cheese mass for draining or into moulds /

Enables fast distribution of the cheese mass in to the draining table. Distribution is gentle, no cheese mass is lost. Portioning can also be done directly into cheese moulds of larger dimensions (1-3 cheese moulds at the same time). For the optimal distribution new spreading head is designed. Distributor* is placed directly on to the movable bridge. In that way height adjustment and movement in forward and back direction are possible. Cleaning process CIP is done automatically by pumping the cleaning solution through distributor.

Detachable **distributor***

New

INTO DRAINING TABLE >

INTO MOULDS >

CHEESE KETTLE

PUMP

PRP-R
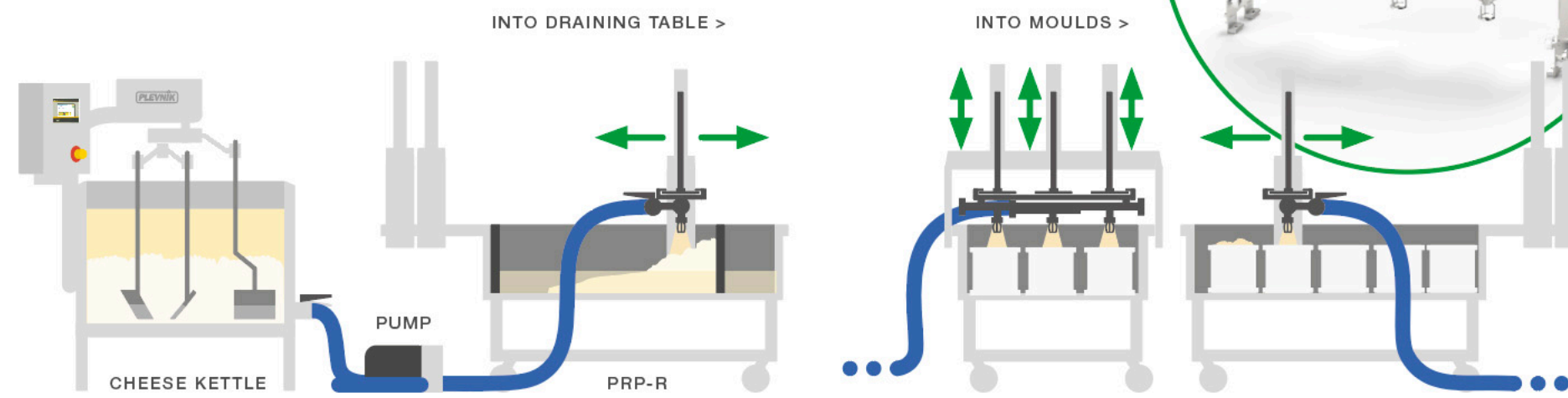
2. DRAINING
/ to separate whey and cheese mass /

You can easily control speed of draining. It is designed to drain efficient and fast - but you can simply slow down with open/close whey outlet valve. Efficient draining is reached with large perforated draining surfaces with draining plates, movable draining grid and draining bottom* connected with draining canal towards outlet valve.

Perforated **draining surfaces**


DRAINING BOTTOM*

CHEESE KETTLE

PRP-R

Whey
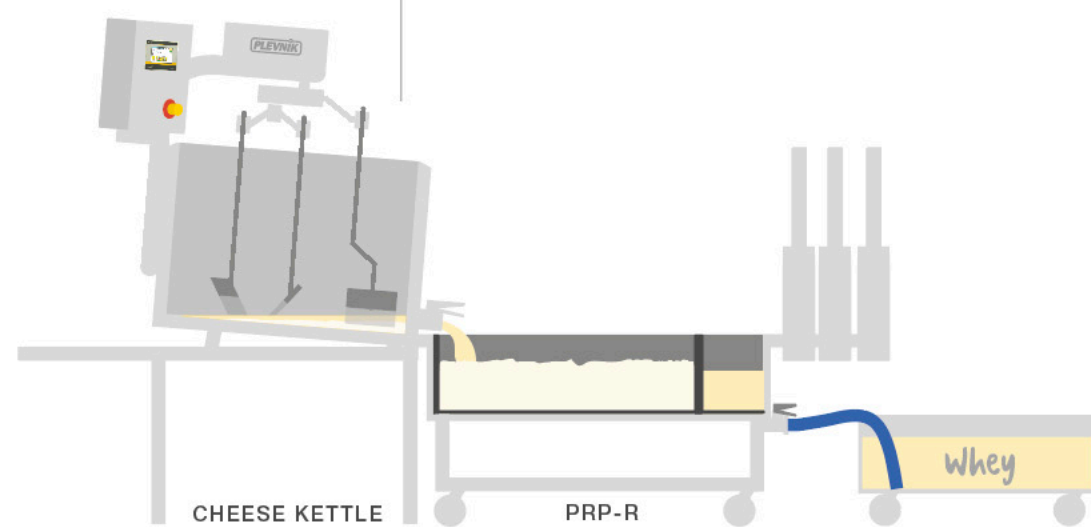
3. PREPRESSING
/ to gain firm structure /

Equal pressure on complete surface during prepressing is important step toward constant quality of your cheese mass structure. With modular design of segmented draining plates you can cover any dimension. For equal prepressing movable bridges and bridging profiles are designed, which helps equally distribute prepressing forces.

