

Cheese harps

THE DIFFERENCE MATTERS

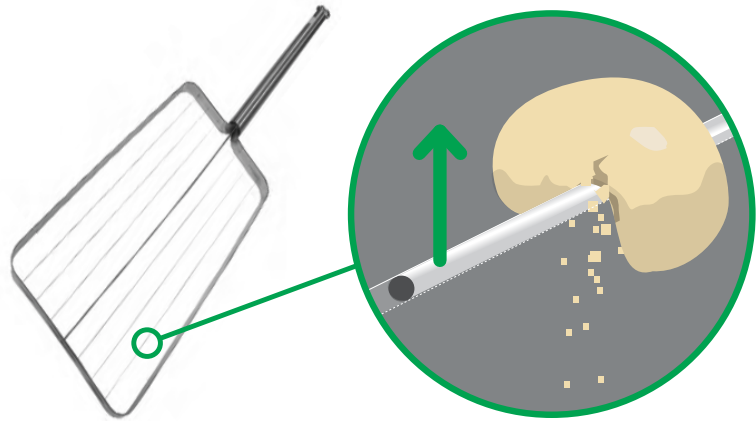
For better results in cheese-making, it is important to make more cheese mass and less cheese dust. For a more uniform coagulation and a more homogeneous structure of the cheese, the cheese mass must be cut into equal pieces as smooth as possible. Precise, gentle cutting leads to more cheese mass at the end of the process. If the tracks of the blade are repeated in similar places, cheese dust is formed.

Plevnik cheese harps are specially shaped, sharpened and polished for a sharp, smooth cutting without pressing and tearing of the cheese mass. They are constructed without screws which makes changing of the stirrer simple and it can be done in a single move. Handling with Plevnik cheese harps is completely safe and more hygienic than regular cheese harps.

Cheese harps usually use a wire – they can cut the cheese mass, but don't have the required sharpness for optimal effectiveness. Plevnik cheese harps, on the other hand, are **shaped and sharp like blades** and therefore **more effective**.

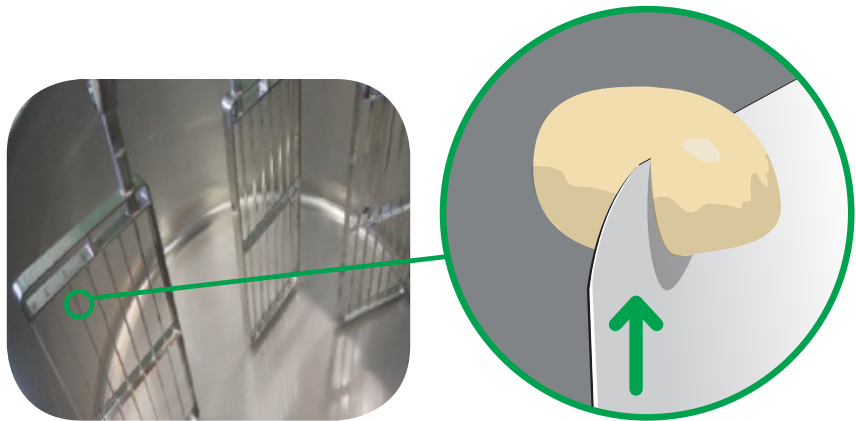
Cheese harps

Shaped like a **wire** –
Circle shape creates thorning
which results in lower
efficiency – creates small
parts (cheese dust)



PLEVNIK cheese harps

Shaped like a **blade**
(sharp triangle) –
creates smooth outline
and there is almost no
lost cheese mass



With Plevnik cheese harps you will get more cheese and less cheese dust!



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: