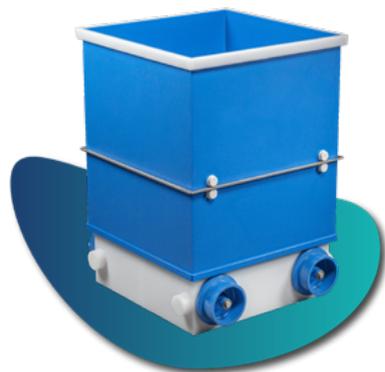
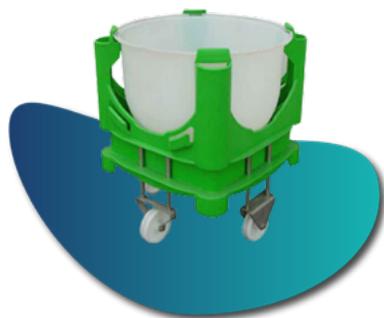


SERVI DORYL

CHEESE MOULDS EXPERT

COAGULATION VATS



Servi Doryl designs and manufactures the **widest range of vats on the market**. They can be adapted to any type of product and to automated or manual cutting and stirring tools.

The coagulation vats **are also suitable for all your mechanisations**.



- Boilermaking (custom-made)
- Injected
- Thermoformed



- Micro-vats/round vats, oval vats, or shapes adapted to the mould : **from 0.5 to 5 liters**



- Mechanized vats on conveyor belt
- Floor-standing vats on trolley or on wheels

BENEFITS:

- Wide range of sizes
- Adaptable to all cheese technologies and all productions
- Flexible line suitable for all types of milk
- Shapes adapted to all types of slicing
- Less fines, controlled and homogeneous sizes of curd grains
- Optimum cheese yields after draining Food safety certificate on request
- Food safety audits facilitated
- Cleanability studied from the design stage
- No retention and all surfaces are accessible for cleaning
- Adaptable for washing cabinet or tunnel use



**Contact us
to discuss your project !**

