

Universal device
for cheese mass
processing



WIDE
USABILITY



TIME-MONEY
SAVING



SPACE
SAVING

CHEESE PREPRESS

PRP-R70-290

DISTRIBUTING • DRAINING • PREPRESSING • CUTTING • PRESSING

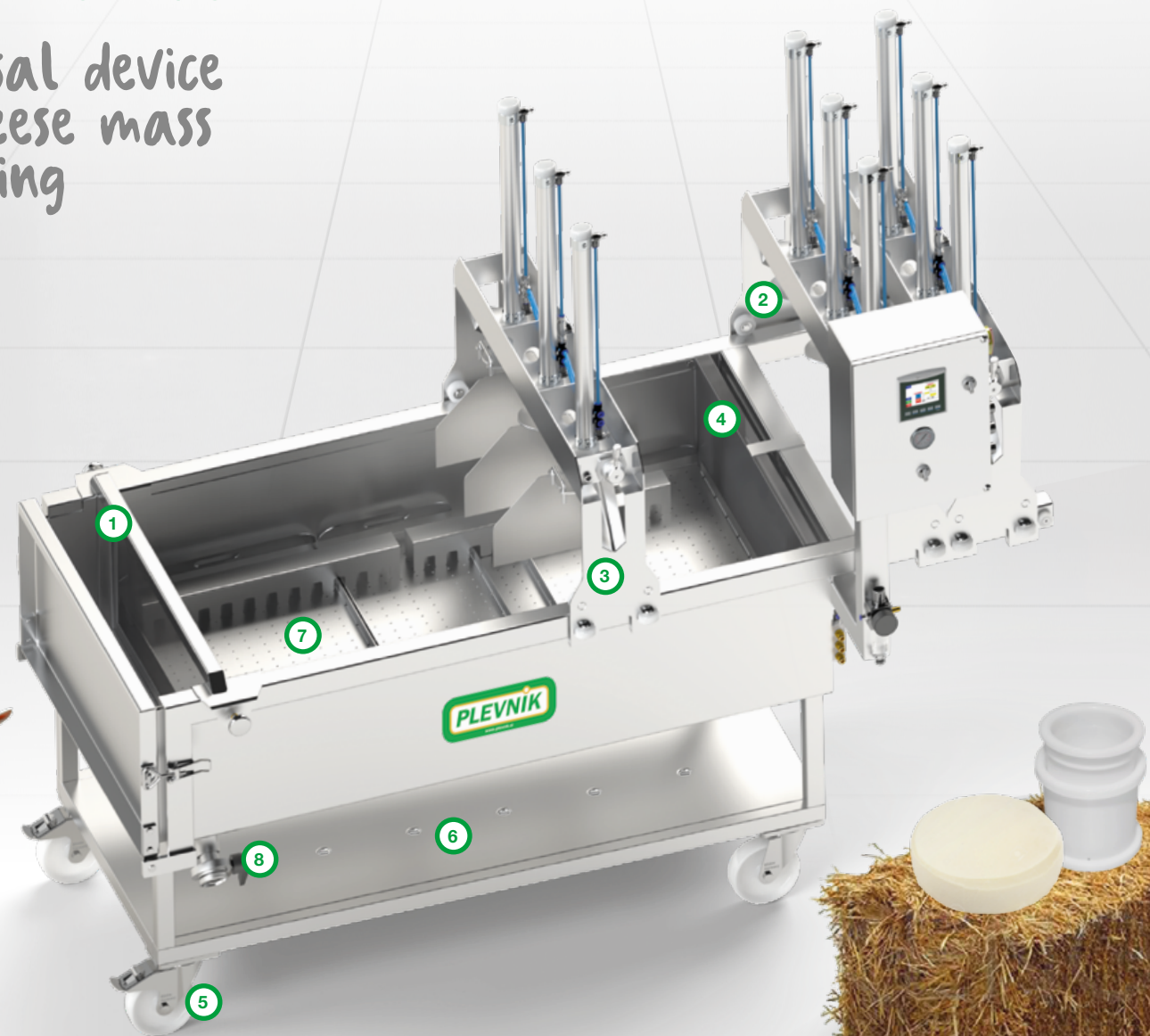


Add value to milk.

