

EQUIPMENT FOR BAKERIES AND PATISseries

Castro
line



Non-stick coatings

Grantera offers several types of non-stick coatings for trays and moulds which will make your work easier and eliminate or significantly reduce the need for greasing.



PoliRexGreen

Fluoride-polymer two-layer coating with thickness of 45-60 microns. Very high resistance to abrasion and mechanic damages. Maximum temperature: up to 260 °C. Coating retains properties for 2,000 to 3,000 baking cycles. Can be also used for pastry.



PoliRex Black

Fluoride-polymer two-layer coating with 30-35 microns thickness. High resistance to abrasion. Maximum temperature: up to 250 °C. Coating retains properties for 1,200 to 1,300 baking cycles. Perfect for re-baking in shops.



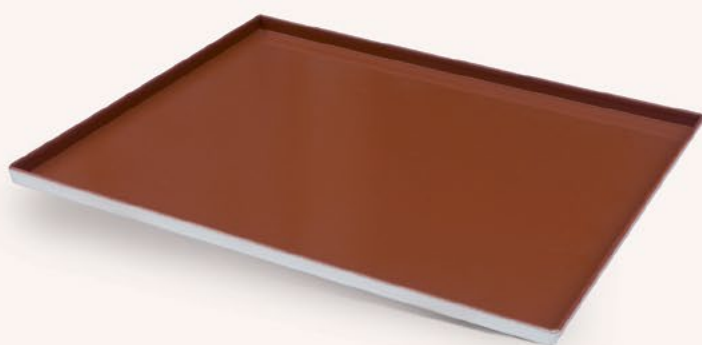
SiliRex Red

Silicone coating. Resistant thanks to a special base coat. Best for products with low sugar content. Coating retains properties for 1,000 to 1,500 baking cycles. Hygroscopic properties of silicone cause moisture to be absorbed when dough is put inside and released when baking.

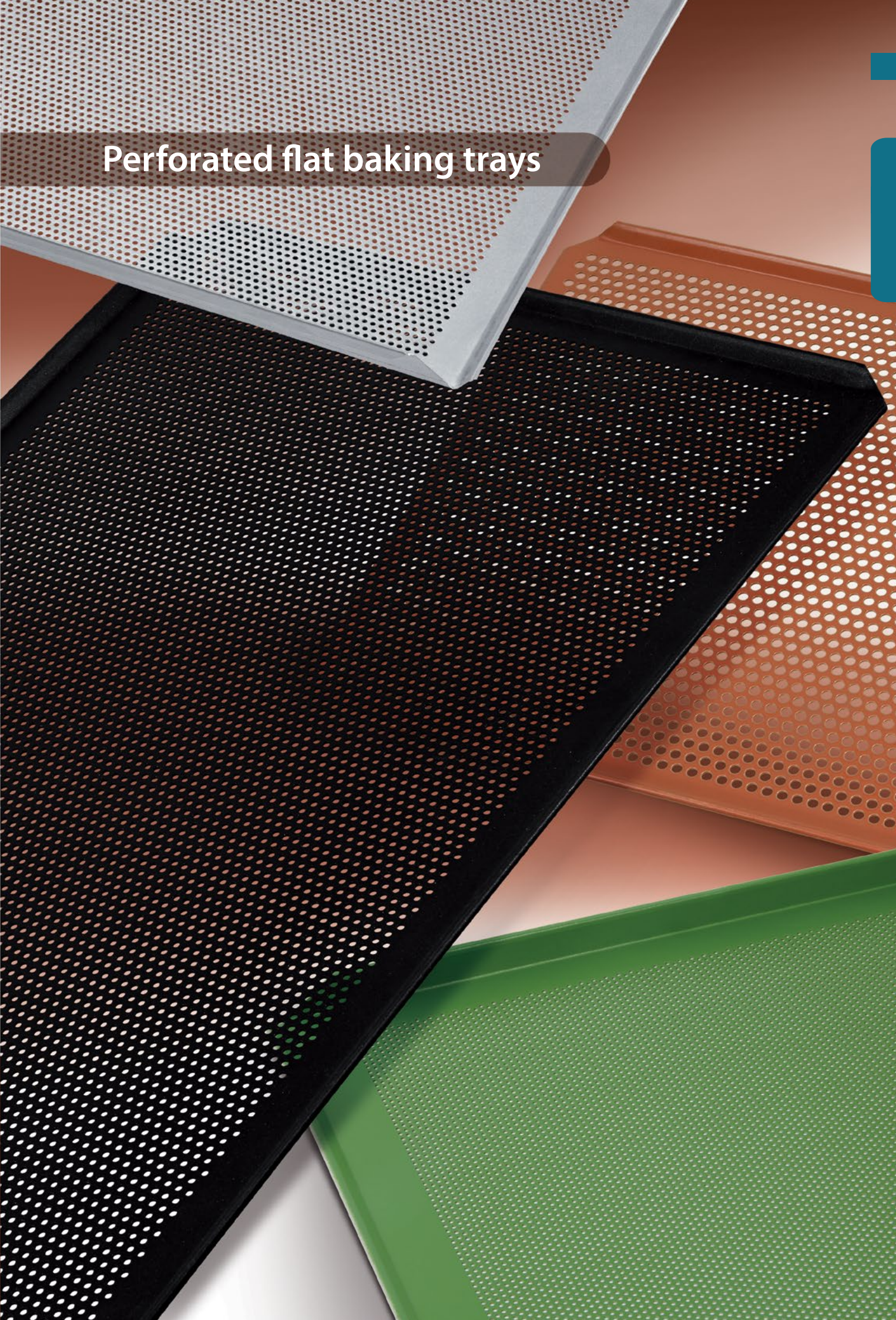


ResiRex CREftal

Resin silicone coating. Coating retains properties for 1,000 to 1,500 baking cycles. Perfect for very high sugar content products.



Perforated flat baking trays



perforated 3 mm

Made to order trays with non-stick surfaces.

**2-sided
side 45°**

Diameter of perforation holes: 3 mm.
Bent along short sides.

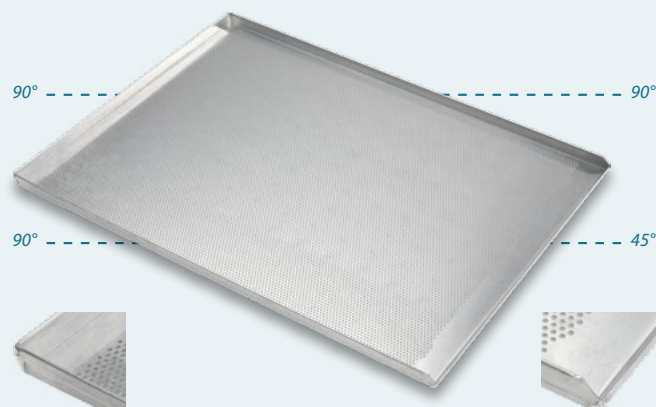


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	112028	112033
65 x 53	1.0	111612	111613
78 x 58	1.0	112029	112034
80 x 60	1.0	112030	112035
98 x 58	1.0	112031	112036

