

Lower shelf can be used for utensil storage and also for draining

Cheese bags can be hung on the upper support arm

Levelers available to control drainage direction

Modular design so you only purchase what you need. Start with a basic work table, add an extra draining shelf, cheese molds and lever press arms as needed

Work Table/Drain Table

All stainless steel construction

Locking swivel casters allow table to be easily moved when in use or not in use

29" overall width to fit through standard doors and walk in cooler doors

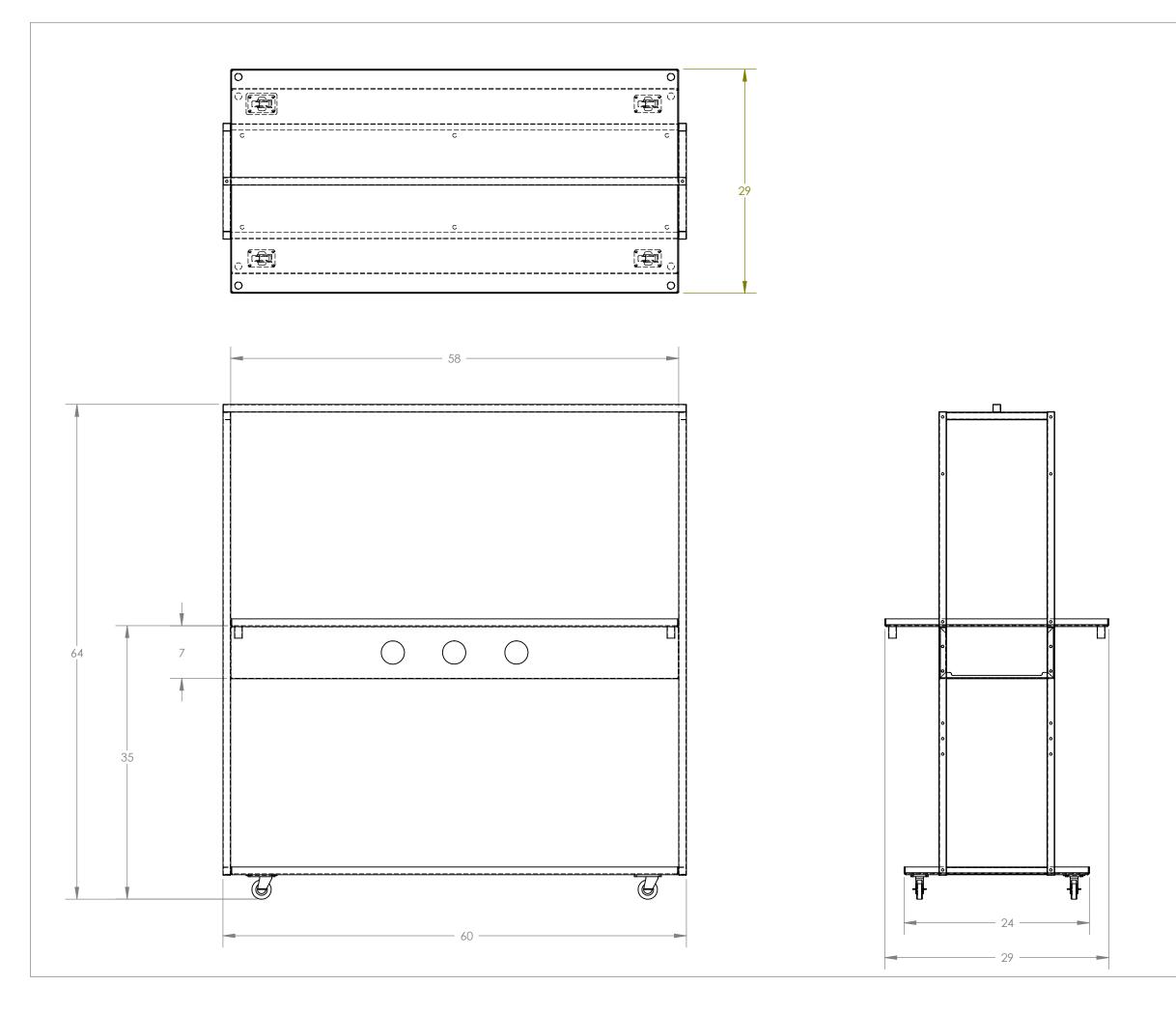
Available in 36", 60" and 72" lengths for a work surface that matches your needs and available space

An Optional (height adjustable) middle shelf is also available

A separate utensil storage shelf is located under the main work surface. This can be used for storing molds, lever arms, weights etc.

