08.10.1 Cheese press

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 KgWorking 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