

CHEESE TABLES

Cheese table, type SM

Basic cheese table on a stable support with an edge of 40 mm
Material: stainless steel AISI 304



Type
SM-97
SM-147
SM-199
SM-249
SM-299

Additional equipment :

- deposit shelf under the table
- draining grid under the table
- support on wheels

Cheese table - heated, type SMG

Cheese table on a stable support with a **heated working plane**. Connection to water supply.
With this system we prevent the sudden cooling of the cheese grain when it comes in contact with the cold surface of stainless steel.
Material: Stainless steel AISI 304



Type
SMG-97
SMG-147
SMG-199
SMG-249
SMG-299

Additional equipment :

- deposit shelf under the table
- draining grid under the table
- support on wheels

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Cheese model table, type SDM

It is used for the direct filling of cheese models by pouring cheese curd and whey into the table.

Material: stainless steel AISI 304

Composition: deepened cheese table, support on wheels, outflow valve for whey, basic dividing plate with a 100 mm edge (for cheese up to 3 kg)



Additional equipment :

- deposit shelf under the table
- draining grid under the table
- draining perforated grid at the bottom of the table
- extra dividing plate (for a different size of cheese)

Type	Processing capacity (kg)
SDM-1010	cca. 40
SDM-1510	cca. 70
SDM-2010	cca. 90
SDM-2510	cca. 120
SDM-3010	cca. 140

Table depth: 200 mm

The dividing plate Ø180 mm is suitable for cheese models with an outside diameter up to 240 mm (cheese of cca. 3 kg)

The dividing plate Ø140 mm is suitable for cheese models with an outside diameter up to 195 mm (cheese of cca. 2 kg)

Cheese draining table, type SOM

The cheese draining table is used for the draining of cheese curd into a single cheese block. The cheese curd with whey is poured in the place bounded by two draining grids (the distance between the grids can be adjusted regarding to the quantity of curd). After the draining the cheese block is manually cut into smaller pieces that will be putted in cheese forms.

Material: AISI 304

Composition: deepened cheese table, support on wheels, side draining grids, outflow valve



Additional equipment :

- deposit shelf under the table
- draining grid under the table
- draining stainless steel grid at the bottom of the table

Type	Processing capacity (kg)
SOM-109	cca. 60
SOM-159	cca. 90
SOM-209	cca. 120
SOM-2510	cca. 150
SOM-3010	cca. 190

Table depth: 350 mm

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