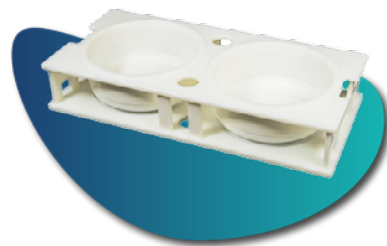
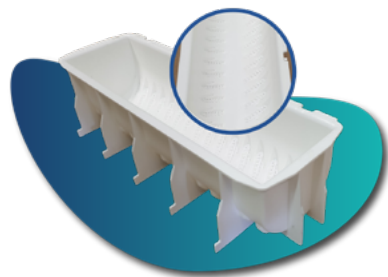
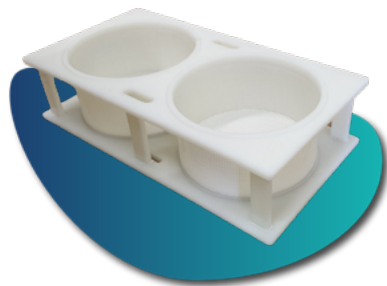




SERVI DORYL

CHEESE MOULDS EXPERT

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.



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



- From Ø80 to Ø800 mm
- • Square format up to 800x800 mm
- Other shapes and sizes on request



- Up to 120kg

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 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

**Contact us
to discuss your project !**

