

STAINLESS STEEL CHEDDAR MOLD



*Photo for information
only*

TECHNICAL DETAILS

Diameter	Dimensions (mm)		Weight (kg)	
	Mold height	Press height	With press	Without press
Ø 215	350	80	5,16	3,52

- This mold is designed for the production of cheddar-type pressed cheeses.
- Mould with scattered perforations for cheese draining
- Bottomless mold



Curd crusher

FOR WHAT USE?

The mill is designed to grind curds for the production of Cheddar, Cantal, Salers or other cheddarization processes.

The curd blocks are ground by hand to allow the curd mass to be salted.



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TECHNICAL DETAILS

- 304L stainless steel design and construction
- Retractable hopper, locked by a clamp
- Dismountable grinding rotor for washing the machine
- Mounted on castors, 2 of which are self-locking
- Weight 55 Kg

OPTIONS

Mechanical

Dimensions					
Length	Width	Height	Hopper length	Hopper width	Rollers
830	697	1332	400	300	300*220

