

## 08.09 - Work / Drain table for cheese

- TSL-100** DRAINING WORK TABLE (LIGHT VERSION)  
Dimension: 1.000 x 500 x 60 mm
- TSL-120** DRAINING WORK TABLE (LIGHT VERSION)  
Dimension: 1.200 x 600 x 60 mm
- TSL-140** DRAINING WORK TABLE (LIGHT VERSION)  
Dimension: 1.400 x 700 x 80 mm
- TSL-160** DRAINING WORK TABLE (LIGHT VERSION)  
Dimension: 1.600 x 750 x 80 mm
- TSL-xxx/2** LEGS + 4 CASTERS FOR TABLE
- TS-160** DRAINING WORK TABLE  
Dimensions: 1.600 x 900 x 120 mm Made entirely of stainless steel AISI 304. With four casters.
- TS-200** DRAINING WORK TABLE  
Dimensions: 2.000 x 900 x 120 mm Made entirely of stainless steel AISI 304. With four casters.
- TS-250** DRAINING WORK TABLE  
Dimensions: 2.500 x 900 x 120 mm Made entirely of stainless steel AISI 304. With four casters.
- TS-160/1** BOTTOM SHELF FOR DRAINING TABLE  
Made of stainless steel AISI 304.
- TS-200/1** BOTTOM SHELF FOR DRAINING TABLE  
Made of stainless steel AISI 304.
- TS-250/1** BOTTOM SHELF FOR DRAINING TABLE  
Made of stainless steel AISI 304.
- VS-160** STEAMING VAT  
Dimensions: 1.600 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill, hot water or steam distributor (on the bottom) and lids.
- VS-200** STEAMING VAT  
Dimensions: 2.000 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill, hot water or steam distributor (on the bottom) and lids.
- VS-250** STEAMING VAT  
Dimensions: 2.500 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill, hot water or steam distributor (on the bottom) and lids.

- VSS-160** MOULD HOLDER & STEAMING VAT  
Dimensions: 1.600 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill, mould distributor, hot water or steam distributor (on the bottom) and lids. Diameter of holes: 100 mm (others on request)
- VSS-200** MOULD HOLDER & STEAMING VAT  
Dimensions: 2.000 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill, mould distributor, hot water or steam distributor (on the bottom) and lids.  
Diameter of holes: 100 mm (others on request)
- VSS-250** MOULD HOLDER & STEAMING VAT  
Dimensions: 2.500 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill, mould distributor, hot water or steam distributor (on the bottom) and lids.  
Diameter of holes: 100 mm (others on request)
- VS-xxx/1** ELECTRIC HEATER FOR STEAMING VAT  
Composed of:  
- Heater  
- Electric board with electronic regulator  
- Temperature sensor  
Power supply: 400V/3/50Hz - 3, 4 and 6 KW
- VSx-160/2** BAIN MARIE CAMERA FOR ELECTRIC HEATERS  
With this option the heaters are placed in a separate chamber from cheeses.
- VSx-200/2** BAIN MARIE CAMERA FOR ELECTRIC HEATERS  
With this option the heaters are placed in a separate chamber from cheeses.
- VSx-250/2** BAIN MARIE CAMERA FOR ELECTRIC HEATERS  
With this option the heaters are placed in a separate chamber from cheeses.
- VPS-075** MOULD HOLDER VAT  
Dimension: 78x58x25 cm  
Wheeled vat with 1" discharge with sphere valve. Made entirely of stainless steel AISI 304.  
Without mold distributor.

