



PROFESSIONAL DESCRIPTION

Rectangular baking tray in aluminized sheet metal for pizzas or other, dimensions 60x40 cm, complete range from 8 to 24 moulds of various sizes.

RULES FOR USE AND MAINTENANCE OF TRAYS

IMPORTANT :

Regardless of the type of material, all flat baking trays should **never be baked empty** .

Aluminized sheet trays

They must be kept oiled, but since the sheet metal is treated and coated with aluminium, they have greater resistance to oxidation.

Before use, they should be placed in the oven at **150°C for half an hour** , in order to eliminate the protective industrial oil.

They can be used in leavening and freezing cells.

For cleaning use a **soft oiled cloth** . Washing with water and caustic solutions is not recommended.

AVAILABLE MODELS

PD41752-08



Rectangular baking tray in aluminized sheet metal with 8 round molds diameter 14 cm for focaccia, size 60x40 cm - Unit price - Can be purchased in packs of 12 pieces.

€ 36,65

VAT excluded
Shipping to be calculated

Delivery

PD41752-12



Rectangular baking tray in aluminized sheet metal with 12 round molds, diameter 12 cm for focaccia, size 60x40 cm - Unit price - Can be purchased in packs of 12 pieces.

€ 40,32

VAT excluded
Shipping to be calculated

Delivery

PD41752-24

Rectangular baking tray in aluminized sheet metal with 24 round molds diameter 12 cm for focaccia, size 60x80 cm - Unit price - Can be purchased in packs of 12 pieces.

€ 69,55

VAT excluded
Shipping to be calculated

Delivery