Cheese prepress

PRP-R70-290

Universal device
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The **PRP-R multipurpose device** is intended for **receiving the cheese mass, draining the whey, prepressing** with compressed air, **cutting** of the cheese mass into desired cheese blocks and **pressing** the mass (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**, draining of the whey, etc.



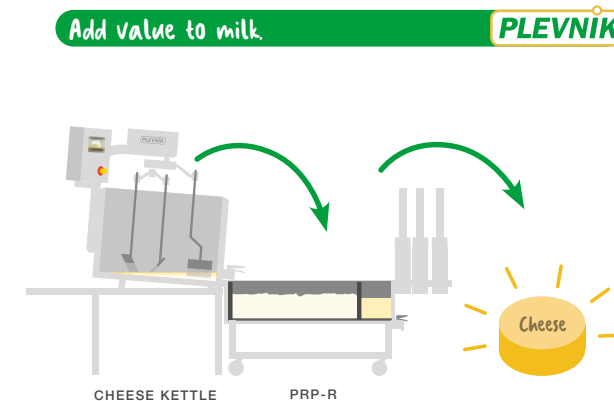
PRP-R is device
for processing cheese mass
up to **3000** liters of milk.

- 1 The **movable draining grid** can be adjusted along the length of the table and allows **adaptability to different quantities** of the cheese masses.
- 2 **Pressing points** take care of **prepressing** and **pressing**.
- 3 The **movable bridges** enables 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 **Storage shelf** under the table **to store**: moulds, stirrers ...
- 7 The **segmented draining plate** allows **prepressing along the entire surface and evenly draining**.
- 8 **Outlet valve** for draining whey.

ADVANTAGES

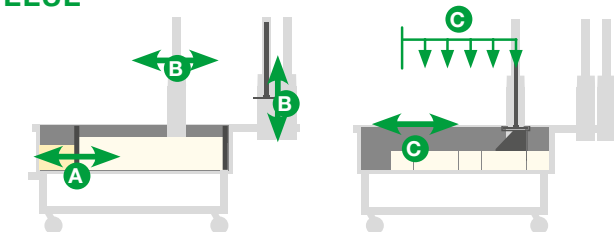
1 ONE DEVICE FOR CHEESE MASS PROCESSING

Cheese mass is produced in cheese kettles, pasteurizers, vats, cisterns. Next phases towards cheese are **draining, prepressing, cutting and pressing processes**. For all this processes you can use only one device - and that is **prepress PRP-R**, which is universal device for cheese mass processing.



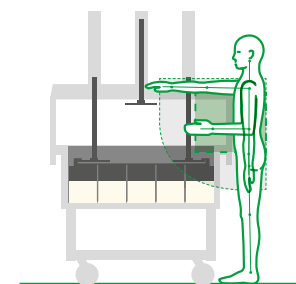
2 ADJUSTABLE DEVICE FOR YOUR FORMS OF CHEESE

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



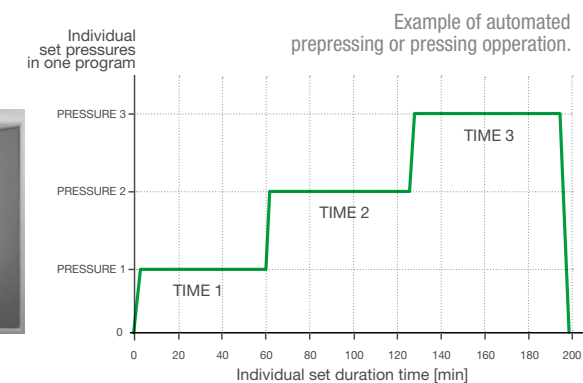
3 LIGHT PHYSICAL WORK AND ERGONOMY

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



4 AUTOMATED PRESSURE REGULATION

Automation **saves your time** and ensures **consistent quality of cheese**. Precise pressing durations with same pressures - gives you **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 process will start and finish by controller. Store up to **4 different programs**.



