



8 Row
Cheese Press



Cheese Presses & Hoops

A-frame design for optimal drainage

Koss A-frame cheese presses and hoops (or forms) work together to accomplish your cheese pressing needs. Made from stainless steel and meeting or exceeding USDA sanitary standards, you'll love the ease-of-use, reliability and durability of a cheese pressing system from Koss.

A-Frame Cheese Presses

Our custom A-frame cheese presses are made of stainless steel and designed for ease of operation, efficient use of space and optimal drainage.

Pressing

- Easily press large quantities of cheese
- Reliable, even pressure with individual cylinder controls
- If one cylinder fails, the others will continue to operate
- As stacks are compressed, more hoops can be added
- Can be designed for use with rectangular or round cheese hoops
- Ideal when paired with our 20 and 40 lb. Wilson-style cheese hoops

Drainage

- Angled stacks provide optimal drainage
- Stacks are secure - no additional locking or bracing needed
- Base pan collects whey and drains it to one side

Size and Build

- Can be designed in a number of different configurations from 2 row to 10 row
- Custom row configurations also available
- Vertical design uses less floor space than horizontal presses
 - Durable, stainless steel construction
 - Choose Koss 3-A leveling feet or heavy-duty casters
 - Meet or exceed USDA sanitary standards



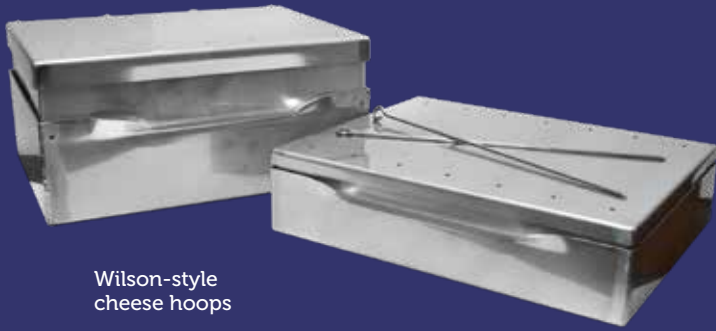
2 Row Cheese Press



6 Row Cheese Press



10 Row Cheese Press



Wilson-style
cheese hoops



Cheese Presses & Hoops

Koss manufactured cheese hoops and fillers

Whether you call them hoops or molds, our durable cheese forms can be used with vertical or horizontal pressing methods.

Wilson-Style Cheese Hoops

We fabricate these rectangular cheese molds out of stainless steel for long-lasting durability. Available in 20 and 40 lb. sizes.

- Wilson-style hoop design
- Includes stainless steel box, liner, cover, and two pins
- Sanitary, food-grade, bent handles
- Bottoms and covers are drilled for whey drainage
- Meet or exceed USDA sanitary standards

Hoop Construction

	20 lb. Hoop	40 lb. Hoop
Bottom	16 gauge	14 gauge
Cover	16 gauge	14 gauge with dimples
Liner	14 gauge	14 gauge
L x W x H fully extended	14.4 x 12.9 x 5.45 inches	14.4 x 13.17 x 10.4 inches
L x W x H fully pressed	14.4 x 12.9 x 3.38 inches	14.4 x 13.17 x 6.65 inches



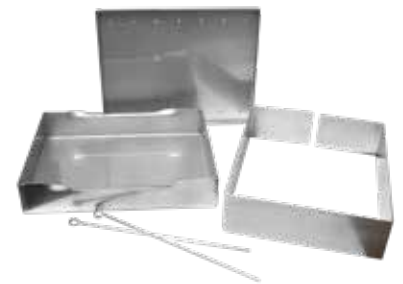
Koss Hoop Fillers

Slide these stainless steel funnel-like chutes into a Koss Wilson-style cheese hoop to make filling with curd faster and easier. Once the hoop is full, simply remove the filler.

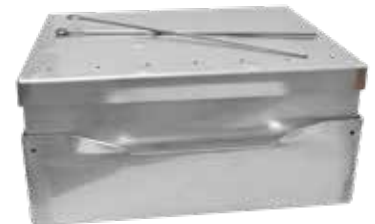
- Fit both 20 and 40 lb. size hoops.
- Meet or exceed USDA sanitary standards



20 lb.
Cheese Hoop



Unassembled
20 lb. Cheese Hoop



40 lb.
Cheese Hoop



Hoop Filler

Contact us for a quote!

1-800-844-6261 or inside.sales@kossindustrial.com