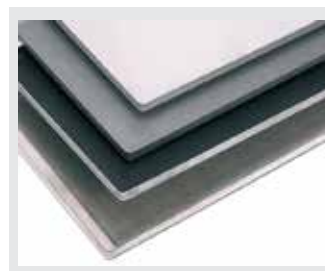


PASTRY TRAYS



ROUNDED
CORNERS
WITHOUT
SOLDERING
=
EASIER TO
CLEAN



SPECIFICATIONS

- **Blue steel** : superior quality, very distortion resistant.
- **Perforated trays** : Ø 3mm perforations to improve warm air circulation when cooking.
- **EXAL trays** : Non-stick aluminium, PTFE, bi-coating. Maximum cooking temperature: 250°C. These trays are light. Do not rust, can be used in cold stores and proofing rooms. No need to grease.
- **Pastry trays with straight edge** : rounded corners without soldering, easier to clean. NF Food Hygiene Certification.

PASTRY TRAYS - INCLINED EDGE

		1/2 «Pâtissière» 40x30	«Pâtissière» 60x40	GN2/1	GN1/1
Overall length		40 cm	60 cm	65 cm	53 cm
Overall width		30 cm	40 cm	53 cm	32,5 cm
Overall height		1 cm	1 cm	1 cm	1 cm
Bottom length		37 cm	57 cm	61,5 cm	50 cm
Bottom width		27 cm	37 cm	49,5 cm	29 cm
Pastry tray in blue steel	Ref.	-	310103	310108	310107
Pastry tray in perforated blue steel	Ref.	-	-	-	310157
Pastry tray in aluminium	Ref.	-	310604	-	310606
Pastry tray in perforated aluminium	Ref.	-	310612	-	310610
Pastry tray in non-stick aluminium	Ref.	310201	310202	-	310203
Pastry tray in stainless-steel	Ref.	-	310623	310624	310625

PASTRY TRAYS - STRAIGHT EDGE

		«Pâtissière» 60x40	GN1/1
Overall length		60 cm	53 cm
Overall width		40 cm	32,5 cm
Overall height		2 cm	2 cm
Pastry tray in blue steel	Ref.	455001	455003
Pastry tray in aluminium	Ref.	529401	-
Pastry tray in non-stick aluminium	Ref.	663201	-
Pastry tray in stainless-steel	Ref.	713401	713403

PREPARATION TIPS FOR USING BLUE STEEL SHEETS :

- The new sheets must be used after a pre-treatment curing process.
- The new sheets must be heated to 100 ° C for a good hot cleaning, with a piece of cloth. The operation must be repeated three times.
- Then, the sheets or pans must be greased with oil or good-quality fat food and heated at 180°C for 2 hours.
- Clean with the piece of cloth once again when out of the oven, and then grease them.
- They are ready to be used. The greasing operation must be repeated before every use.

Reminder : Blued plate sheets are humidity-sensitive. They should not be stored in a wet environment (cold chamber, fermentation chamber). Clean only with dry cloth. The use of abrasive sponge is forbidden. It can damage the top layer of metal and make it lose its properties. Washing is not recommended. If sheets are washed, make sure to dry them and grease them immediately afterwards, following the above-described process.



PRÉSERVER LE GOÛT