



BM085



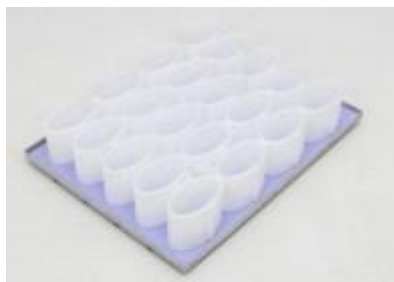
BM108



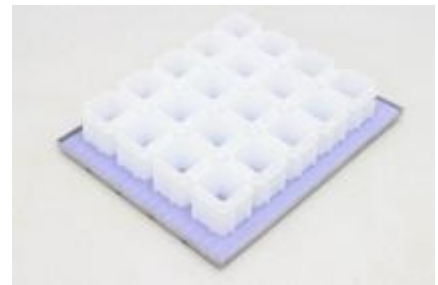
BM130



BM200



BMOV220



BMC80

## TECHNICAL DETAILS

Reference	Name	Diameter and distribution	Dimensions (cm)				
			Length	Width	Height	Weight (Kg)	
<b>BM80</b> <b>BR80</b>	Camembert	80 5x6	Block mould	60.5	46.6	7.5	2.2
			Block extension	61	46.7	3	0.8
<b>BM85</b> <b>BR85</b>	Petit camembert	85 5x6	Block mould	60,5	46,6	7,5	2,04
			Block extension	61	46,7	4,5	1,32
<b>BM108</b> <b>BR108</b>	Camembert	108	Block mould	57	45,9	7,5	2,12
			Block extension	57	45,9	3,5	1,02
<b>BM130</b> <b>BR130</b>	Coulommiers Le familial	130 3x4	Block mould	58,5	46,5	7,5	1,8
			Block extension	58,5	46,5	3,5	0,82
<b>BM200</b> <b>BR200</b>	Lebriekilo	200 2x2	Block mould	50	46,5	7	0,82
			Block extension	50	46,5	4	0,6
<b>BMOV220</b> <b>BROV220</b>	Fromage ovale de 220 g	128/68 4x5	Block mould	56,5	46	6	1,82
			Block extension	56,5	46	3	0,940
<b>BMC80</b> <b>BRC80</b>	Fromage Carré	80/80 4x5	Block mould	53,5	44,2	7	2,2
			Block extension	53,5	44,2	2,5	1,02



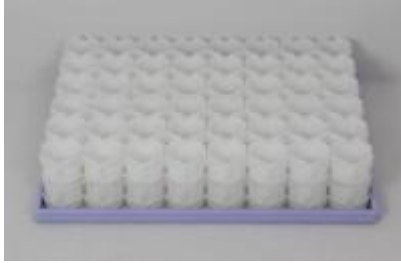
# LARGE COULOMMIER 150 MM MOLDING EQUIPMENT

MOLD BLOCK WITH EXTENSION	Width (mm)	Length (mm)	Height (mm)	Distribution	Weight (kg)
	472	536	60+25	3X3	1.650
Triple distributer	Width (mm)	Length (mm)	Height (mm)	Distribution	Weight (kg)
	629	159.3	75	3X9	8

*Photos for information only*



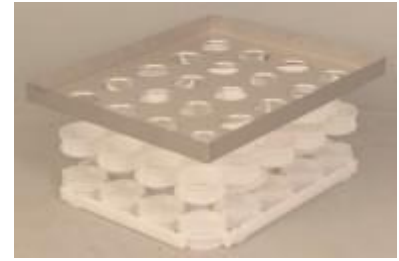
# LACTIC-CHEESE BLOCK MOULD EXTENSIONS



Complete group



Complete group



Complete group



BF64



BF82



BF95



BR64



BR82



BR95

## TECHNICAL DETAILS

- Ø 78 (7\*5) and 105 (4\*5) available.

Reference	Name	Diameter and distribution		Weight (Kg)	Length	Width	Depth
<b>BF64</b> <b>BR64</b>	Crottin / Chabis / bûche	64 6x8	Block mould base	2.16	630	530	10
			Block extension	1.50	610	500	45
<b>BF82</b> <b>BR82</b>	St Marcellin	82 5x6	Block mould	2.06	630	530	12
			Block extension	1.04	600	500	30
<b>BF095</b> <b>BR095</b>	Epoisse/St Félicien	95 4x5	Block base	2,22	630	508	20
			Block extension	1,2	600	480	44

- Perforated base block for lateral serum drainage.
  - Peripheral strips stiffen the assembly.
- They eliminate the need to use trays for turning.  
**You can change cheeses by adding risers.**

