



# SERVI DORYL

CHEESE MOULDS EXPERT

## 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**



**All types of pressed cheese :**

Reblochon,  
Tomme, Tilsiter, Rossiski, St  
Nectaire...



Up to 250 mm



From 200g to 5 kg

### BENEFITS :

- 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
- 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



**Contact us  
to discuss your project !**

SERVI DORYL - 5 RUE LAVOISIER - 37 130 LANGEAIS  
Tél : +33 (0)2 47 96 11 50 - WWW.SERVIDORYL.COM - CONTACT@SERVIDORYL.COM