

# STAINLESS STEEL LADLES

## TECHNICAL DETAILS



L056			
Volume (ml)	Length (mm)	Diameter (mm)	Weight (g)
56	340	60	110

- Suitable for Crottin production



L134			
Volume (ml)	Length (mm)	Diameter (mm)	Weight (g)
134	360	80	160

- Suitable for making Saint Marcelin



L250			
Volume (ml)	Longueur (mm)	Diamètre (mm)	Poids (g)
250	410	100	315

- Suitable for making Saint Félicien, Mothais or Camembert cheese

Photo for information only



# STAINLESS STEEL LADLES

## DETAILS TECHNIQUES



LD60			
Volume (ml)	Length (mm)	Diameter (mm)	Weight (g)
60	260	60	150



LD80			
Volume (ml)	Length (mm)	Diameter (mm)	Weight (g)
80	280	80	195



LD100			
Volume (ml)	Length (mm)	Diameter (mm)	Weight (g)
100	300	100	265



# MOLDING SHOVELS



PC



PT



PB



PI



PBI

*Photo for information  
only*

## FOR WHAT USE?

These shovels are used to mold curds from goat, cow, ewe, buffalo and camel or other types of milk...

They are used differently depending on the type of vat and/or the type of cheese paste.

## DETAILS TECHNIQUES

Ref et designation		Dimensions (cm)			Weight (Kg)
		Width	Lenght	∅	
Réf PC	Curd shovel	32	35		0,40
Réf PT	Drawer shovel	16.2	36		0,30
Réf PB	Brie shovel	30	30	30 cm	1
Réf PBI	Curd shovel			23.2 cm	0.31
Réf PI	Curd shovel	25.5	45		1.74

