

# MICROPERFORATED MOLDS

## FOR WHAT USE ?

For pressed cheese production, the micro-perforations are integrated into the mold.

The molds are therefore used to press the cheese without the use of cloth:

- Less handling
- No cloth to wash
- Molds can be mechanized



MMP130P (1)



MMP130G (2)

Reference	Familiar name	Inside dimensions	Outside dimensions	Weight (Kg)	Height overall mold	Inside height	Press height
MMP130 (1 & 2)	Tommette	Ø 13	14,3	1	21,5	21	15,7
				0,56	12,3	12	8,5



MMP210



MMP210S



MMP240



MMP260

Reference	Familiar name	Dimensions		Weight (Kg)	Overall mold height	Inside height	Press height	Details
		In.	Out.					
MMP210	Tomme, St Paulin	Ø 21	22	1,08	16,2	15,5	9,5	
MMP210S		Ø 21	26	1,33	14,7	13,8	6	Drainage grooves
MMP240	Grande Tomme	Ø 24		1,42	11	10,5	7	
MMP260	Tomme pyrénne	Ø 26	29	2,57	19	18	11	Rounded corners (3 cm deep) and grooves





MMP350



MMPR



MMP 30 x 30

Reference	Familiar name	Inside dimensions	Outside dimensions	Weight (Kg)	Overall mold height	Inside height	Press height
<b>MMP350</b>	Raclette	Ø 35	40	4,62	19,8	19	17,5
<b>MMPR</b>	Barre / Galantine	50 x 13	57 x 21	8,86	19	17	10
<b>MMP 30 x 30</b>	Raclette carrée	30 x 30	35,5 x 35,5	7,1	17,7	17	16

*Photo for information only*



# HOLLANDAISE TYPE PRESSED DOUGH MOLDS



Mini gouda



Gouda



Mimolette



Overall picture



Galantine

*Photo for information only*

## TECHNICAL DETAILS

Reference	Familiar name	Dimensions		Overall height	Indoor height	Press height	Weight (kg)
		Indoor	Outdoor				
MH01	Mini gouda 650 g	Ø 10,5	Ø 12	12,5	11,5	4,5	0,25
MH02	Gouda 2 kg	Ø 15,8	Ø 18	18,5	16,7	7,5	0,77
MH03	Mimolette 3 – 4 kg	Ø 19,5	Ø 21,5	20,5	18,5	8,3	1,11
MH04	Galantine	10 x 23	15 x 26,7	11,5	10,5	7,2	0,92

- For use with canvas



# MANCHEGO

# MICROPERFORE MOLD

## FOR WHAT USE ?

This type of food-grade plastic mold is ideal for making Spanish manchego cheese.



Manchego mold Ø130



Manchego mold Ø170

*Photo for information only*

## TECHNICAL DETAILS

	Dimensions				Weight (Kg)
	Ø Indoor	Ø Outdoor	Height	Depth	
small model	130	153	172	150	1
Large model	170	211	172	150	1,74

## OPTIONS

For a certain number of cheeses to be removed from the mold, it is preferable to have a mold remover.

Please consult us



# MOLDS WITH CANVAS



Small model



Large model



*Photo for information only*

## TECHNICAL DETAILS

	Familiar name	Dimensions		Overall height	Inside Height	Weight (kg)
		Indoor	Outdoor			
Small model	Reblochon	Ø 14	Ø 14,5	8,7	8,2	0,08
Large model	Tomme	Ø 19	Ø 20	10	9,3	0,16

*\* Ergot to slightly raise the mold and facilitate serum evacuation*

- For use with canvas
- These molds are designed for pressed Reblochon-type pasta requiring moderate pressing: the stacking of the molds enables pressing.
- Avedemil's advice:
- Reverse the order of the molds to ensure even pressing of the cheeses.
- Molds cannot be used for pressing

## TECHNICAL DETAILS

- Other dimensions on request



# 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



# CONICAL BARS LACTIC MOULD



RMB02



MB02

*Photo for information only*

## TECHNICAL DETAILS

Set of 48 individual conical bars moulds (6x8) on tray

Ref	Mould dimensions (mm)				Stainless steel support dimensions (mm)				Distributor dimensions(mm)			
	ØTOP Indoor/O outdoor	Ø BELOW Indoor/ Outdoor	Height/ Depth	Weight	Length	Width	Overall height	Weight	Length	Width	Height	Weight
<b>M006 normal</b>	66/77	49/54	268/26 268/26	105g	652	495	280	9,36 kg	682	522	52	3,16 Kg
<b>M056 haut</b>	66/77	49/54		105g	652	495	370	10 kg	682	522	52	3,16 Kg

