



PERFECT COOKING AND COLORING OF DOUGH!

EXOGLASS® BREAD MOLDS

Innovating composite material created by MATFER guarantees a very homogeneous dough-cooking and color. Very resistant, made for complying with the requirements of modern bread-making.

They can be used for sweet dough cooking (cakes, brioches) with prior greasing. Cooking on baking sheet recommended. Regular oiling facilitates turn out.



- Super heat resistant to 482° F.
- Freeze resistant from -4° F.
- Non-deformable & long lasting.
- Non-stick.
- Dishwasher safe.
- Unbreakable under normal conditions.



EXOGLASS® BREAD MOLD

Item #	L"	W"	H"	Bottom W"	Capacity
345933	7 1/4	3 1/3	3	3	300 g - 3/4 lb.
345934	9 3/4	3 1/2	3 1/4	3	500 g - 1 lb.
345935	10 1/2	4	3 1/2	3 1/2	800 g - 1 2/3 lb.
345936	11 1/3	4 1/3	4	4	1 Kg - 2 lbs

EXOGLASS® BREAD MOLD WITH LID

Stainless-steel sliding lid.

Item #	L"	W"	H"	Bottom W"	Capacity
345833	7 1/4	3	3 1/2	3	300 g - 3/4 lb.
345834	9 3/4	3	3 1/2	3 1/4	500 g - 1 lb.
345835	10 1/2	3 1/2	4	3 1/2	800 g - 1 2/3 lb.
345836	11 1/3	4	4 1/3	4	1 kg - 2 lbs.
345842	15 3/4	4 3/4	4 1/3	4 1/3	1.8 kg - 4 lb.s