

PRODUCT RANGE SPECIFICATION

K53350 – Grade 304 Stainless Steel Cheese Press



PRODUCT IMAGE

① Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE

Product range

DOCUMENT REFERENCE

K53350{PSS}

DATA STATUS

Published catalogue data

GENERATED ON

4 Oct 2026

01 Product description and specification

Product description

The K53350 cheese press is used to press curd during cheese making. It is manufactured from Grade 304 stainless steel with a satin-polished finish.

A perforated mould cylinder and stainless steel follower are included. The mould supports removal of the cheese after pressing. Rubber feet support the unit and protect the surface beneath it.

Select the required capacity from the published configuration and confirm the mould dimensions for the cheese being produced.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Basterfield K53350. Grade 304 stainless steel cheese press; satin-polished finish; perforated mould cylinder and stainless steel follower; rubber feet. Published capacity: 15 L; confirm mould dimensions with the quotation.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
K53350015	K53350015 K53350 Stainless Steel Cheese Press 15 Litres	Capacity: 15 L
	Capacity: 15.	

03 Application information

Intended applications	Cheese and Curd Pressing
Industries	Dairy & Beverage Processing

04 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

Product drawings and images**PRODUCT IMAGE**

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.