





Made of stainless steel, the bases, equipped with replaceable plastic feet, hold the ageing, brining and drying racks and are easy to handle on our trolleys.

Designed in a wide range of colours, the plastic feet are available individually to prevent damage of the floor when handling the rack base.

USE

Cheese ageing

ACCESSORIES

Carrying trolley and mats

MATERIALS

Stainless steel 304 and 316

DIMENSIONS

All sizes of ageing racks

• Number of wires: 25, 31, 41, 45 or 51

• Wire diameter: 2.4 mm



The space between the wires allows a good air circulation Excellent oxygenation of the cheeses and regularity of the ageing process The racks ensure support and ventilation of the products



Stacking system allows to build up stacks of cheeses Stackable ageing racks Optimisation of space in production and handling



Plastic feet prevent deterioration of the floor Allow better traceability Easy to clean in a washing cabinet



Recyclable materials, controlled recycling circuits
Racks, bases, plastic feet can be taken back at the end of their life
No destruction fees, reduced environmental footprint