5 SOLUTION FOR SAVING TIME, SPACE AND MONEY

Save **money and space** because you need to **buy only one device (PRP-R)** for your dairy. PRP-R covers all forming processes of cheese grains from cheese kettle to a cheese mass form. Because you need only one device for cheese mass processing, you save: **time** with **more efficient work** during processing because its all there in front of your hands in one device. Smooth surfaces and hygienic design allow **quick and effective cleaning**.



TIME-MONEY
SAVING



SPACE
SAVING

Plevnik
products –
in the service
of the user



RELIABLE
QUALITY



ENERGY-SAVING
TECHNOLOGY



MULTIPUR-
POSE USE



HIGH
YIELD

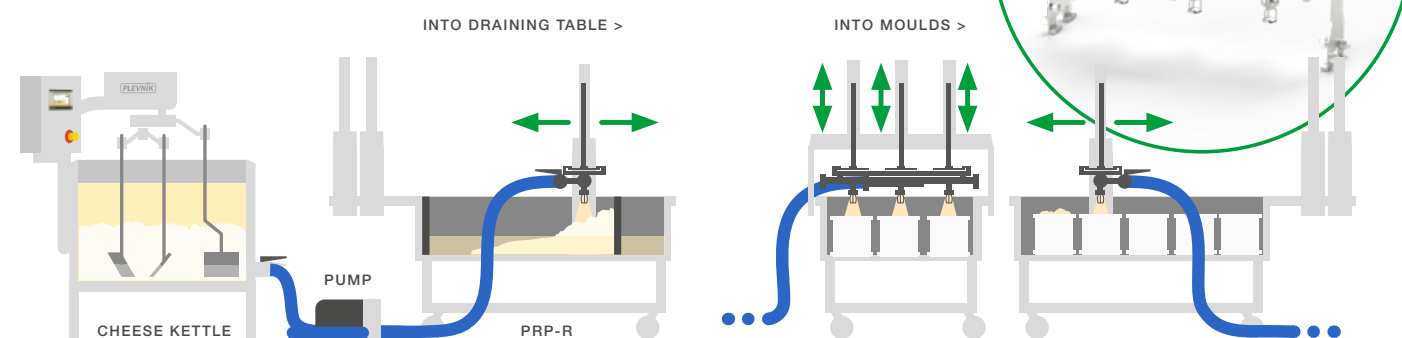
All our devices are user and environment friendly as well as energy-saving. They are designed and manufactured for long-term use.

Cheese mass processing with PRP-R

1. DISTRIBUTING

/ transport cheese mass for draining or into moulds /

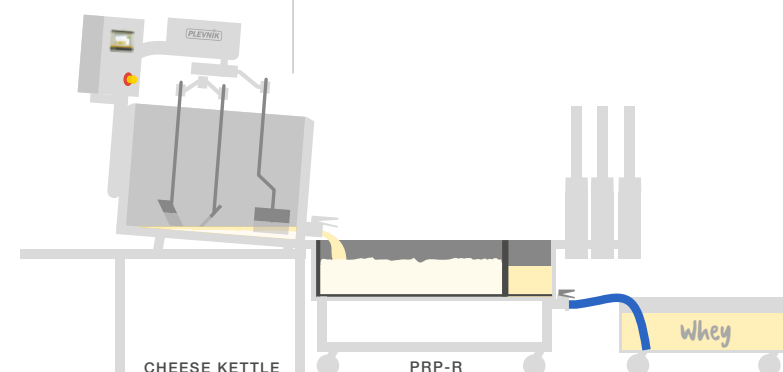
Enables fast distribution of the cheese mass in to the **draining table**. Distribution is gentle, no cheese mass is lost. Portioning can also be done directly into **cheese moulds** of larger dimensions (1-3 cheese moulds at the same time). For the optimal distribution **new spreading head** is designed. **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.



