

AVEDEMIL STANDARD TRAYS

FOR WHAT USE ?

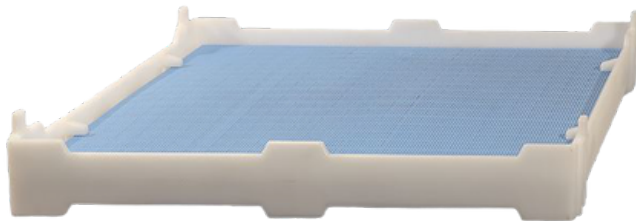
Moulding and draining of soft cheeses such as Camembert, Brie, carré, ovale...

Stacking possible

DETAILS TECHNIQUES



Stainless steel tray



Plastic tray



Photo for information



Dimensions (mm)		Height		Weight (Kg)
In	Out	In	Out	
615 x 475	625 x 498	25	53	5

Whey flow through stainless steel tray spouts

Dimensions (mm)		Height		Weight (Kg)
In	Out	In	Out	
610 x 475	640 x 495	22	78	2.95

- Pin = 20 mm
- For use with a draining blind
- Suitable for a mechanical turner
- Stackable for storage
- Whey discharge opening

Dimensions (mm)		Height (mm)		Weight (Kg)
In	Out	In	Out	
630 x 500	655 x 530	45	75	4.485

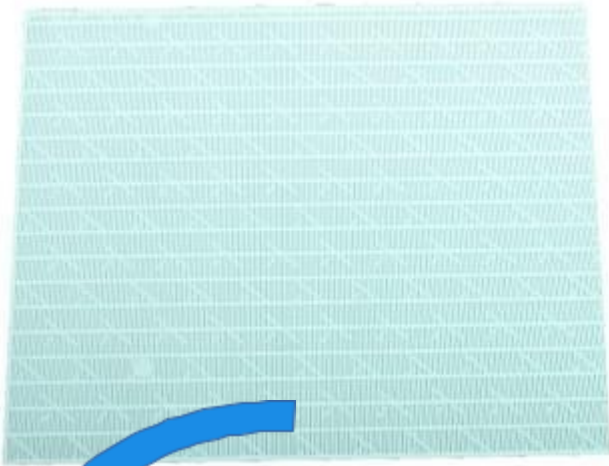
- Inclined core
- Suitable for a tray turner

OPTIONS

- Blinds as per STOR sheet
- Mould blocks as per BM001 sheet
- Splitters as per R108 sheet
- Moulding tables as per T003 and T004 sheets

SOFT CHEESE DRAINING MAT

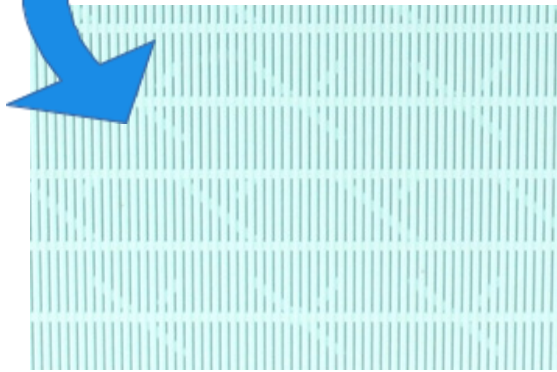
Recto side



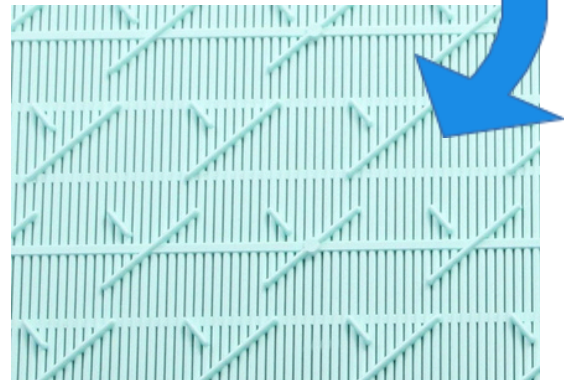
Verso side



Latticework details: cheese side



Lattice details: tray side



TECHNICAL DETAILS

*Photo for information
only*

- Store for draining soft cheeses
- Made of food-grade plastic
- Two specific sides:
 - cheese side: smooth and perforated to receive the cheese
 - tray side: with feet to facilitate draining of whey.
- Dimensions: 605 x 474 mm. Custom-made, please contact us

