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Link to the product:
https://www.ikrtech.pl/cheese-mould-rectangular-for-5-kg-l290mm-w145mm-h160mm-made-of-aisi-304-stainless-steel-p-324.html



Cheese mould rectangular for 5 kg, l.290mm, w.145mm, h.160mm made of AISI 304 stainless steel

Availability **Always on stock**

Product description

Cheese mould rectangular is made of stainless steel 5 kg, used for forming and pressing cheese heads during the production of various types of cheese. The moulds are made only from high-quality food-grade perforated stainless steel AISI 304.

The cheese mould is designed for forming a cheese head for both self-pressing cheeses and those requiring a press. When making self-pressing cheeses, there is no need to remove the cheese from the mould; simply turn the mould onto its side, place the bottom of the mould on the opposite side, and then return the mould to the table. The cheese mass will slide down the walls to the bottom, and the pressing process will continue.

Technical Specifications:

- type: rectangular cheese mould;
- size: l.290mm, w.145mm, h.160mm;
- cheese weight: 5 kg;
- material: Stainless steel AISI 304.

Advantages:

- stainless steel does not oxidize or leave marks on the product;
- durability and low maintenance requirements;
- no need for expensive, specific care throughout its lifetime;
- a wide range of models in different shapes and capacities allows full production setup, even if you plan to produce a wide variety of cheeses.

Possible mould designs:

- only the side wall;
- with removable bottom;
- with pressing lid.

We manufacture custom cheese moulds in any size based on the customer's individual requirements.

For more details, contact our managers!

Company IKR GROUP.