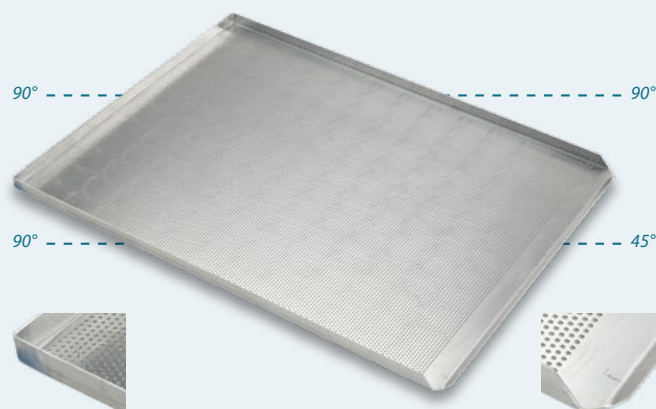
**3-sided
side 90°**

Diameter of perforation holes: 3 mm.
These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112011	112019
65 x 53	2.0	111614	111615
78 x 58	2.3	112013	112021
80 x 60	2.3	112015	112023
98 x 58	2.3	112017	112025

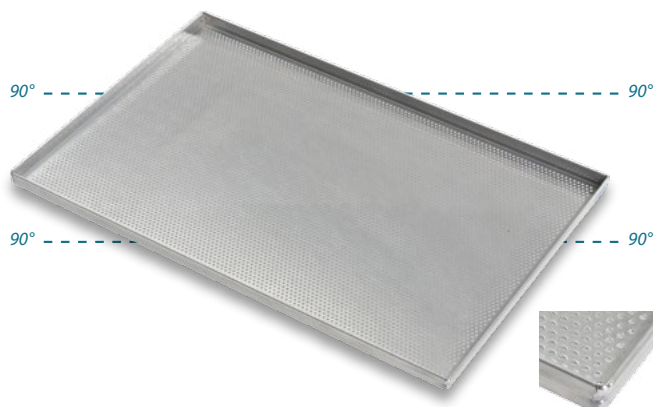


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112012	112020
65 x 53	2.0	111616	111617
78 x 58	2.3	112014	112022
80 x 60	2.3	112016	112024
98 x 58	2.3	112018	112026

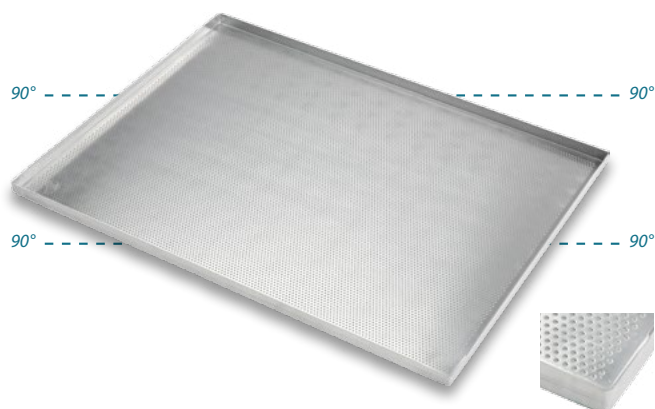
4-sided side 90°

Diameter of perforation holes: 3 mm.
These metal sheets have four 90° sides. Bent on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112037	112045
65 x 53	2.0	111618	111619
78 x 58	2.3	112039	112047
80 x 60	2.3	112041	112049
98 x 58	2.3	112043	112051



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112038	112046
65 x 53	2.0	111620	111621
78 x 58	2.3	112040	112048
80 x 60	2.3	112042	112050
98 x 58	2.3	112044	112052

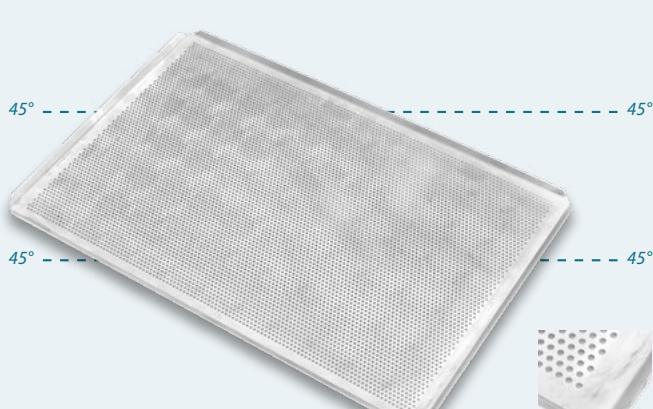
4-sided side 45°

Diameter of perforation holes: 3 mm.
These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height cm]	Code	
		aluminium	aluminium with silicon coating
53 x 32,5	1.0	112053	112056
60 x 40	1.0	112054	112057
65 x 53	1.0	111622	111623



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	112055	112058
65 x 53	1.0	111624	111625
78 x 58	1.0	111384	111387
80 x 60	1.0	111385	111388
98 x 58	1.0	111386	111389

perforated 2 mm (microperforation)

Made to order trays with non-stick surfaces.

**2-sided
side 45°**

Diameter of perforation holes: 2 mm.
Bent along short sides.

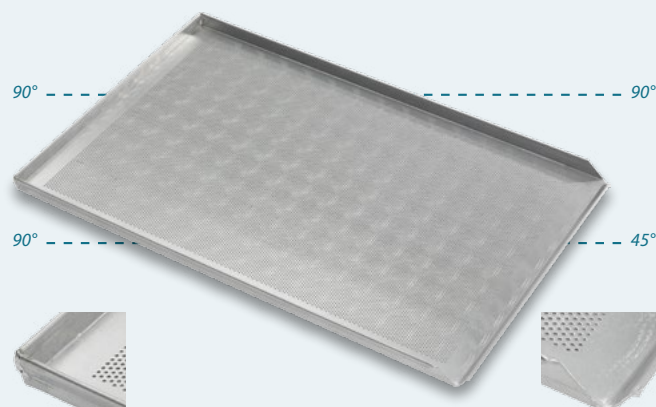


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	111430	111434
65 x 53	1.0	111626	111627
78 x 58	1.0	111431	111435
80 x 60	1.0	111432	111436
98 x 58	1.0	111433	111437

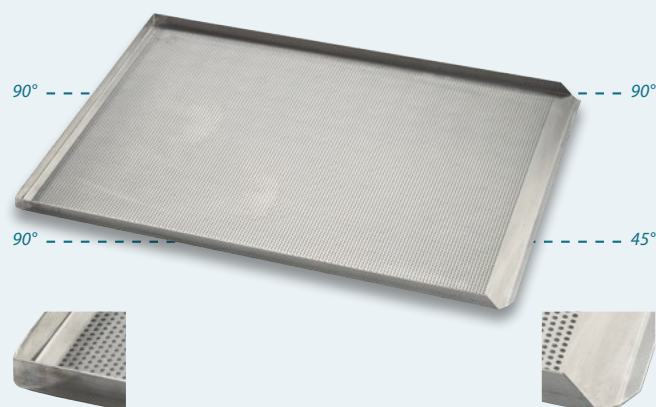
**3-sided
side 90°**

Diameter of perforation holes: 2 mm.
These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112059	111438
65 x 53	2.0	111628	111629
78 x 58	2.3	112060	111439
80 x 60	2.3	112061	111440
98 x 58	2.3	112062	111441



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	111442	111446
65 x 53	2.0	111630	111631
78 x 58	2.3	111443	111447
80 x 60	2.3	111444	111448
98 x 58	2.3	111445	111449

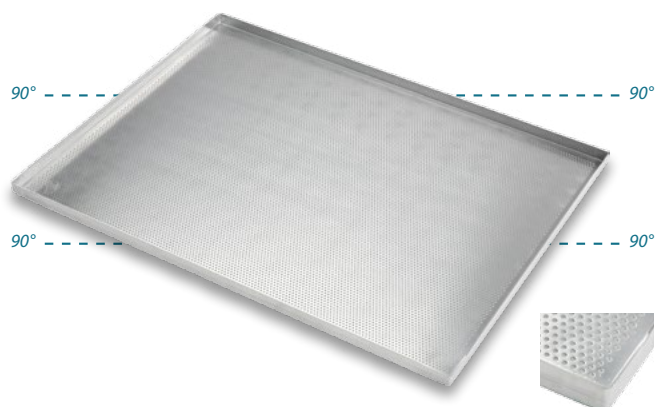
4-sided side 90°

Diameter of perforation holes: 2 mm.
These metal sheets have four 90° sides. Bent on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	111450	111454
65 x 53	2.0	111632	111633
78 x 58	2.3	111451	111455
80 x 60	2.3	111452	111456
98 x 58	2.3	111453	111457

