

MODEL SPECIFICATION

K53350015 – K53350015 K53350

Stainless Steel Cheese Press 15

Litres Capacity: 15.



PRODUCT IMAGE

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Model	K53350015{PSS}	Published catalogue data	14 Sep 2026

01 Technical specifications

PARAMETER	VALUE	UNIT
Capacity	15	l

02 Model and supply data

Parent product	K53350 – Grade 304 Stainless Steel Cheese Press
Typical lead time	10–15 working days
Warranty	12 months

03 Specification notes

Configuration 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 model. 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.
Detailed specification	• Model: K53350015 • Capacity: 15 L • It is manufactured from Grade 304 stainless steel with a satin-polished finish • A perforated mould cylinder and stainless steel follower are included • Rubber feet support the unit and protect the surface beneath it

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.