

MANUAL CHEESE PRESS FJ 2/50 PCP

Cheese press is machine for forming cheese in models. It is made of stainless steel which is suitable for food.

Basic components:

- working surface 700 x 1000 x 650 mm, with supporting construction and connection equipment.
- pneumatic cylinders PC 400
- starting handle VH 212
- pressure regulator ARG 20
- intermediate plates 400 x 400 mm

Setting up:

Put cheese press on selected place by considering the length of air pipe – 5m and nearness of air connection. Make sure the pressure of compressed air is sufficient and does not exceed 9 Bar. Put cheese press in stable position by turning the screw on foot. Connect air connection on cheese press on air pipe. Check air pressure on pressure valve (look picture no. 2) and place it on the pressure you need – pull out the button, place the needed pressure, press back the button. Cheese press is now prepared for working.

Cheese models must be filled up properly. Put them on working surface so that cylinder presses on the middle of cheese models. Put intermediate plate on cheese models. Repeat placement till you place all models. Turn starting handle in lower position (look picture no.1). Cylinder now presses the models. Pressure and time of pressing are setted with type of cheese that you want to make.