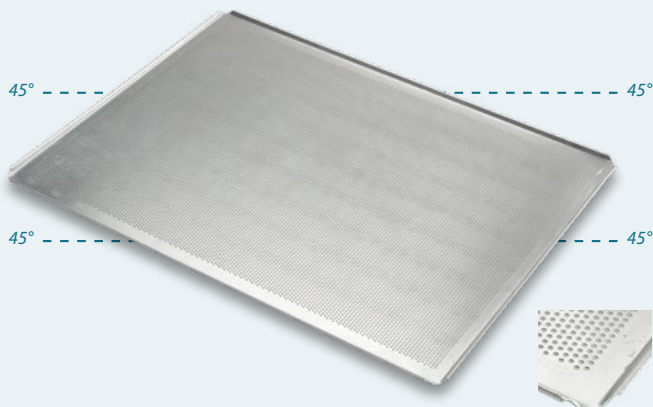


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	111458	111462
65 x 53	2.0	111634	111635
78 x 58	2.3	111459	111463
80 x 60	2.3	111460	111464
98 x 58	2.3	111461	111465

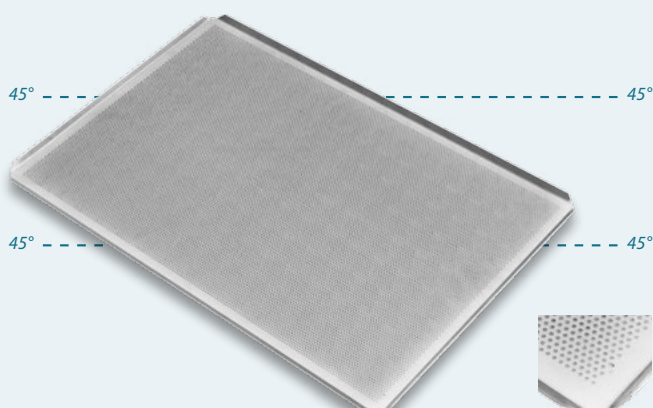
4-sided side 45°

Diameter of perforation holes: 2 mm.
These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1.5 mm.

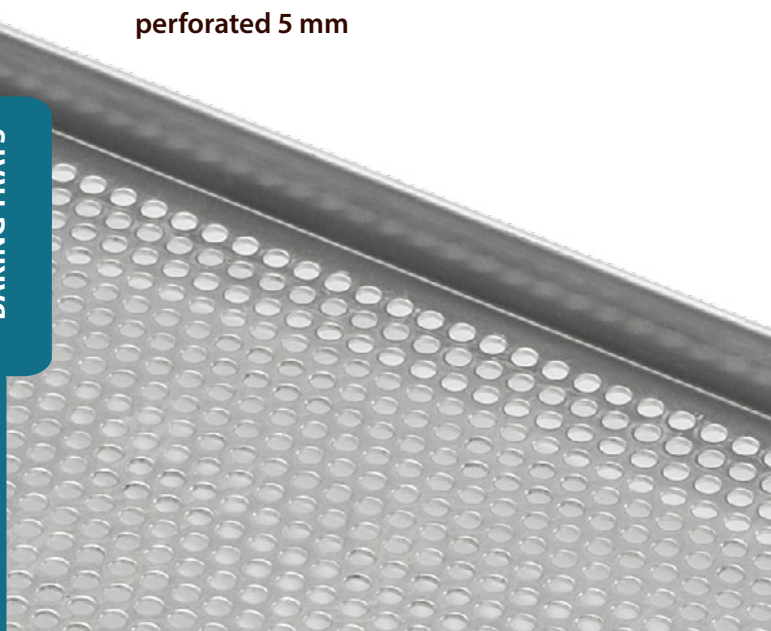
Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
53 x 32.5	1.0	111466	111467
60 x 40	1.0	112064	111468
65 x 53	1.0	111636	111637



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	111469	111473
65 x 53	1.0	111638	111639
78 x 58	1.0	111470	111474
80 x 60	1.0	111471	111475
98 x 58	1.0	111472	111476

perforated 5 mm



Made to order trays with non-stick surfaces.

**2-sided
side 45°**

Diameter of perforation holes: 5 mm.
Bent along short sides.

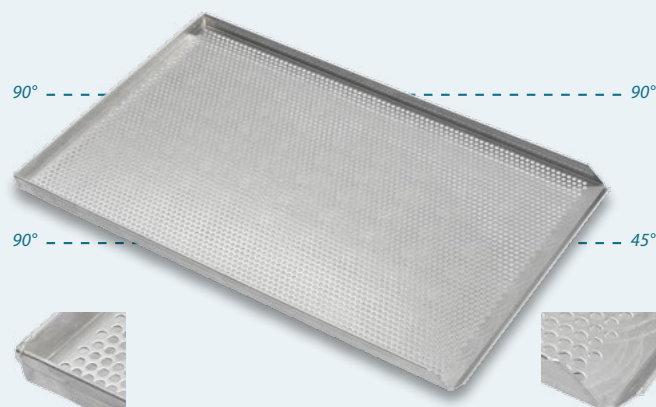


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	112250	112254
65 x 53	1.0	111640	111641
78 x 58	1.0	112251	112255
80 x 60	1.0	112252	112256
98 x 58	1.0	112253	112257

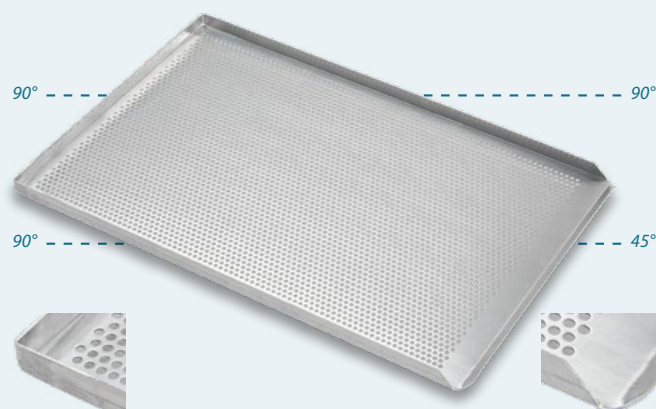
**3-sided
side 90°**

Diameter of perforation holes: 5 mm.
These metal sheets have three 90° sides and one 45° side. They
are bent along two long sides and one short one.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112258	112262
65 x 53	2.0	111642	111643
78 x 58	2.3	112259	112263
80 x 60	2.3	112260	112264
98 x 58	2.3	112261	112265

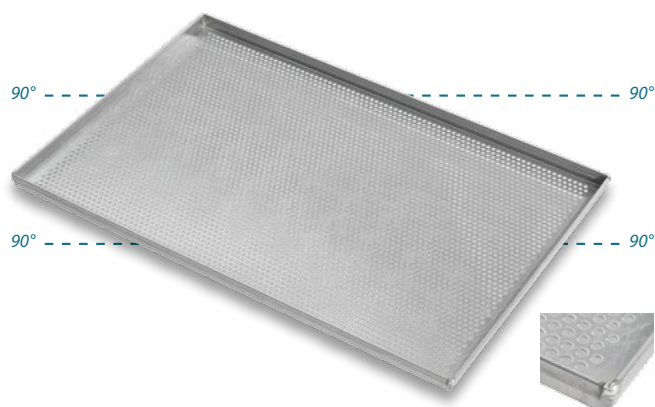


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112266	112270
65 x 53	2.0	111644	111645
78 x 58	2.3	112267	112271
80 x 60	2.3	112268	112272
98 x 58	2.3	112269	112273

