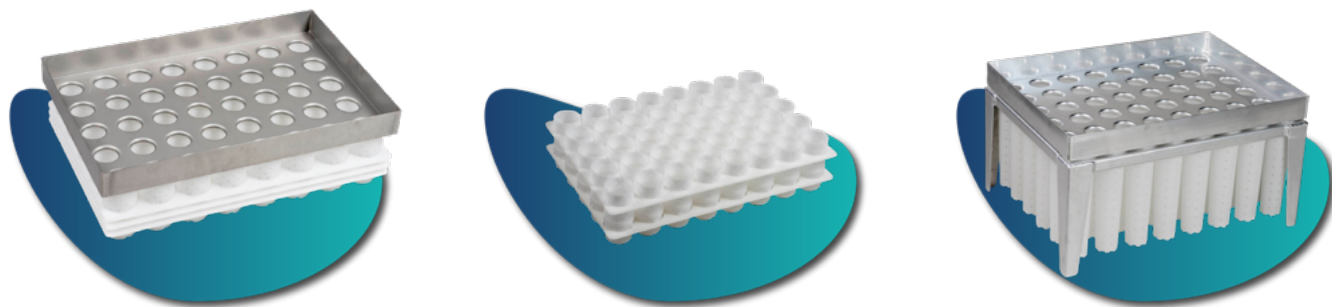




# SERVI DORYL

CHEESE MOULDS EXPERT

## GOAT CHEESE MOULDS RANGE



The moulding solutions are suitable for all types of users. Block-moulds or individual moulds with their dedicated supports **allow fast and secure processing of your products.**

### COMPOSITION NECESSARY FOR THE USE OF THE MATERIAL :

#### Ø 65.5/50 MM - STE-MAURE-DE-TOURAIN TYPE

- 1 stainless steel or aluminium supports
  - 48 truncated cone log moulds
- 1 stainless steel or aluminium mould distributor

#### Ø54MM - GOAT'S CHESE LOG TYPE

- 2 bacs ABS avec stores à baguettes
  - 44 moules bâches droites
- 1 répartiteur de moulage en ABS

#### Ø 62/66 MM - TYPE CHABICHOU

- 1 bottom block-mould
  - 1 block-moulds-height 65-85mm
- 1 stainless steel or aluminium moulding distributor

#### Ø59/65MM - CROTTIN TYPE

- 2 bottom block-moulds
  - 1 block extensions-height 25mm
  - 1 block extensions - height 85 mm
- 1 stainless steel or aluminium curd distributor

### BENEFITS :

- Time saving when setting up the material
- Quick demoulding by simply turning over
- Easy handling
- Optimisation of curd distribution
- Optimal cheese yields Single moulds or assembled by clipping
- Perfect cleaning by soaking
- Recyclable plastic materials and controlled recycling circuits
- Possibility to take back the material at the end of its life
- Reduction of the environmental footprint



Contact us  
to discuss your project !