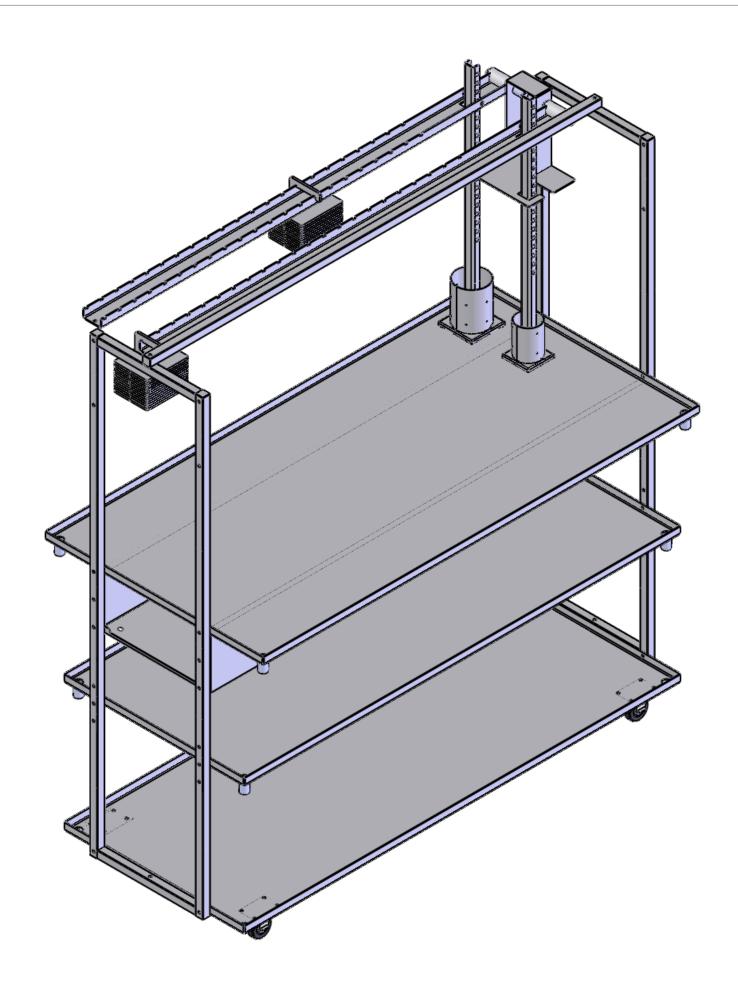
Whey bucket can be placed on lower shelf Flexible 1" tubing directs whey to the bucket and allows fast draining and easy cleaning

			MicroDairy Designs LLC 13339 Smithsburg Pike, Smithsburg MD 21783 301-824-3689 microdairy@kipe.com CONFIDENTIAL DOCUMENT				
			Cheese Table Assembly - 5 ft				
		1		rial: Assembly		REV.	
DESCRIPTION	DATE	BY	B	C\$8062		#	
REVISIONS			SCALE:	WEIGHT: 223.52	SHEET 1 OF 4	1	



Key Dimensions

MicroDairy Designs LLC 13339 Smithsburg Pike, Smithsburg MD 21783							
	301-824-3689 microdairy@ CONFIDENTIAL DOCU	kipe.com					
Che	eese Table Asseml	oly - 5 ft					
	ial: Assembly		-				
SIZE PART I	^{№.} CS8062		REV. #				
SCALE:	WEIGHT: 223.52	SHEET 2 OF 4					



Drain Table with 2 Optional Dutch Lever Press Arms and Optional Middle Shelf (height adjustable)

Up to a total 4 arms can be added simply by bolting them onto the frame

25 Pound weights provide up to 335 pounds on the cheese with mechanical advantage (psi will depend on the size of the mold)

Weights made of powder coated steel with custom hanger for compact setup and storage

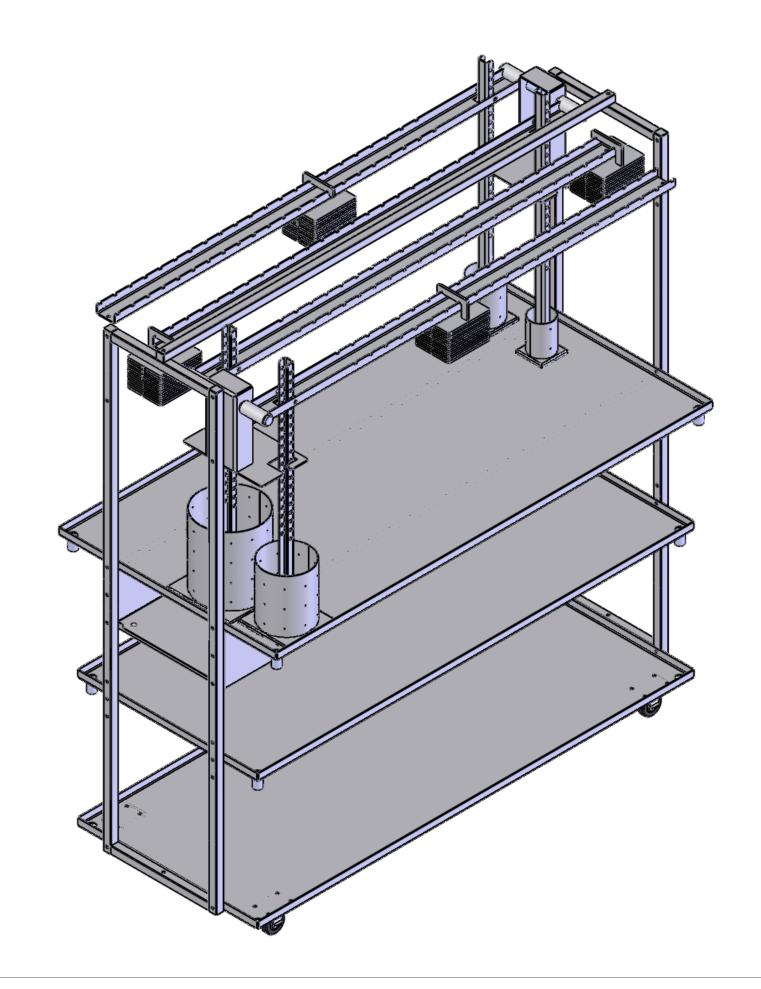
Weights can be positioned at different points along the arm to vary the pressure applied

Stainless Cheese molds available Perforated or non-perforated 3", 4" 6" and 8" diameters

Cheese bags can be hung at the same time that cheese is being pressed

Lever arms can be placed directly on the table top to elevate large draining trays of soft cheeses when the press is not in use





Drain Table With 4 Optional Dutch Lever Press Arms

And Optional Middle Shelf (height adjustable)

