



Simple soft cheese  
press-turner



# CHEESE PRESS-TURNER

## MSO-U6/10



Add value to milk.

# MSO Cheese press-turner

## SIMPLE PRESSING AND TURNING OF SOFT CHEESE

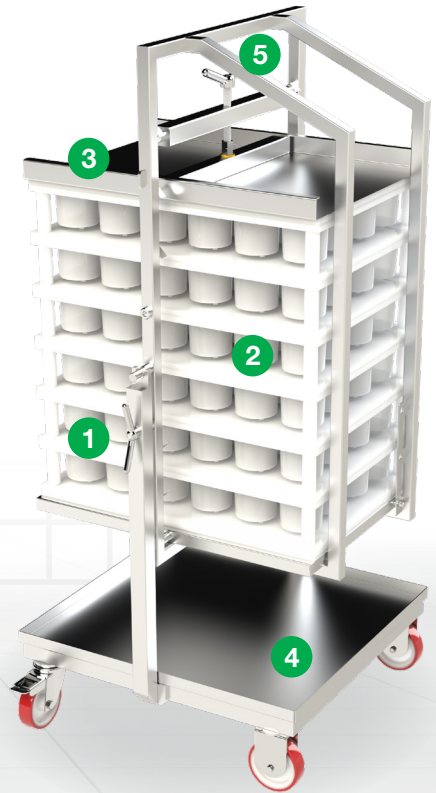
The Plevnik Soft Cheese Turner MSO is designed for pressing soft cheeses under their own weight and turning larger quantities of molds.

**But why do we turn cheeses?** Turning ensures the correct shape of the cheese. This ensures that the cheese eyes are formed properly and evenly, contributing to the even distribution of whey throughout the cheese mass. It also ensures uniform and rapid whey drainage. ((Source: How to Make Yogurt, Cheese, Milk, Tanja Šubic, Darja Mavrin, Kmečki glas)

When pressing young cheese under its own weight, there are unfilled spaces between the cheese grains where irregularly shaped cheese eyes (nut eyes) form.



Follow the trends and enrich your cheese with various flavors such as: paprika, green pepper, chives, olives, walnuts, garlic...



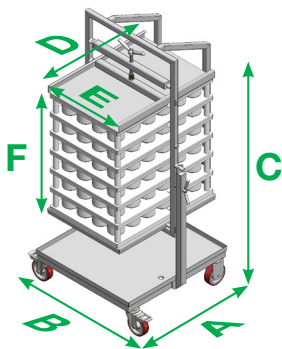
### SIMPLICITY

We are aware that turning soft cheeses can be a time-consuming process, so at Plevnik, we have designed a device that allows you to turn the entire daily batch with a single rotation.

### FLEXIBILITY

The turner is adaptable according to your milk quantity, as it allows stacking multiple multiforms on top of each other and adjusts to your needs based on the batch. The adjustable range spans from 4 to 10 multiforms, meaning up to 240 soft cheeses.

- 1 Handle for controlling tilting of the device,
- 2\* multiforms, 3 pressing plates 4 draining tray with outlet, 5 screw for compressing multiforms.



### Technical information

Type	DIMENSIONS [mm]						VOLUME		Multiforms
	A	B	C	D	E	F	Min. cheese quantity [kg]	Max. cheese quantity [kg]	
MSO-U6	820	760	1600	740	500	700	20	60	2-6
MSO-U10	820	760	1990	740	500	1100	40	100	4-10

\* There are multiforms available for cheese making ranging from 200g to 500g, and they are an optional additional product at an extra cost.



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 Together we have created  
 more than 4,500 successful  
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Creating joyful countryside stories.