



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

gross weight (Kg) 0,12

PROFESSIONAL DESCRIPTION

Microformed silicone mat AIR MAT :

- **micro-perforated silicone mats with fiberglass core** ideal **for cooking éclairs, biscuits, puffs, petits-fours, bread and pizza** ;
- thanks to the holes present, the **heat is transmitted evenly** over the entire surface of the mats, guaranteeing optimal cooking on both the upper and lower parts of the preparations;
- the perforated carpets **can also be used as a support for deep freezing** , they **are non-slip and non-stick** ;
- **extreme versatility** , being suitable for **use in the oven , in the fridge and in the blast chiller and resisting temperatures ranging from -60 ° C to + 230 ° C.**
- **in addition, the elasticity and flexibility of the material** allow the mold to be easily folded, so as not to take up too much space;
- **dishwasher safe** and guaranteed for frequent use;
- masterfully combines practicality, design and quality

AVAILABLE MODELS

MRN-125984



**Micro-perforated silicone sheet,
dim.mm.400x300**

€ 11,54

VAT excluded
Shipping to be calculated

Delivery

MRN-125985



**Micro-perforated silicone sheet,
dim.mm.595x395**

€ 17,24

VAT excluded
Shipping to be calculated

Delivery



