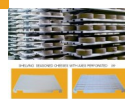


MODULAR PERFORATED POLYPROPYLENE BOARDS FOR SHELVING CHEESES



Rating: Not Rated Yet

Price

[Ask a question about this product](#)

Description

- Excellent for quickly drying of seasoned foodstuffs
- Made from PP food grade material
- Dimensions: modular perforated boards :250 x 400 mm (4 pieces per linear meter)
- Round holes for soft cheeses and rectangular holes for semi-hard cheeses
- Suitable for resting on pre-existing steps, replacing wooden boards
- Suitable for ageing, drying, and dehydrating various foodstuffs: bread, cheese, meat, bakery products, pastries, flatbread, caciotta

cheese, sweets, bread sticks, and fresh pasta.

[HOW TO USE](#)

HOW TO USE

- Various types of cheeses lay on the perforated boards: asiago, asiago mezzano, montasio, latteria, caciocavallo, bra cheese, monte veronese, pecorino, various caciotta cheeses, and squaquerone.
- With the aid of these modular perforated boards, products can dry quickly and uniformly.
- Easy to clean and can also be washed with strong detergents.
- These modular perforated boards can be placed on steps, trolleys, and shelving units.