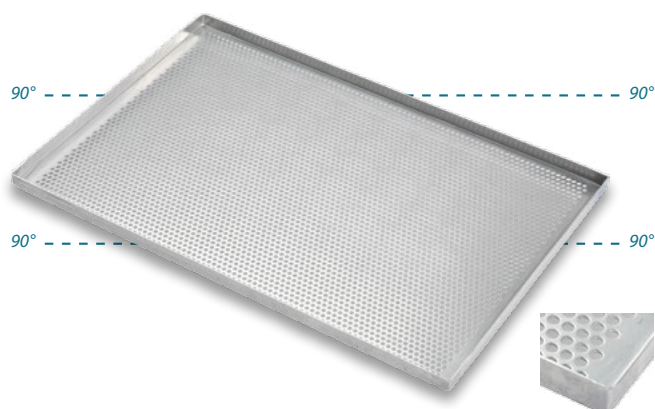
4-sided side 90°

Diameter of perforation holes: 5 mm.
These metal sheets have four 90° sides. Bent on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112274	112278
65 x 53	2.0	111646	111647
78 x 58	2.3	112275	112279
80 x 60	2.3	112276	112280
98 x 58	2.3	112277	112281

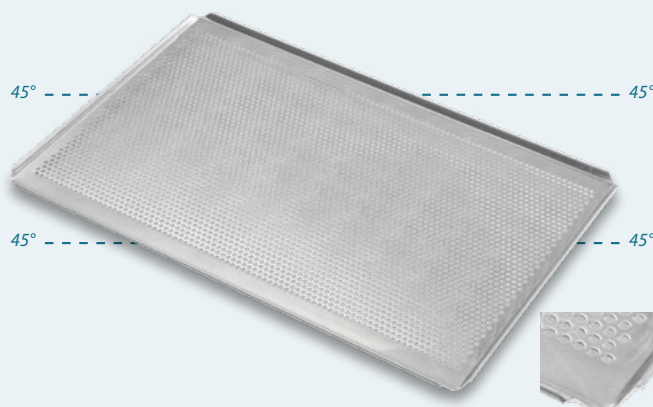


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112282	112286
65 x 53	2.0	111648	111649
78 x 58	2.3	112283	112287
80 x 60	2.3	112284	112288
98 x 58	2.3	112285	112289

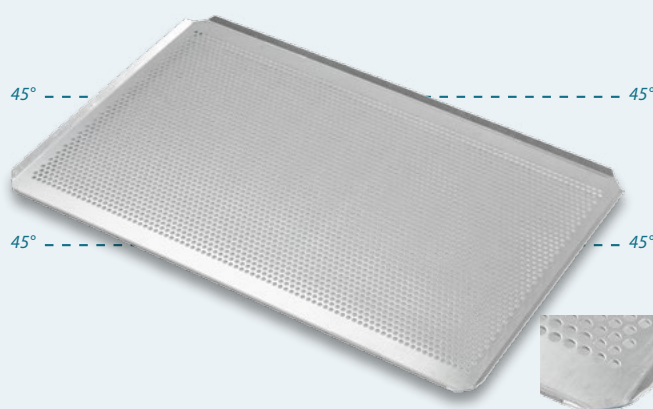
4-sided side 45°

Diameter of perforation holes: 5 mm.
These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
53 x 32.5	1.0	112290	112292
60 x 40	1.0	112291	112293
65 x 53	1.0	111650	111651



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	112294	112295
65 x 53	1.0	111652	111653
78 x 58	1.0	111390	111393
80 x 60	1.0	111391	111394
98 x 58	1.0	111392	111395

solid (without openings)

Made to order trays with non-stick surfaces.

**2-sided
side 45°**Solid, without openings.
Bent along short sides.

Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	112084	112107
65 x 53	1.0	111656	111657
78 x 58	1.0	112085	112108
80 x 60	1.0	112086	112109
98 x 58	1.0	112087	112110

**3-sided
side 90°**

Solid, without openings.

These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112075	112098
65 x 53	2.0	111658	111659
78 x 58	2.3	112077	112100
80 x 60	2.3	112079	112102
98 x 58	2.3	112081	112104



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112076	112099
65 x 53	2.0	111660	111661
78 x 58	2.3	112078	112101
80 x 60	2.3	112080	112103
98 x 58	2.3	112082	112105

4-sided side 90°

Solid, without openings.
These metal sheets have four 90° sides. Bent on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112088	112111
65 x 53	2.0	111662	111663
78 x 58	2.3	112090	112113
80 x 60	2.3	112092	112115
98 x 58	2.3	112094	112117



Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	2.0	112089	112112
65 x 53	2.0	111664	111665
78 x 58	2.3	112091	112114
80 x 60	2.3	112093	112116
98 x 58	2.3	112095	112118

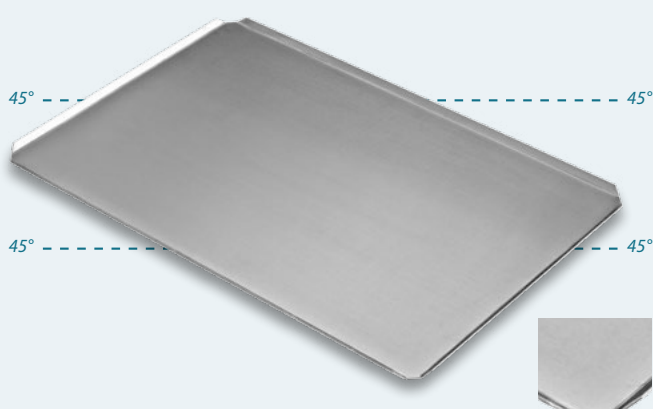
4-sided side 45°

Solid, without openings.
These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
53 x 32.5	1.0	111396	111397
60 x 40	1.0	112096	112119
65 x 53	1.0	111666	111667

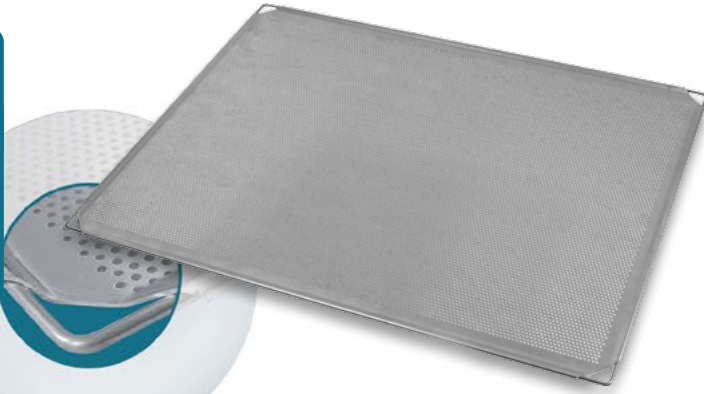


Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicon coating
60 x 40	1.0	112097	112120
65 x 53	1.0	111668	111669
78 x 58	1.0	111398	111401
80 x 60	1.0	111399	111402
98 x 58	1.0	111400	111403

BAKING TRAYS REINFORCED WITH A RUSTLESS ROD

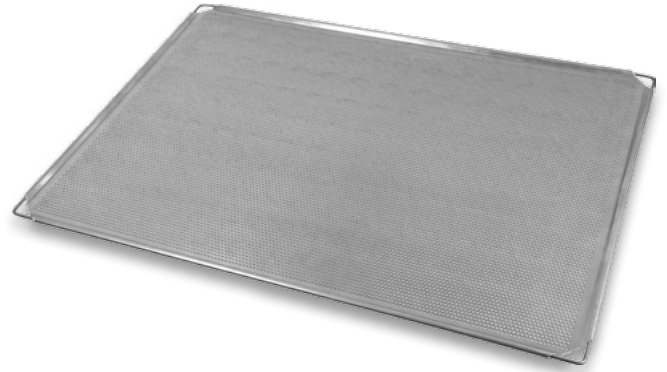
aluminium, perforated 3 mm



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Code
78 x 58	111072
80 x 60	111073

AluSteel, perforated 3 mm



Sheet metal thickness: 0.75 mm.

