



INJECTED MICRO-PERFORATED MOULDS AND BLOCK-MOULDS



Historic range developed by Servi Doryl to manufacture pressed cheeses.

The injected moulds and lids are designed in copolymer polypropylene with a fine square pattern and conical perforations.

Different sizes are kept in stock : round and rectangular models.

CHEESE TYPE

All types of pressed cheese : Reblochon, Tomme, Tilsiter, Rossiski, St Nectaire...

DIMENSIONS

Up to 250 mm

CHEESE WEIGHT

From 200g to 5 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 is planned from the design phase
No retention and all surfaces are accessible for cleaning



Wide range of sizes
Choice of colours on request
Food contact suitability (certified)



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