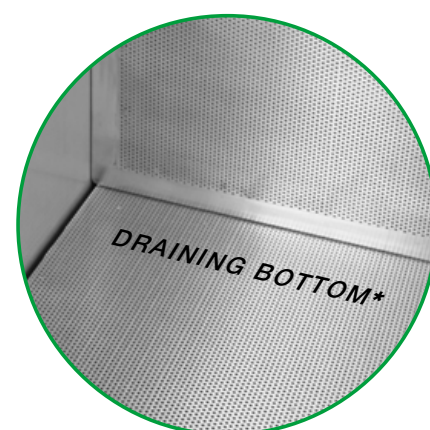
2. DRAINING

/ 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.



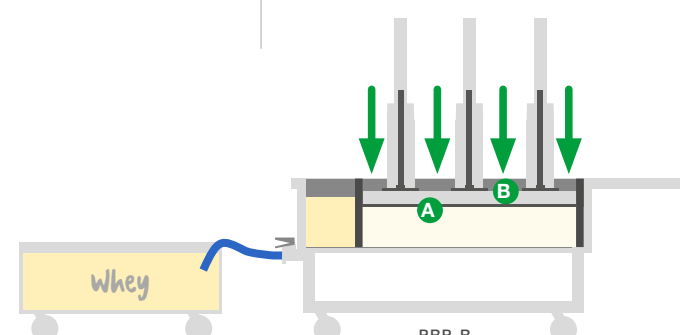
Perforated draining surfaces



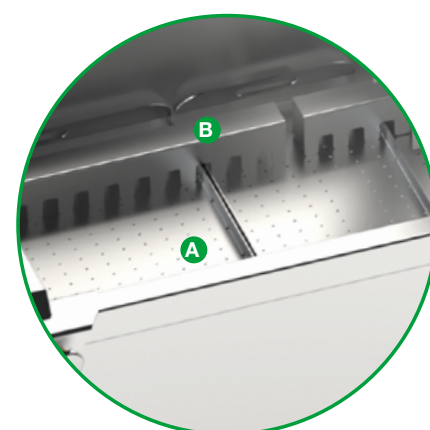
3. PREPRESSING

/ 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**.



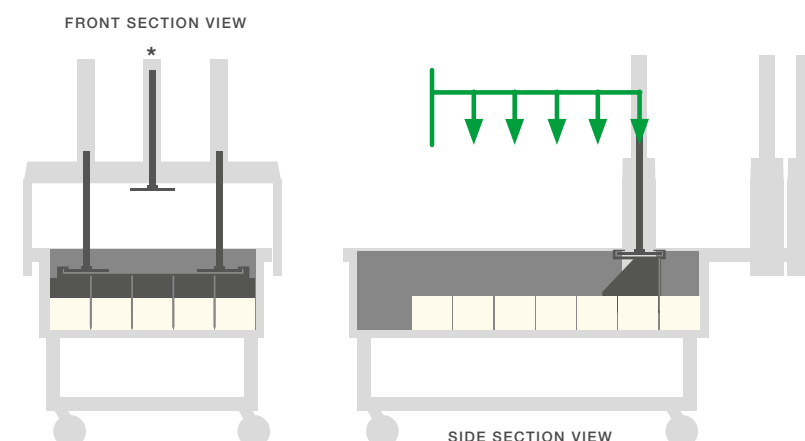
Prepressing modules
(A) segmented draining plates and (B) bridging profiles)