Dimensions L x B [cm]	Code
78 x 58	111074
80 x 60	111075

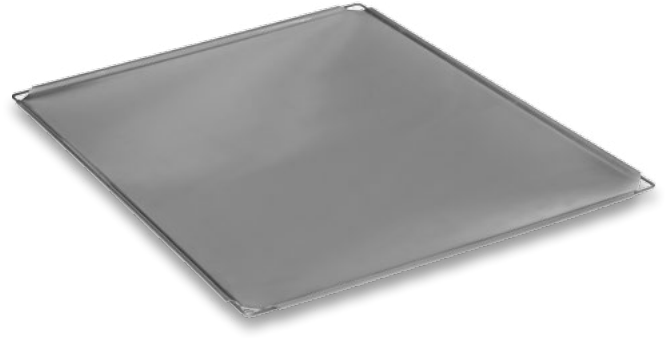
aluminium, solid (without openings)



Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Code
78 x 58	111076
80 x 60	111077

AluSteel, solid (without openings)



Sheet metal thickness: 0.75 mm.

Dimensions L x B [cm]	Code
78 x 58	111078
80 x 60	111079

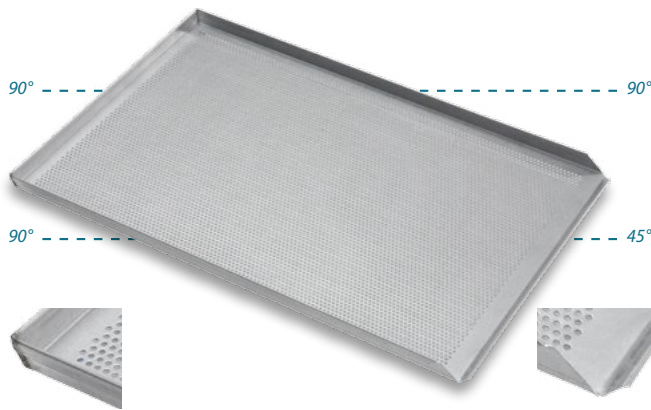


WE MAKE BAKING TRAYS of any type and in any size

Thanks to the advanced production technology using laser and digital machines we can make any baking trays. Our experience spans over 20 years. Our advanced technical capacity allows for even the most complex products to be fully manufactured in our new production facility in **Vilnius**.



perforated 3 mm, 3 -sided, side 90°

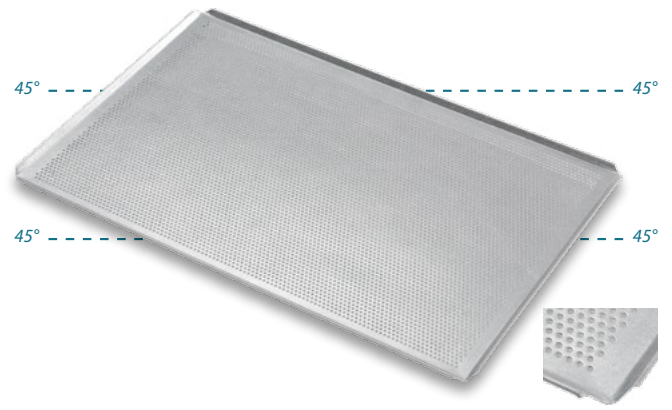


Diameter of perforation holes: 3 mm.
These metal sheets have three 90° sides and one 45° side. They are bent along 2 long sides and one short one, bent at one short side.

Sheet metal thickness: 0.75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
60 x 40	2.0	112065
65 x 53	2.0	111670
78 x 58	2.3	112066
80 x 60	2.3	112067
98 x 58	2.3	112068

perforated 3 mm, 4 -sided, side 45°



Diameter of perforation holes: 3 mm.
These metal sheets have four 45° sides. A curl on 4 sides.

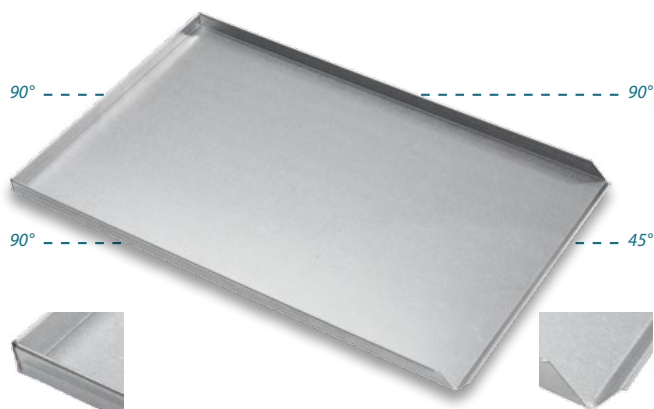
Sheet metal thickness: 0.75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
53 x 32.5	1.0	111404
60 x 40	1.0	112069
65 x 53	1.0	111671



AluSteel Grantera products
hold Health Quality Certificates
issued by the National Institute
of Hygiene.

solid (without openings), 3 -sided, side 90°



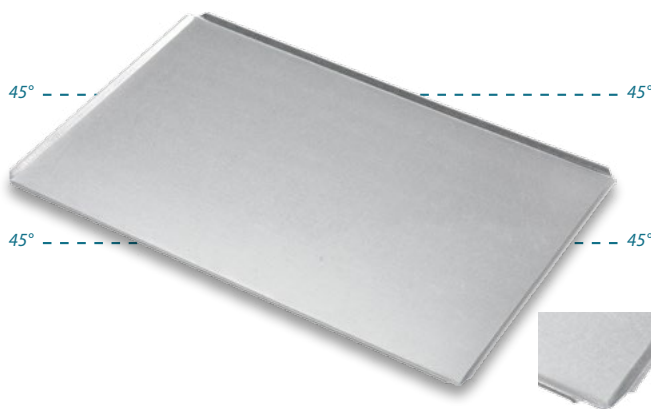
Solid, without openings.

These metal sheets have three 90° sides and one 45° side. They are bent along 2 long sides and one short one, bent at one short side.

Sheet metal thickness: 0.75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
60 x 40	2.0	112070
65 x 53	2.0	111672
78 x 58	2.3	112071
80 x 60	2.3	112072
98 x 58	2.3	112073

solid (without openings), 4 -sided, side 45°

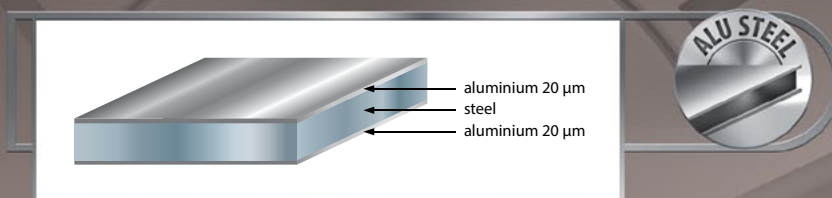
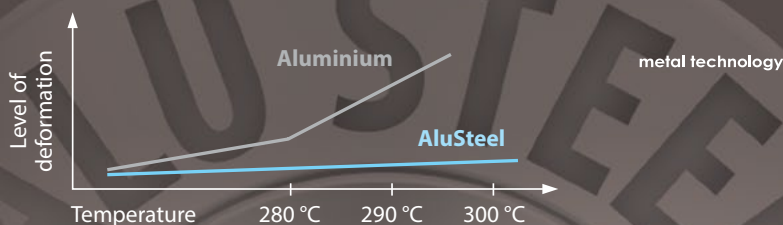


Solid, without openings.

