

Universal device
for cheese mass
processing



WIDE
USABILITY



TIME-MONEY
SAVING



SPACE
SAVING

CHEESE PREPRESS

PRP-R70-290

DISTRIBUTING • DRAINING • PREPRESSING • CUTTING • PRESSING



Add value to milk.

Cheese prepress PRP-R70-290

Universal device
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The PRP-R multipurpose device is intended for receiving the cheese mass, draining away the whey, prepressing it with compressed air, cutting it into desired cheese blocks and pressing it (in the cheese moulds). It is distinguished by its wide usability - it is suitable for making semi-hard and hard cheeses and for making soft cheeses, as well as draining away the whey, etc.

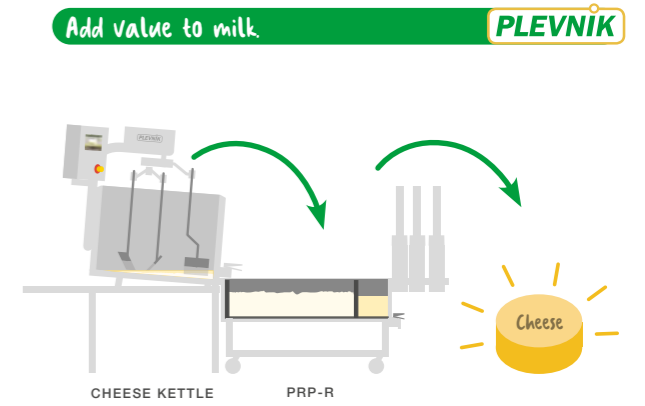
PRP-R is device for processing cheese masses of up to 3000 litres of milk.

- 1 The movable draining grid can be adjusted along the length of the table allowing for the adaptability to different cheese mass quantities.
- 2 Pressing points take care of prepressing and pressing.
- 3 The movable bridges enable the adjustment of the pressing points along the entire length, based on the processed quantity.
- 4 The fixed grid provides a larger area for draining.
- 5 Support on wheels enables the easy movement of the prepress and a better use of space.
- 6 A storage shelf under the table to store: moulds, stirrers ...
- 7 The segmented draining plate enables prepressing along the entire surface and even draining.
- 8 An outlet valve for draining the whey.

ADVANTAGES

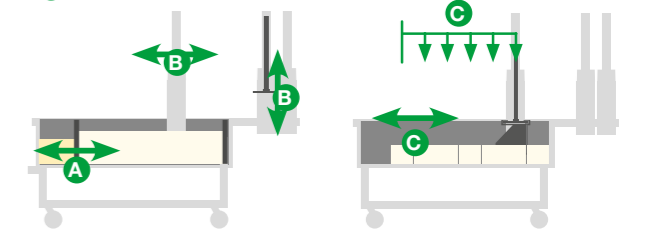
1 ONE DEVICE FOR CHEESE MASS PROCESSING

Cheese mass is produced in cheese kettles, pasteurizers, vats, and cisterns. The next phases to making cheese are draining, prepressing, cutting and pressing processes. For all these processes you only need one device - and that is the prepress PRP-R, which is a universal device for cheese mass processing.



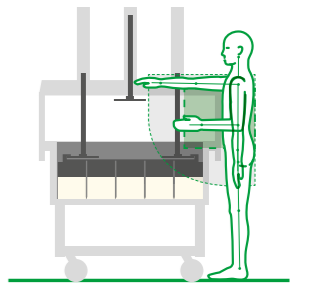
2 ADJUSTABLE DEVICE FOR YOUR FORMS OF CHEESE

The PRP-R is flexible to adjust to the A size of the cheese mass block with a movable draining grid, flexible to adjust to B pressing points and pressure for prepressing and pressing the cheese mass (segmented draining plates, movable bridges with cylinders) and flexible to adjust to the C final size of the cheese blocks with an adjustable knife attached.



