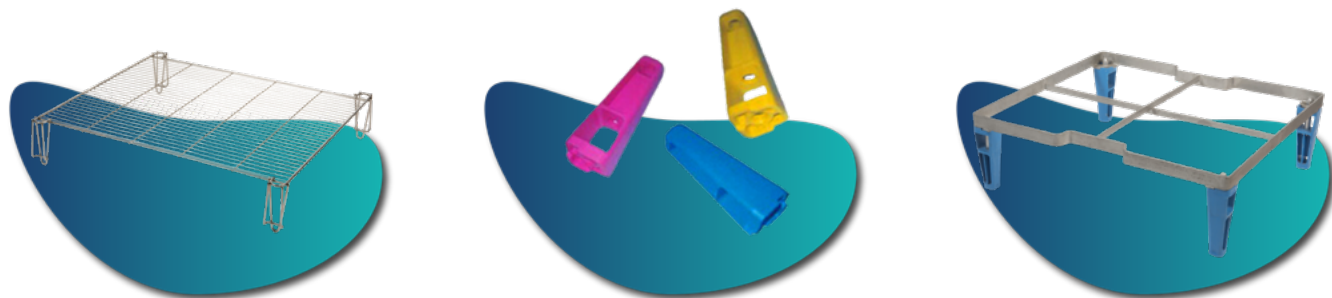




SERVI DORYL

CHEESE MOULDS EXPERT

AGEING RACKS, BASES FOR RACKS, PLASTIC FEET



Made of stainless steel, the bases, **equipped with replaceable plastic feet**, hold the ageing, brining and drying racks and are easy to handle on our trolleys. Designed in a wide range of colours, the plastic feet are available **individually to prevent damage of the floor** when handling the rack base.



Cheese ageing

Accessories : Carrying trolley and mats



All sizes of ageing racks

- Number of wires : 25, 31, 41, 45 or 51
- Wire diameter : 2.4 mm



Stainless steel

304 and 316

BENEFITS :

- The space between the wires allows a good air circulation
- Excellent oxygenation of the cheeses and regularity of the ageing process
- The racks ensure support and ventilation of the products
- Stacking system allows to build up stacks of cheeses
- Stackable ageing racks
- Optimisation of space in production and handling
- Plastic feet prevent deterioration of the floor
- Allow better traceability
- Easy to clean in a washing cabinet
- Recyclable materials, controlled recycling circuits
- Racks, bases, plastic feet can be taken back at the end of their life
- No destruction fees, reduced environmental footprint



**Contact us
to discuss your project !**



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