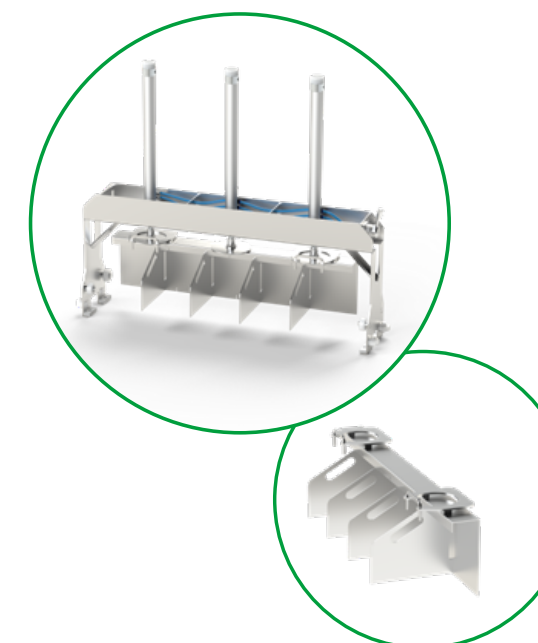
4. CUTTING

/ into equal pieces /

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*



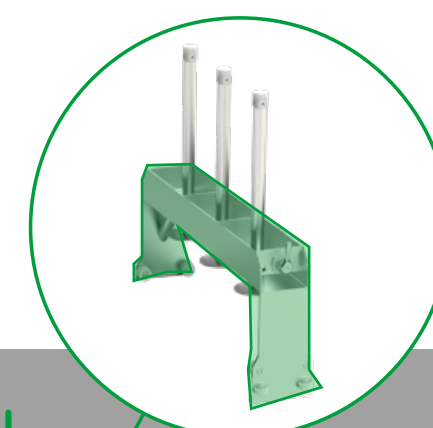
5. PRESSING

/ 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*



Additional equipment



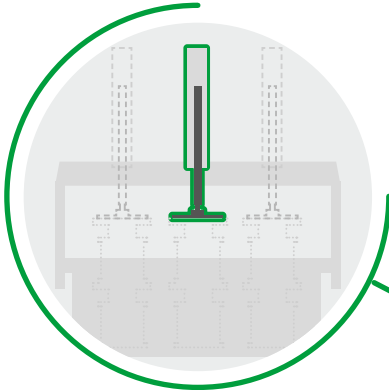
Manual three-stage pressure regulation

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



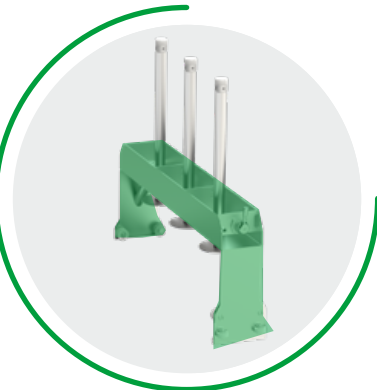
Automatic pressing regulation

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



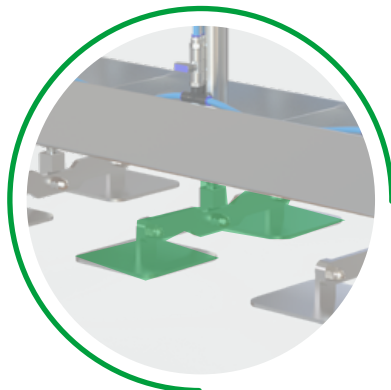
Additional pressing point

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.



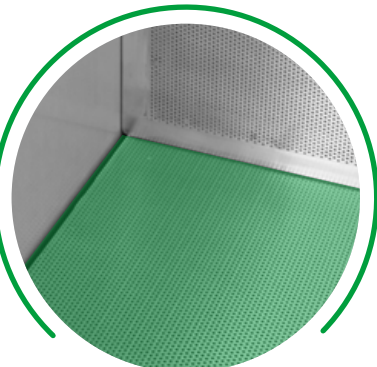
Double pressing plate

On leveler 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 extracting of cheese blocks from the table. More space for cutting and cleaning. Not available for size **PRP-R70**.



Draining plates on the bottom

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



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 manual position switch. Simple and easy attached to cylinders.



Detachable distributor for cheese curd (single or triple)

Enables gentle, loss free, faster and uniform portioning of the cheese mass into the draining table or cheese moulds. CIP cleaning available. Not available for size **PRP-R70**.