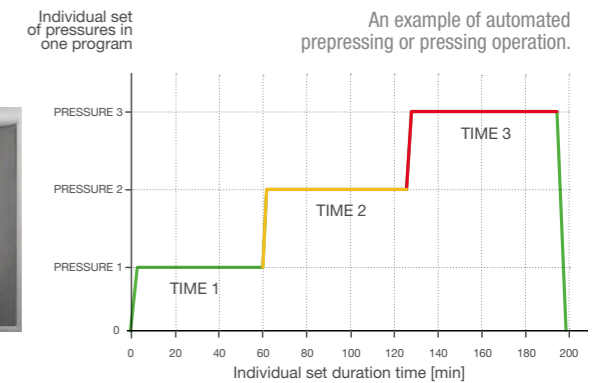
3 LIGHT PHYSICAL WORK AND ERGONOMY

Plevnik's research and design team created the PRP-R device and its accessories with ergonomic and light physical work in mind. Detachable components are light, and moving parts is easy and smooth. All tasks can be done with the PRP-R in comfortable ergonomic body positions - it's good for your spine and natural posture. The maximal working height meets ergonomic standards.



4 AUTOMATED PRESSURE REGULATION

Automation saves your time and ensures the consistent quality of cheese. Precise pressing durations with the same pressures - give you the same high-quality results from batch to batch. Set three different pressures with three manual regulators for each one and simply set durations (TIME 1, 2, 3) of pressing and the process will start and finish by using the controller. Store up to 4 different programs.



5 SOLUTION FOR SAVING MONEY, SPACE AND TIME

Save money and space because you only need to buy one device (PRP-R) for your dairy. The PRP-R covers all necessary processes post thermal treatment. It saves you time during processing, because you only work with one device (less cleaning).



Plevnik products - in the service of the user



All our devices are user and environment friendly as well as energy-saving. They are designed and manufactured for long-term use.

Cheese mass processing with the PRP-R

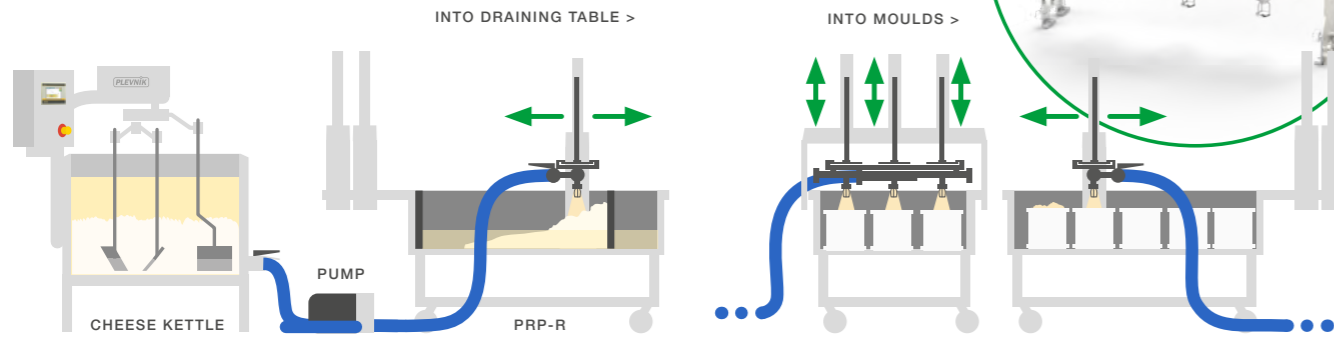
1. DISTRIBUTING

/ transporting the cheese mass for draining or into moulds /

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

Detachable distributor*

New

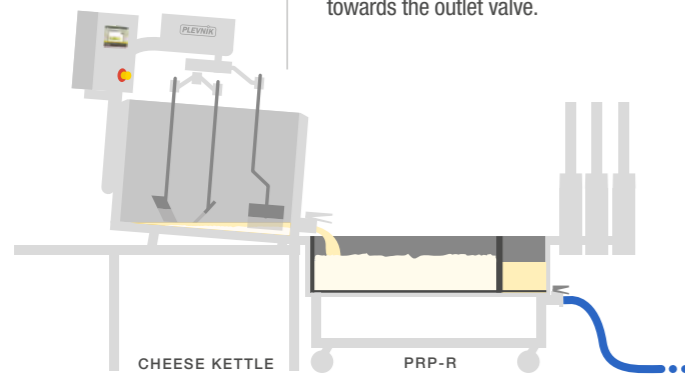


2. DRAINING

/ to separate the whey and the cheese mass /

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

Perforated draining surfaces

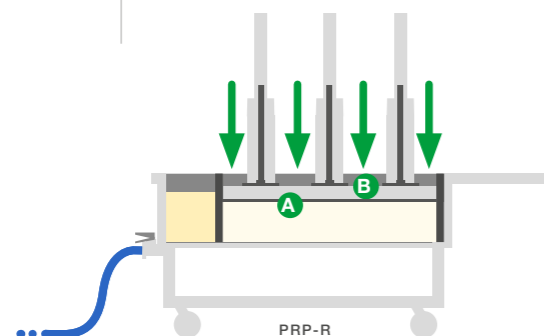
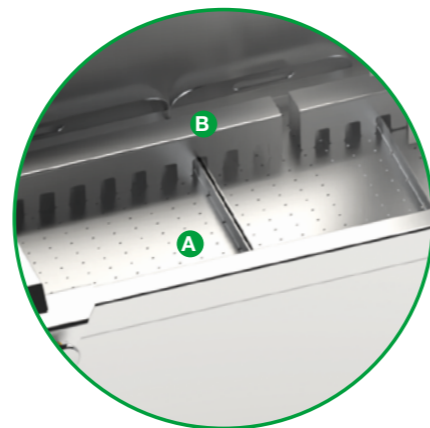


3. PREPRESSING

/ to obtain a firm structure /

Equal pressure over the entire surface during prepressing is an important step towards a constant quality of your cheese mass structure. With a modular design of segmented draining plates, you can cover any dimension. For equal prepressing, movable bridges and bridge profiles have been designed, which help equally distribute the prepressing forces.

Prepressing modules
 (A) segmented draining plates and (B) bridge profiles)