Prepressing **modules**
(Ⓐ segmented draining plates and Ⓑ bridging profiles)

Whey

PRP-R
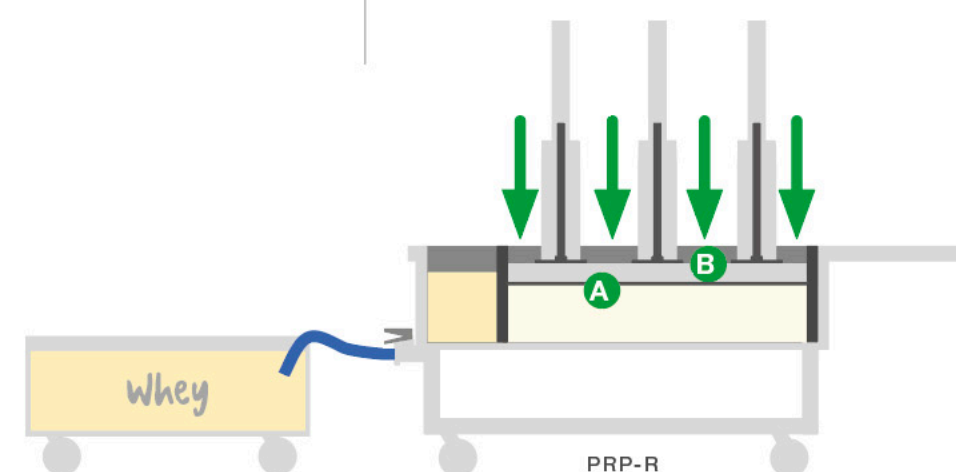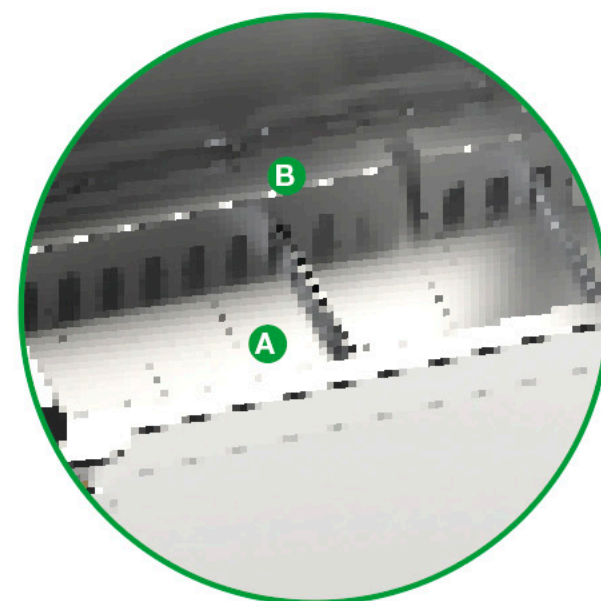
4. CUTTING
/ into equal pecies /

Cutting of the cheese mass - is done semi-automatically. Movable pressing bridge with attached blades* is lowered or lifted with pneumatic cylinders. Cutting of the cheese mass into pieces of desired dimensions is done precise and without physical stress. The number of pieces can be from 2 to 5 (depending on desired size/mass of cheese).

Detachable **knife***

New

FRONT SECTION VIEW

SIDE SECTION VIEW
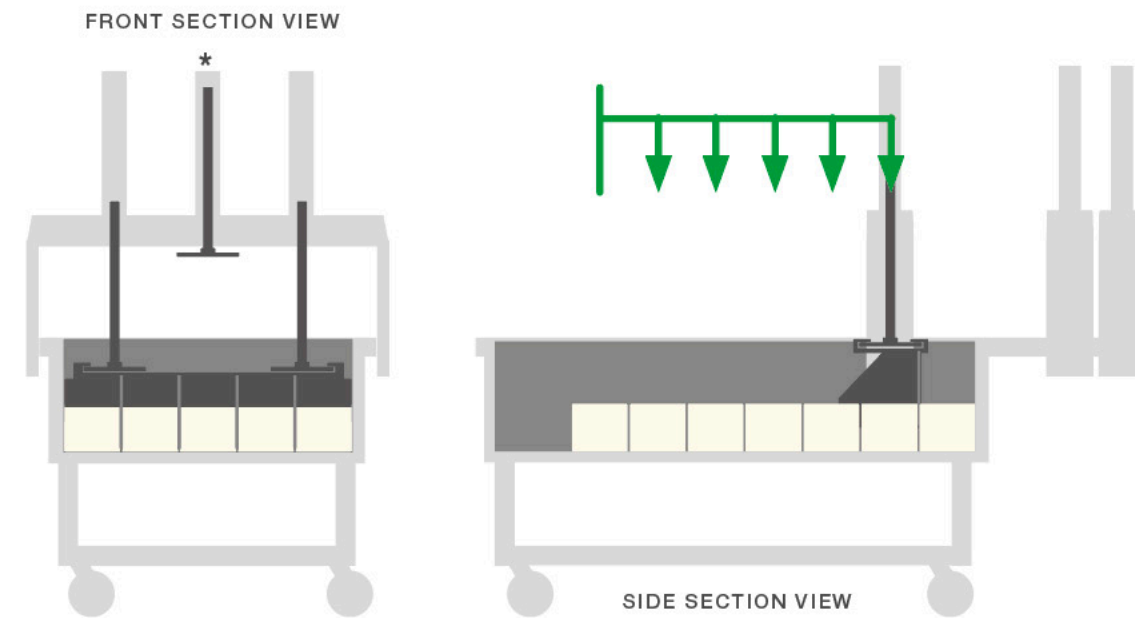
5. PRESSING
/ with equal pressure to high quality products /

Cheese mass is pressed in automated* pressing process with 3 stage pressure preset. Precise pressing durations and same pressures - gives you the same high quality results from batch to batch. By smaller moulds, you can use double pressing points*. They enables doubling the number of the moulds to be pressed under the same pressing point.

Additional movable bridge*

Recommended!

Additional pressing point*

FRONT SECTION VIEW

SIDE SECTION VIEW

*Additional equipment