- VPS-080** MOULD HOLDER VAT  
Dimensions: 1.600 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill and mould distributor.  
Diameter of holes: 100 mm (others on request)
- VPS-160** MOULD HOLDER VAT  
Dimensions: 1.600 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill and mould distributor.  
Diameter of holes: 100 mm (others on request)
- VPS-200** MOULD HOLDER VAT  
Dimensions: 2.000 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill and mould distributor.  
Diameter of holes: 100 mm (others on request)
- VPS-250** MOULD HOLDER VAT  
Dimensions: 2.500 x 1.000 mm  
Made entirely of stainless steel AISI 304.  
Wheeled vat with perforated bottom grill and mould distributor.  
Diameter of holes: 100 mm (others on request)
- VPS-160/1** EXTRA MOULD DISTRIBUTOR  
Dimensions: 1.600 x 1.000 mm  
Made entirely of stainless steel AISI 304. Diameter of holes: 100 mm (others on request)
- VPS-200/1** EXTRA MOULD DISTRIBUTOR  
Dimensions: 2.000 x 1.000 mm  
Made entirely of stainless steel AISI 304. Diameter of holes: 100 mm (others on request)
- VPS-250/1** EXTRA MOULD DISTRIBUTOR  
Dimensions: 2.500 x 1.000 mm  
Made entirely of stainless steel AISI 304. Diameter of holes: 100 mm (others on request)
- VRC-200** CURD COLLECTION VAT  
Dimensions: 2000 x 1000 x 350 mm  
Made of stainless steel with perforated basket (250 mm depth) and stainless steel wheels.
- VRC-300** CURD COLLECTION VAT  
Dimensions: 3.000 x 1.000 x 400 mm  
Made of stainless steel with perforated basket (300 mm depth) and stainless steel wheels.
- VM-120** MOZZARELLA HARDENING VAT  
Dimensions: 1200 x 600 x 350 mm (tot h 500) Made of stainless steel, with stainless steel wheels.

- VM-150** MOZZARELLA HARDENING VAT  
 Dimensions: 1500 x 800 x 400 mm (tot h 550)  
 Made of stainless steel and with stainless steel wheels.
- VM-xxx/1** GRILLED SEPARATION WALL FOR VM-xxx
- TL-120** WORKING TABLE  
 Dimensions: 120 x 70 x h 85 cm  
 Made of stainless steel, complete of bottom shelf
- TL-150** WORKING TABLE  
 Dimensions: 150 x 70 x h 85 cm  
 Made of stainless steel, complete of bottom shelf
- TL-200** WORKING TABLE  
 Dimensions: 200 x 70 x h 85 cm  
 Made of stainless steel, complete of bottom shelf
- TL-xxx/1** OPTION WHEELS FOR WORKING TABLE TL-120
- TLA-120** TABLE WITH CABINET  
 Dimension: 120 x 70 x h 85 cm  
 made in stainless steel, complete of rear border, cabinet with sliding doors and shelf
- TLA-150** TABLE WITH CABINET  
 Dimension: 150 x 70 x h 85 cm  
 made in stainless steel, complete of rear border, cabinet with sliding doors and shelf
- TLA-200** TABLE WITH CABINET  
 Dimension: 200 x 70 x h 85 cm  
 made in stainless steel, complete of rear border, cabinet with sliding doors and shelf
- LIB-050** BASIN  
 Total Dimension: 50 x 45 x h 85 cm  
 made in stainless steel, complete of rear border, below shelf, basin and pedal tap mixer
- LIA-120** BASIN WITH CABINET AND WORKING SHELF  
 Total Dimension: 120 x 70 x h 85 cm  
 Basin Dimension: 50 x 50 x 30 cm  
 made in stainless steel  
 complete of rear border, below cabinet with sliding doors and shelf, basin and pedal tap mixer  
 (basin side to be specified at order)
- LIA-150** BASIN WITH CABINET AND WORKING SHELF  
 Total Dimension: 150 x 70 x h 85 cm  
 Basin Dimension: 60 x 50 x 30 cm  
 made in stainless steel  
 complete of rear border, below cabinet with sliding doors and shelf, basin and pedal tap mixer  
 (basin side to be specified at order)