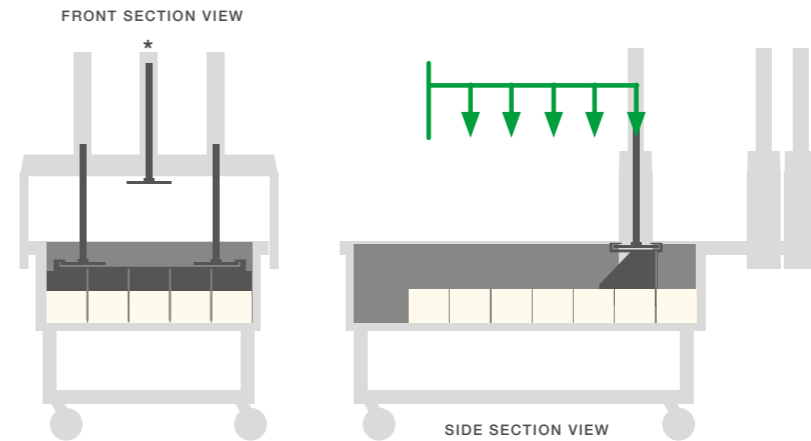
4. CUTTING

/ into equal pieces /

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

Detachable knives*

New



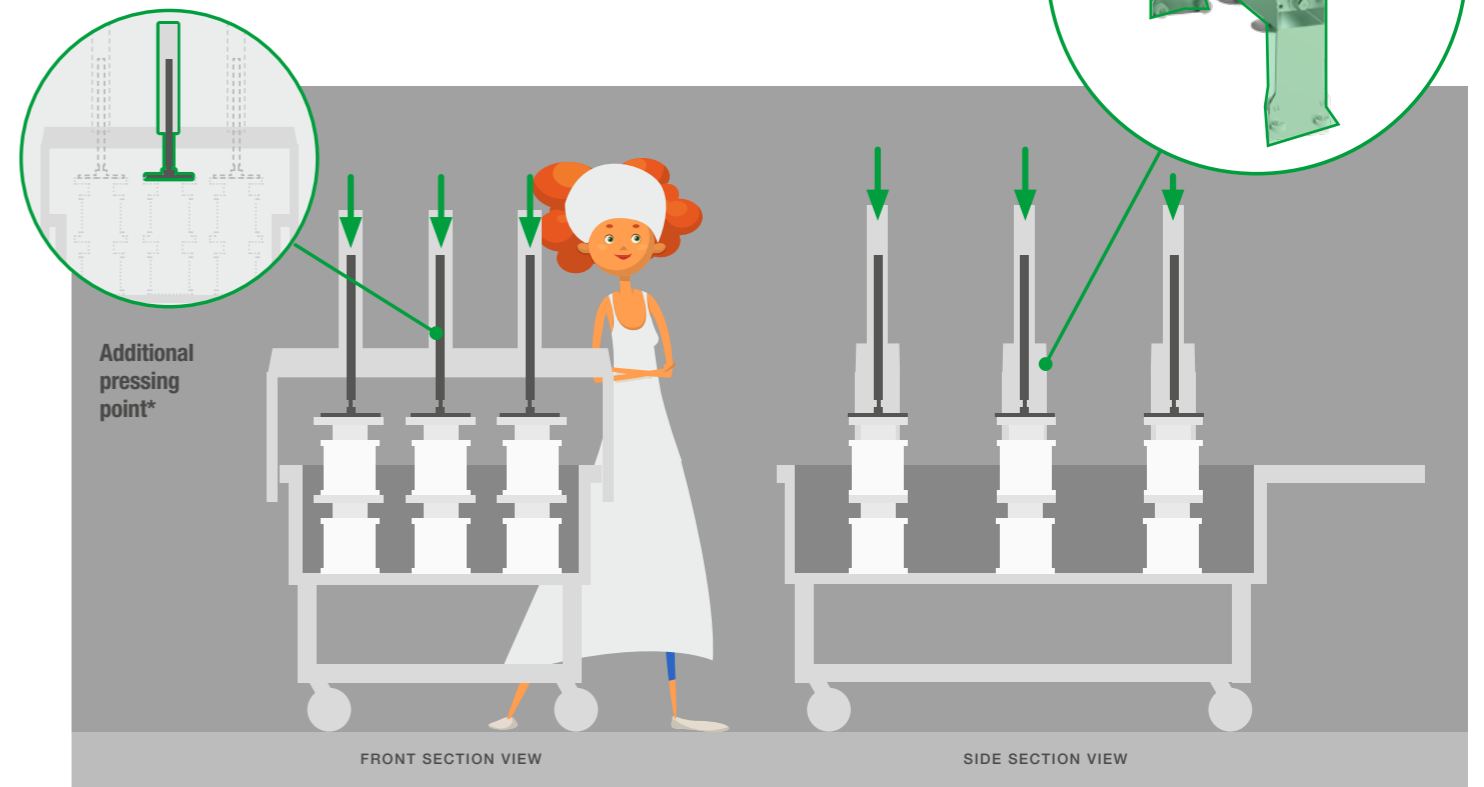
5. PRESSING

/ with equal pressure to high quality products /

The cheese mass is pressed in an automated* pressing process with 3 stage pressure presets. Precise pressing durations and same pressures - give you the same high-quality results from batch to batch. With smaller moulds, you can use double pressing points*. They enable the doubling of the number of moulds to be pressed under the same pressing point.

Additional movable bridge*

Recommended!



Additional equipment

Technical information



Recommended!

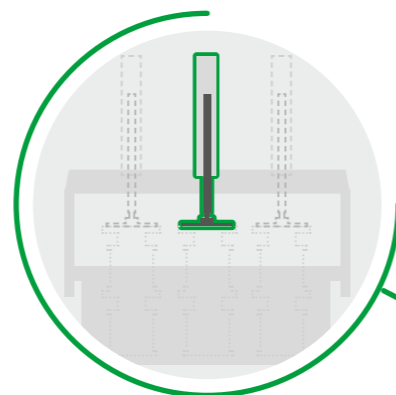
Manual three-stage pressure regulation

Enables manual switching between 3 pre-set pressures, by using the manual selecting switch (ON/OFF).