These metal sheets have four 45° sides. A curl on 4 sides.

Sheet metal thickness: 0.75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
53 x 32.5	1.0	111405
60 x 40	1.0	112074
65 x 53	1.0	111673

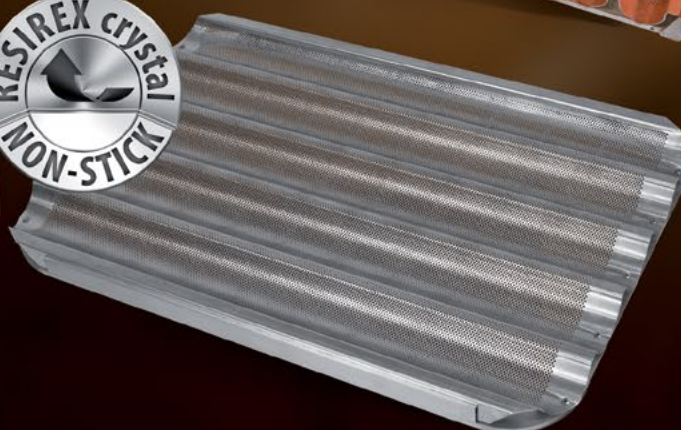
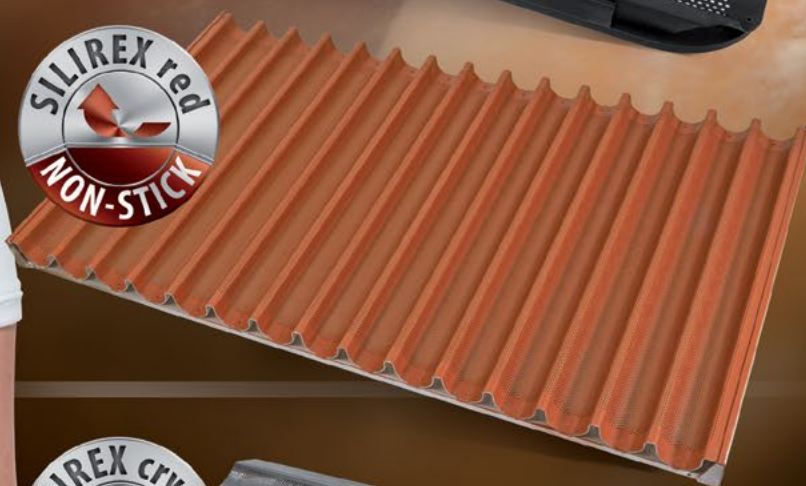


AluSteel, i.e. steel covered with a thin layer of aluminium on both sides, means:

- savings by reducing the oven heating time,
- longer lifetime of baking trays and moulds,
- resistance to high temperatures.

Baking trays and moulds made of AluSteel – as opposed to ordinary aluminium – do not become deformed at high temperatures and as a result of cooling down following the baking process. The aluminium layer protects the baking tray from corrosion. If the surface coating is damaged (scratched), the active ingredients spontaneously form a protective passive anti-corrosion layer.

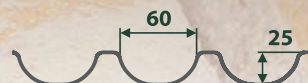
Trays for baking baguettes and half-baguettes. Just what you need.



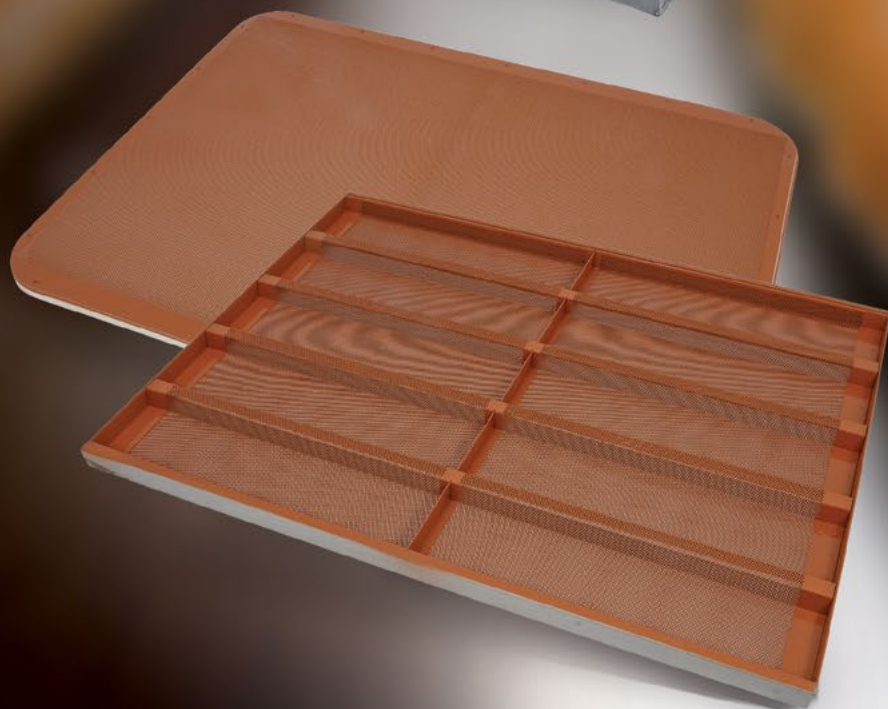
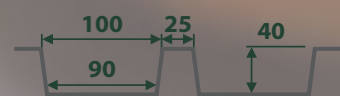
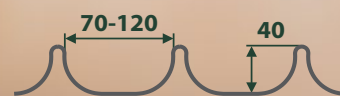
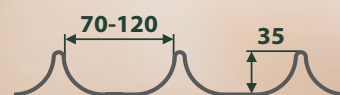
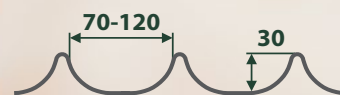
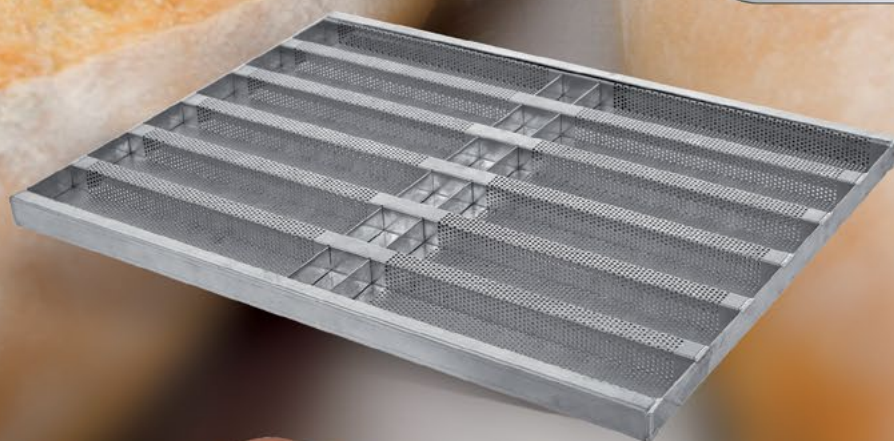
Servicing: renovation of
non-stick coatings.



Standard



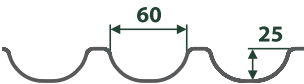
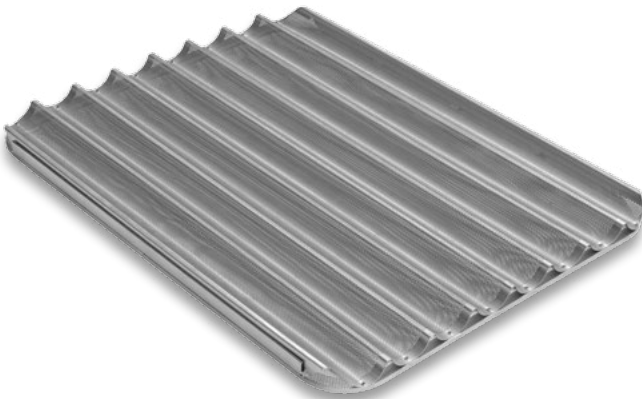
On request:
trays with various widths and mould heights.



BAGUETTE TRAYS, MASTER-A

Frame: bent from aluminium.
Made of 1.15 mm aluminium.
Standard products: elliptical channels
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.

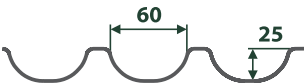
L type



The cavities are arranged parallell to the long side of the tray.

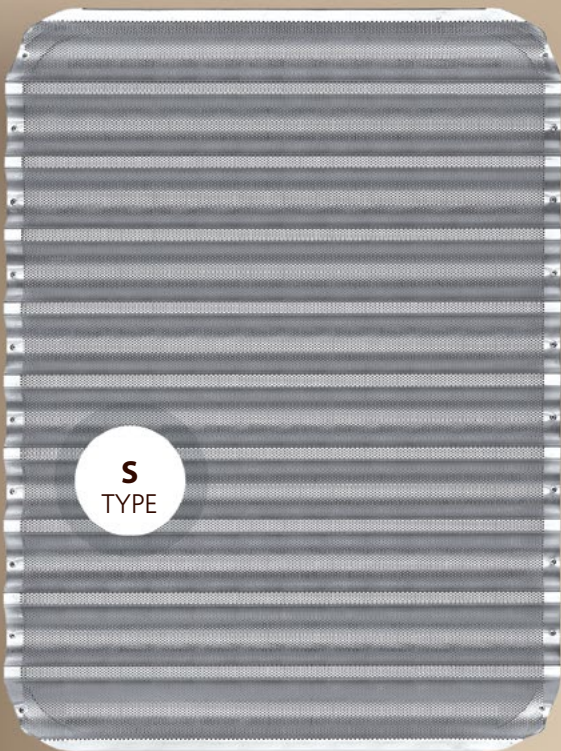
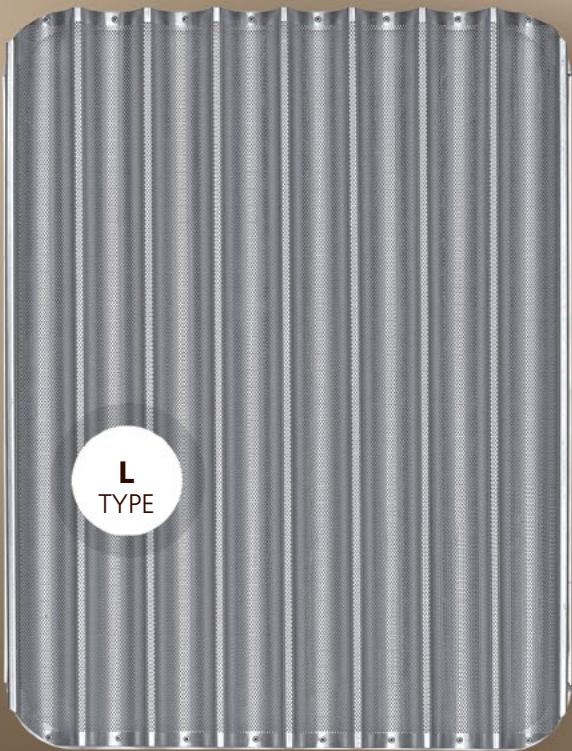
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	5	60	111704	111749
65 x 53	6	65	111705	111750
78 x 58	7	78	111706	111751
80 x 60	8	80	111707	111752
98 x 58	7	98	111708	111753

S type



The cavities are arranged parallell to the short side of the tray.

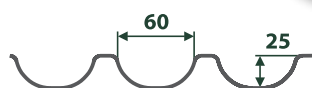
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	8	40	111677	111783
65 x 53	8	53	111696	111741
78 x 58	9	58	111697	111742
80 x 60	9	60	111698	111743
98 x 58	12	58	111699	111744



BAGUETTE TRAYS, MASTER-N

Frame: bent from stainless steel.
 Made of 1.15 mm aluminium.
 Standard products: elliptical channels
 (pressed with a width of 60 mm and a depth of 25 mm).
 Diameter of perforation holes: 1.8 mm.

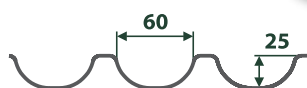
L type



The cavities are arranged parallel to the long side of the tray.

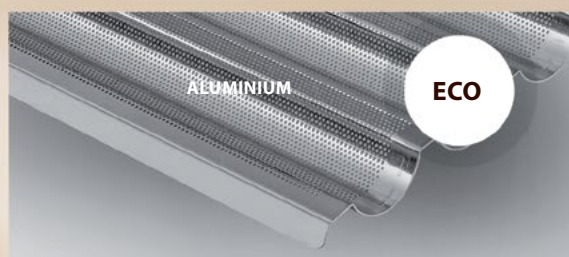
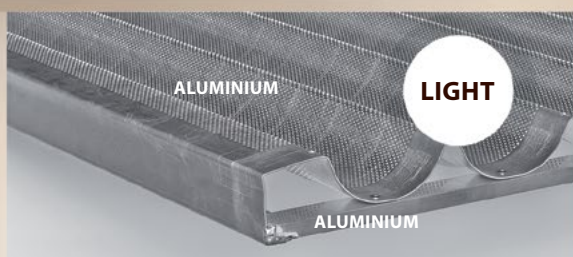
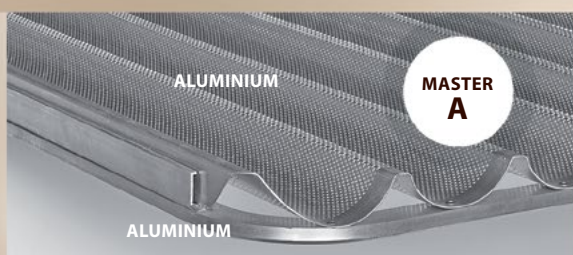
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	5	60	111709	111754
65 x 53	6	65	111710	111755
78 x 58	7	78	111711	111756
80 x 60	8	80	111712	111757
98 x 58	7	98	111713	111758

S type



The cavities are arranged parallel to the short side of the tray.

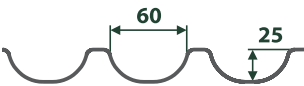
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	8	40	111784	111785
65 x 53	8	53	111700	111745
78 x 58	9	58	111701	111746
80 x 60	9	60	111702	111747
98 x 58	12	58	111703	111748



BAGUETTE TRAYS, STANDARD-A

Frame: aluminium structure.
Made of 1.15 mm aluminium.
Standard products: elliptical channels
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.