- LIA-150/D** DOUBLE BASIN WITH CABINET AND WORKING SHELF  
 Total Dimension: 150 x 70 x h 87 cm  
 Basins Dimension: 40 x 50 x 25 cm made in stainless steel  
 complete of rear border, below cabinet with sliding doors and  
 shelf, basin and pedal tap mixer  
 (shelf side to be specified at order)
- LIA-200/D** DOUBLE BASIN WITH CABINET AND WORKING SHELF  
 Total Dimension: 200 x 70 x h 87 cm  
 Basins Dimension: 60 x 50 x 30 cm made in stainless steel  
 complete of rear border, below cabinet with sliding doors and  
 shelf, basin and pedal tap mixer  
 (shelf side to be specified at order)
- LIG-120** LARGE BASIN WITH POT GRATE  
 Total Dimension: 120 x 70 x h 85 cm  
 Basin Dimension: 106 x 50 x 40 cm  
 made in stainless steel  
 complete of basin, pot grate and pedal tap mixer
- LIG-150** LARGE BASIN WITH POT GRATE  
 Total Dimension: 150 x 70 x h 85 cm  
 Basin Dimension: 136 x 50 x 40 cm  
 made in stainless steel  
 complete of basin, pot grate and pedal tap mixer
- PIA-100** CUPBOARD WITH SLIDING DOORS + 1 SHELF  
 Dimension:100 x 40 x h 66 cm Made in stainless steel
- PIA-120** CUPBOARD WITH SLIDING DOORS + 1 SHELF  
 Dimension:120 x 40 x h 66 cm Made in stainless steel
- PIA-150** CUPBOARD WITH SLIDING DOORS + 1 SHELF  
 Dimension:150 x 40 x h 66 cm Made in stainless steel
- PIA-200** CUPBOARD WITH SLIDING DOORS + 1 SHELF  
 Dimension:200 x 40 x h 66 cm Made in stainless steel
- CVG-009** BASIN TROLLEY  
 For 9 Gastronorm 1/1 basins, made in s.s. Dimension:  
 375x650x860 mm
- CVG-020** BASIN TROLLEY  
 For 20 Gastronorm 1/1 basins, made in s.s. Dimension:  
 375x650x1800 mm
- VGN-11.40** 1/1 GASTRONORM BASIN - H40  
 Made in stainless steel Dimension: 325x530xh40 mm
- VGN-11.65** 1/1 GASTRONORM BASIN - H65  
 Made in stainless steel Dimension: 325x530xh65 mm
- VGN-11.100** 1/1 GASTRONORM BASIN - H100  
 Made in stainless steel Dimension: 325x530xh100 mm

- CR-165** RICOTTA MOULD HOLDER TROLLEY  
 Dimensions: m. 1,65x0,86  
 Made entirely of stainless steel AISI 304.  
 Composed of base shelf with wheels + 4 mobile shelves.
- CR-200** RICOTTA MOULD HOLDER TROLLEY  
 Dimensions: m. 2,0x0,86  
 Made entirely of stainless steel AISI 304.  
 Composed of base shelf with wheels + 4 mobile shelves.
- CTF-120** CHEESE TROLLEY
- CPF-120.50** CHEESE HOLDER TROLLEY  
 Dimensions: 1200 x 500 mm . Previewed for 7 shelves per side  
 For wood or plastic boards (excluded). Made of stainless steel.
- CPF-120.80** CHEESE HOLDER TROLLEY  
 Dimensions: 1200 x 800 mm . Previewed for 7 shelves per side  
 For wood or plastic boards (excluded). Made of stainless steel.
- CPF-120/23** PLASTIC SHELVES FOR CPF-120  
 Dimension: 1230 x 230 x 24 mm
- CPF-120/38** PLASTIC SHELVES FOR CPF-120  
 Dimension: 1230 x 380 x 24 mm
- CPP-170** TROLLEY FOR PROVOLE  
 For N. 88 Provole  
 Dimension: 1700 x 750 x h 1.760 mm
- MF-025** S.S. STRETCHING TUB 40 LT.
- MF-035** S.S. STRETCHING TUB 60 LT.
- MFR-040** S.S. STRETCHING TIP OVER TUB 40 LT.
- MFR-060** S.S. STRETCHING TIP OVER TUB 60 LT.
- PFP-100** PLASTIC PALETTE FOR STRETCHING CHEESE.  
 Total length 100 cm
- PFL-100** WOOD PALETTE FOR STRETCHING CHEESE.
- PFC-002** 2 COLUMNS CHEESE PRESS  
 Counterweight type  
 2 Columns x 2-4 stacks of cheeses each Max. pressure:100 Kg  
 Working area: 950x600 mm Dimension: 1100x600xh1900 mm
- PFC-004** 4 COLUMNS CHEESE PRESS  
 Counterweight type  
 4 Columns x 2-4 stacks of cheeses each Max. pressure:100 Kg  
 Working area: 1950x600 mm Dimension: 2100x600xh1900 mm