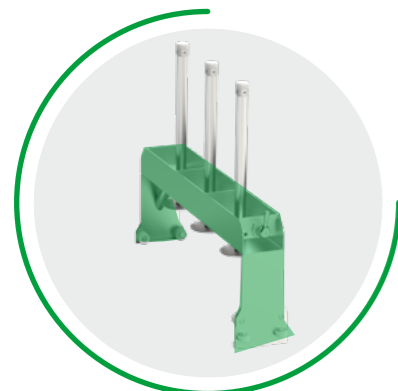
Automatic pressing regulation

Automatic switching between 3 pre-set pressures and duration times. You can save 4 different programs with 3 steps.



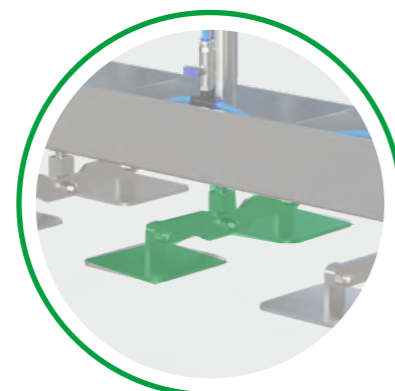
Additional pressing point

Improves uniform pre-pressing and higher pressing forces (hard cheese production). Larger quantity of cheese moulds can be pressed.



Additional movable bridge

Improves uniform pre-pressing and higher pressing forces (hard cheese production). Its base for larger quantity of cheese moulds to be pressed.



Double pressing plate

One leveller arm replaces the standard single press point and doubles the quantity of pressed moulds (minimal requirement: cylinder 80).



Door on the front side

Ergonomic and easier extraction of cheese blocks from the table. More space for cutting and cleaning. Available for PRP-R 120-290.



Recommended!

Draining plates on the bottom

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



New

Detachable knife

For precise, faster and easier semi-automatic cutting of the cheese mass into blocks (5,4,2). Cutting is performed by cylinders and the manual position switch. Simple and easy attached to cylinders.



New

Detachable distributor for cheese curd (single or triple)

Enables gentle, waste free, faster and uniform portioning of the cheese mass into the draining table or cheese moulds. CIP cleaning available. Available for PRP-R 120-290.

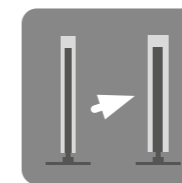
Standard equipment:

- Two pressing points (2 cylinders type 50) on one movable bridge
- A draining table with a front and back (movable) draining grid
- A number of bridges (2 or 3) - depends on the size
- Prepressing equipment: segmented draining plates and bride profiles
- Draining system: canal, outflow valve DN40 (PRP-R70-160), DN50 (PRP-R220-290)
- A deposition shelf
- 4 wheels

Minimal requirements:

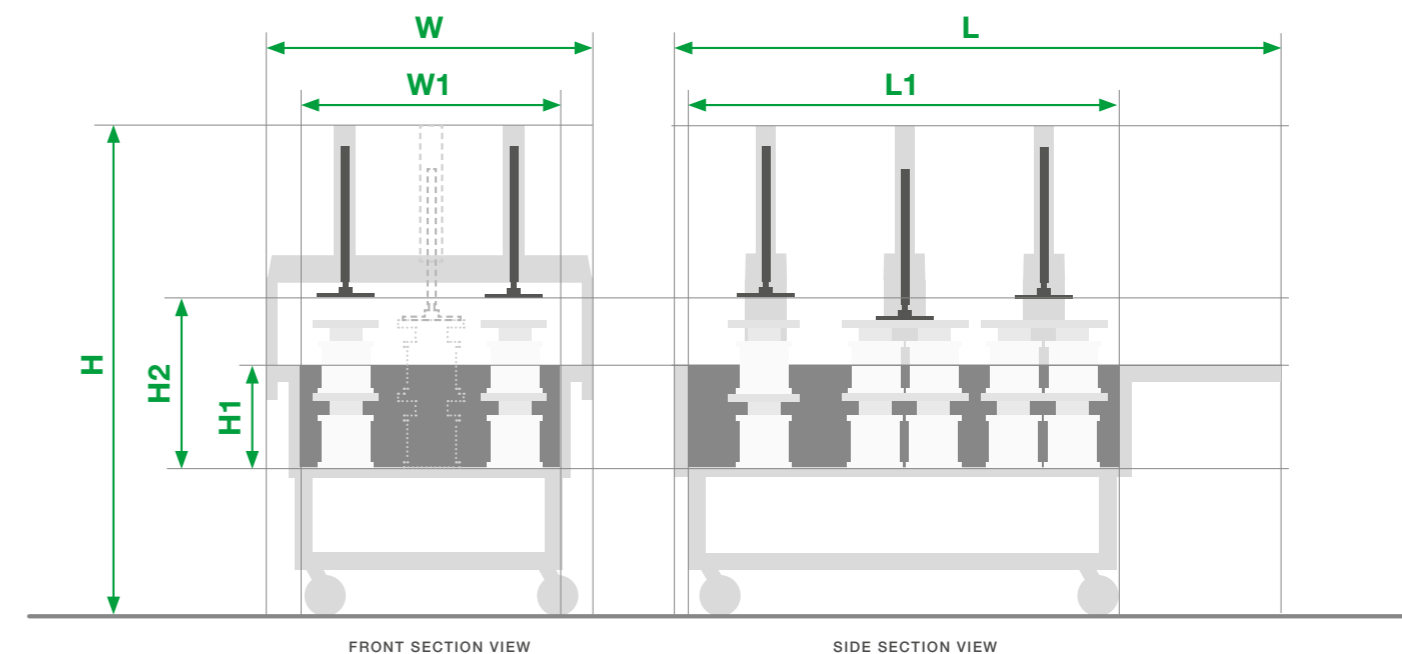
- Compressed air - 6 bar, 100l/min
- Power inlet (230V 1N 50Hz) - only for operating automatic pressing regulation

Upgrade of the pressing point
Replacement of the standard pressing point with a cylinder that allows higher pressing force.



Type of cylinders	Pressing force in kg	Total pressing force at movable bridge in kg (S - 2 cylinders)
Cylinder PCW 50 (S)	118	236
Cylinder PCW 63	187	374
Cylinder PNC 80	302	604
Cylinder PNC 100	471	942

(S) - Standard equipment



Type	Number of bridges	Possibility of pressing cheese* up to (kg)	Inside dimensions (mm)				Table dimensions (mm)			Expected height of uncompressed cheese mass (mm)
			L1 Length	W1 Width	H1 Height	H2 Height	L Length	W Width	H Height	
PRP-R 70	2	70	1000	900	350	550	1550	1100	1800	100
PRP-R 120	2	120	1500	900	350	550	2050	1100	1800	100
PRP-R 160	2	160	2000	900	350	550	2550	1100	1800	100
PRP-R 220	3	220	2500	1000	400	600	3050	1200	1850	100
PRP-R 290	3	290	3300	1000	400	600	3850	1200	1850	100

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

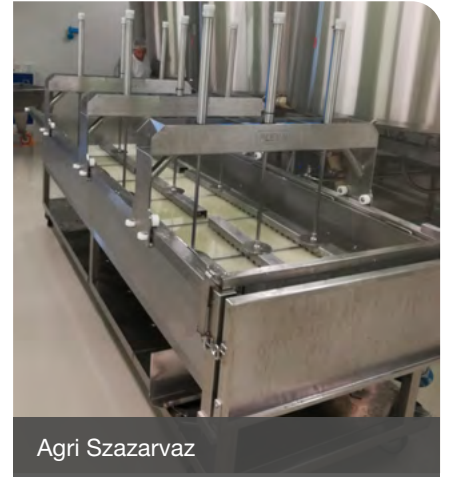
References



Kukenberger Organic farm



Pustotnik Dairy



Agri Szazarvaz



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Complete dairy solutions

Plevnik products – in the service of the user

All Plevnik devices are user and environment friendly as well as energy-saving. They are designed and manufactured for long-term use.



More information



Consulting



Visit



Planning



Production



Assembly and start up

In the process of constant improvements, we reserve the right to make technical and design modifications without prior notice.



Add value to milk.

The milk processing equipment specialists. Together we have created more than 3,500 successful cheese-making stories.

Representative:

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



www.plevnik.eu