



MOULDS, BLOCK-MOULDS AND ACIDIFICATION PLATES



The microperforated and patterned moulds are made of copolymer polypropylene. They can be injected, thermoformed or boiler made depending on the nature of the project to be studied.

They can be used for acidification and brining.

Servi Doryl also offers more specific technologies such as acidification plates and belts.

TYPE OF CHEESE

All pressed cheeses requiring acidification :
Raclette, Morbier,
Vacherin, etc.

DIMENSIONS

- From Ø 80 to Ø 800 mm
- Square format up to 800x800 mm
- Other shapes and sizes on request

CHEESE WEIGHT

Up to 120 kg



Long service life of moulds and block-moulds
Fast return on investment



Suitable for manual and industrial use
Stackability of products
Time savings in use and space savings in the workshop



Cleanability foreseen from the design phase
No retention and all surfaces are accessible for cleaning



A wide range of formats
Food contact suitability (certified)



Recyclable plastic materials, controlled recycling circuits
Possibility to take back moulds and block-moulds at the end of their life
Reduced environmental footprint