- PFP-002** 2 COLUMNS PNEUMATIC CHEESE PRESS  
Pneumatic type  
2 Columns x 2-4 stacks of cheeses each (h tot max = 800 mm) Max.  
pressure per column: 120 Kg  
Working area: 950x600 mm Dimension: 1100x600xh2050 mm
- PFP-003** 3 COLUMNS PNEUMATIC CHEESE PRESS  
Pneumatic type  
3 Columns x 2-4 stacks of cheeses each (h tot max = 800 mm) Max.  
pressure per column: 120 Kg Working area: 1450x600 mm  
Dimension: 1600x600xh2050 mm
- PFP-004** 4 COLUMNS PNEUMATIC CHEESE PRESS  
Pneumatic type  
4 Columns x 2-4 stacks of cheeses each (h tot max = 800 mm) Max.  
pressure per column: 120 Kg  
Working area: 1950x600 mm  
  
Dimension: 2100x600xh2050 mm
- PFP-005** 5 COLUMNS PNEUMATIC CHEESE PRESS  
Pneumatic type  
5 Columns x 2-4 stacks of cheeses each (h tot max = 800 mm) Max.  
pressure per column: 120 Kg  
Working area: 2450x600 mm Dimension: 2600x600xh2050 mm
- PFP-006** 6 COLUMNS PNEUMATIC CHEESE PRESS  
Pneumatic type  
6 Columns x 2-4 stacks of cheeses each (h tot max = 800 mm) Max.  
pressure per column: 120 Kg  
Working area: 2950x600 mm Dimension: 3100x600xh2050 mm
- PFx-xxx/1** INTERMEDIATE PLASTIC PLATES  
made of PE  
Dim: 240x490x20 mm  
Suggested plates: n.12 for PFC-002, n.18 for PFC-003, n.24 for PFC-004.
- PFx-002/2** BOTTOM DRAINING GRID  
made of s.s.
- PFx-003/2** BOTTOM DRAINING GRID  
made of s.s.
- PFx-004/2** BOTTOM DRAINING GRID  
made of s.s.
- PFx-005/2** BOTTOM DRAINING GRID  
made of s.s.
- PFx-006/2** BOTTOM DRAINING GRID  
made of s.s.

- SLF-030** CHEESE WASHING MACHINE  
brush length 30 cm Dimension:
- SLF-060** CHEESE WASHING MACHINE  
brush length 60 cm Dimension:
- SLF-xxx/1** INVERTER FOR CHEESE WASHING MACHINE
- SLF-xxx/Sxx** BRUSH FOR SLF-XXX  
brush length 15 cm  
bristle thickness: 0.5 / 0.8 / 1.2 mm
- PPF-300** CHEESE CUTTER  
For cheeses up to diameter 300mm (h max. 200 mm Dimension:  
730x600xh920 mm
- PPF-400** CHEESE CUTTER  
For cheeses up to diameter 400mm (h max. 200 mm Dimension:  
730x600xh920 mm
- PPF-xxx/2-4** KNIFE FOR 2-4 PIECES
- PPF-xxx/6** KNIFE FOR 6 PIECES
- PPF-xxx/8** KNIFE FOR 8 PIECES
- PPF-xxx/10** KNIFE FOR 8 PIECES
- PPF-xxx/12** KNIFE FOR 12 PIECES
- PPF-xxx/20** KNIFE FOR 20 PIECES