Tehnical information

Standard equipment:

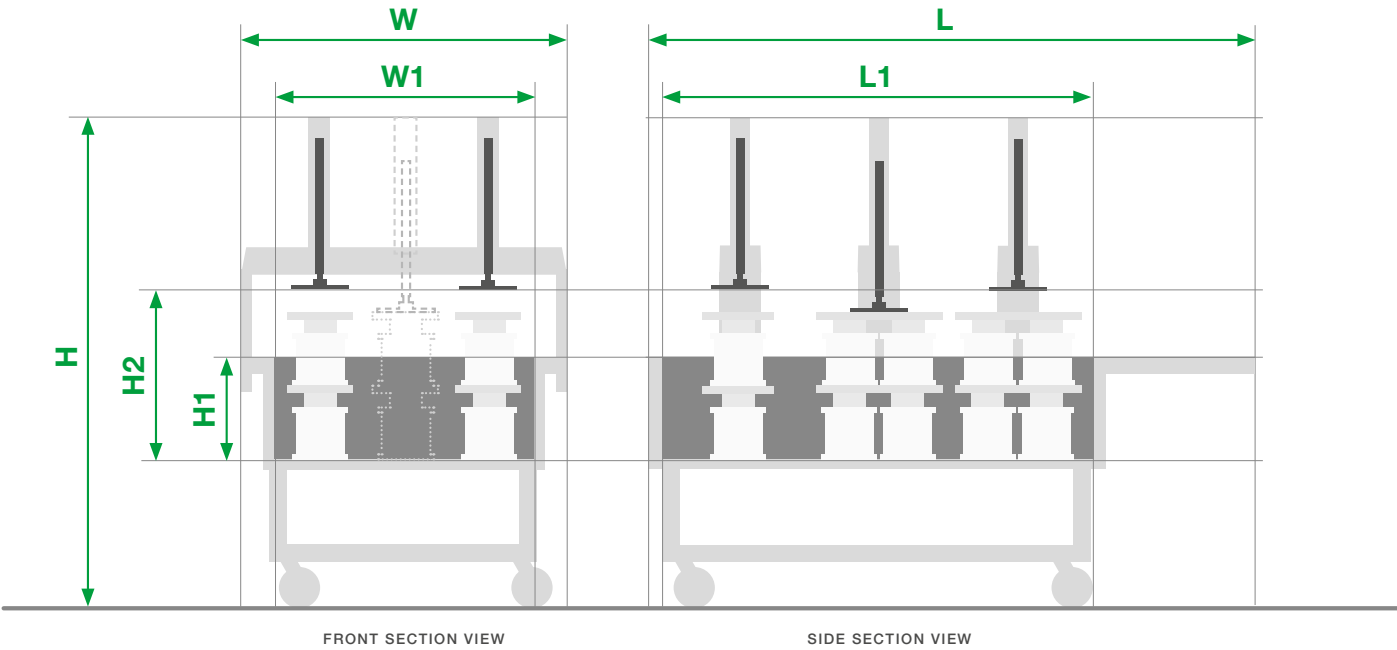
- **Two pressing points** (2 cylinders type 50) at one movable bridge
- **Draining table** with **front** and **back** (movable) **draining grid**
- **Number of bridges** (2 or 3) - depends on size
- Prepressing equipment: **segmented draining plates** and **bridging profiles**
- Draining system: **canal,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

Minimal requirements:

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

| | Type of cylinders | Pressing force in kg | Total pressing force at movable bridge in kg (S - 2 cylinders) |
|----------------------------------------------------------------------------------------------------------------------------------------|---------------------|----------------------|----------------------------------------------------------------|
| Upgrade of pressing point Replacement of standard pressing point with cylinder that allows higher pressing force. | Cilinder PCW 50 (S) | 118 | 236 |
| | Cilinder PCW 63 | 187 | 374 |
| | Cilinder PNC 80 | 302 | 604 |
| | Cilinder 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.



Complete dairy solutions



PRP-R 11 05 2020 EN

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.



Consulting



Visit



Planning



Production



Assembly and start up

More information

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



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

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