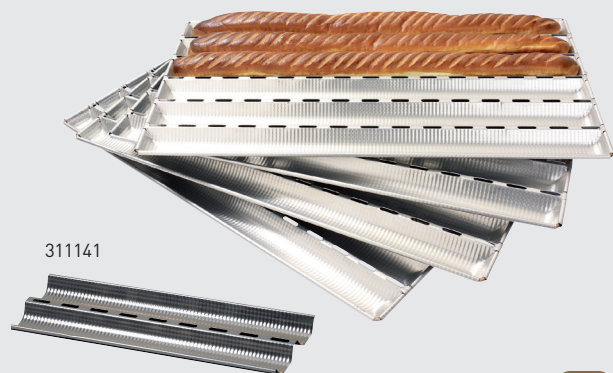


RECOMMENDED FOR BAGUETTES AND VIENNESE BREAD



CHANNEL FRENCH BREAD PAN

Special crimped aluminum alloy which prevents dough from sticking and improves the aspect of the crust.



- Resists freezing, heating, high humidity, fermentation, yeast & salt.
- Excellent heat conductive material.
- Black anodised for better heat absorption.
- Use for controlled fermentation chamber and freezing chambers.
- Easy to store due to its stackability.
- No retreatment needed, only slight and regular greasing.

Item #	L"	W"	Wt	# of Ch.	Ch. Ø"
311121	25 1/2	17	2 lbs. - 13 oz.	6	2 3/8
311141	17 3/4	5 1/2	8 oz.	2	2 3/8



TRIPLE ROUND BREAD MOLD

Made of heavy duty stainless steel.
3 molds attached in 2 parts with two clamp closures.

Item #	L"	Ø"
341712	11 3/4	2 3/4
341713	11 3/4	1 3/4

STAINLESS STEEL
SMALL ROUND BREAD PAN

Makes round breads for canapes or tea sandwiches.
The advantage of using this piece of equipment is that it will produce even round bread.

Item #	L"	Ø"
341711	11 3/4	1 3/4
341716	11 3/4	2 3/4
341717	14 1/6	2 3/4



- Reusable between 2000 and 3000 times.
- Super heat resistant.
- Non-stick: No greasing is necessary.
- Clean with a sponge.
- Ideal to bake hoagies for sub sandwiches.

SILFORM SUB ROLLS

Made of woven glass fabric, impregnated and coated with food grade silicone. Pre-formed and gives total flexibility. Provides the best possible use of trays and racks in the bakery.

Item #	Ch. Name	Ch. #	Ch. Size"
60-02955	Sub Roll	5	11 7/8 , 3
60-02954	Sub Roll	4	16 , 2 5/8
60-04207	Sub Roll	7	16 , 3
60-04206	Sub Roll	6	16 , 3 5/8
60-06208	Baguette	8	24 , 1 3/4
60-06204	Baguette	4	24 , 3 5/8