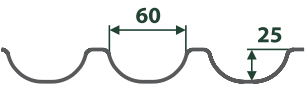
L type



The cavities are arranged parallell to the long side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	5	60	111686	111731
65 x 53	6	65	111687	111732
78 x 58	7	78	111688	111733
80 x 60	8	80	111689	111734
98 x 58	7	98	111690	111735

S type



The cavities are arranged parallell to the short side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	8	40	111675	111676
65 x 53	8	53	111678	111723
78 x 58	9	58	111679	111724
80 x 60	9	60	111680	111725
98 x 58	12	58	111681	111726

metal technology

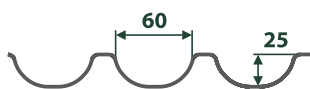
Baguette trays
with non-stick coatings



BAGUETTE TRAYS, STANDARD-N

Frame: stainless steel structure.
 Made of 1.15 mm aluminium.
 Standard products: elliptical cavities
 (pressed with a width of 60 mm and a depth of 25 mm).
 Diameter of perforation holes: 1.8 mm.

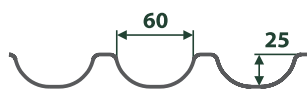
L type



The cavities are arranged parallel to the long side of the tray.

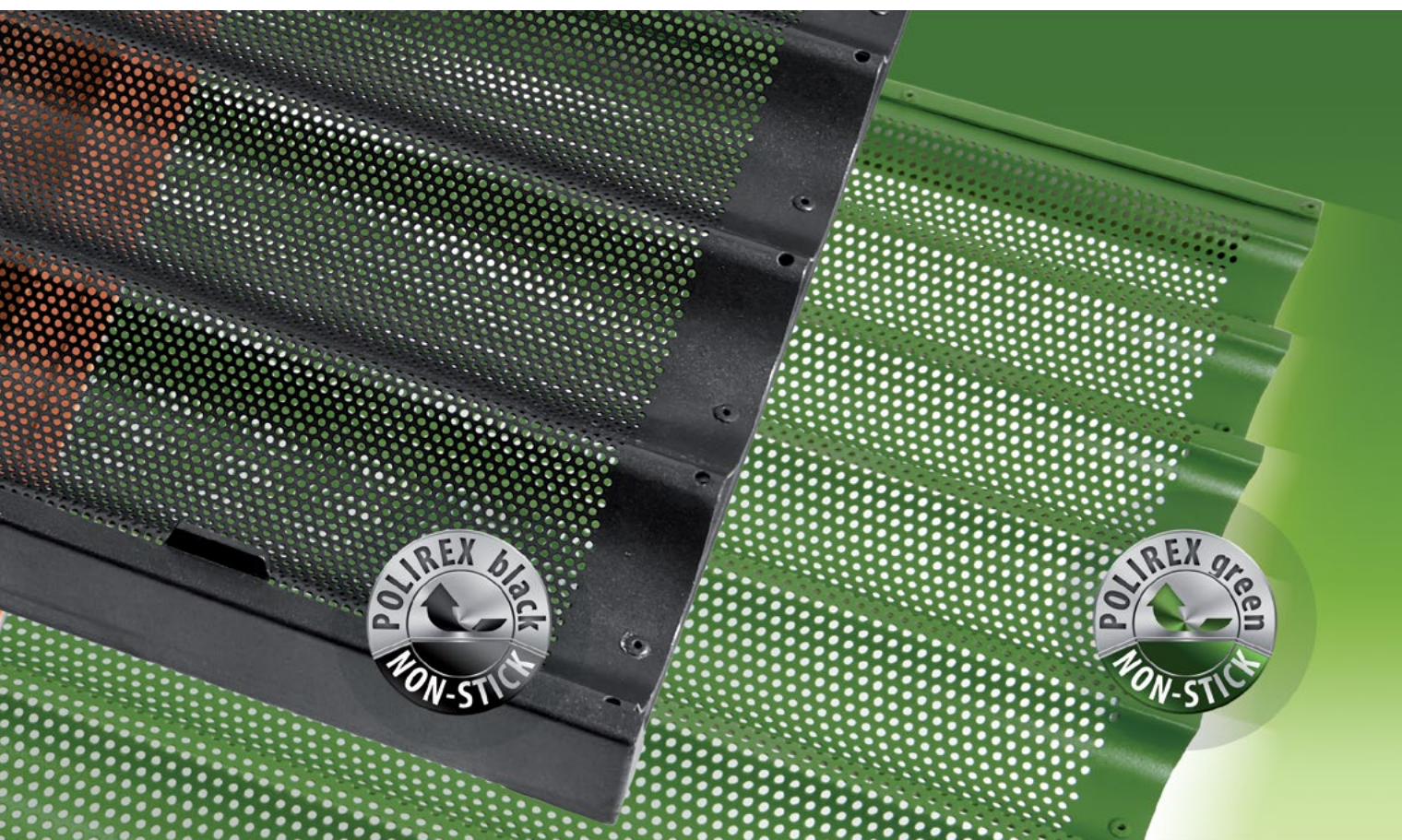
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	5	60	111691	111736
65 x 53	6	65	111692	111737
78 x 58	7	78	111693	111738
80 x 60	8	80	111694	111739
98 x 58	7	98	111695	111740

S type



The cavities are arranged parallel to the short side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	8	40	111771	111674
65 x 53	8	53	111682	111727
78 x 58	9	58	111683	111728
80 x 60	9	60	111684	111729
98 x 58	12	58	111685	111730

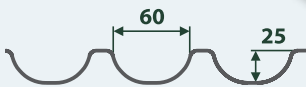
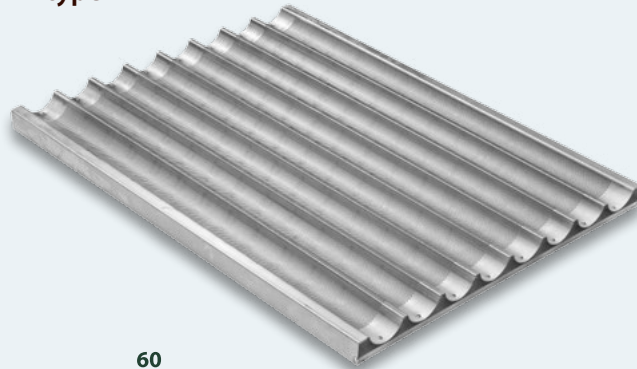


BAGUETTE TRAYS

LIGHT

Made of 1.15 mm aluminium.
Standard products: elliptical cavities
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1,8 mm.

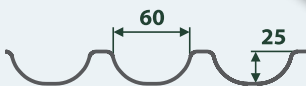
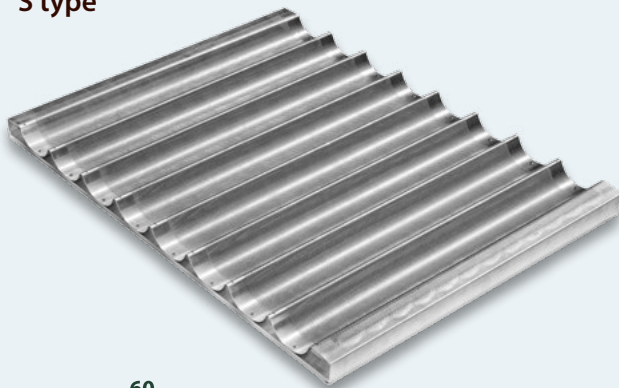
L type



The cavities are arranged parallel to the long side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	5	60	111793	111803
65 x 53	6	65	111794	111804
78 x 58	7	78	111795	111805
80 x 60	8	80	111796	111806
98 x 58	7	98	111797	111807

S type



The cavities are arranged parallel to the short side of the tray.

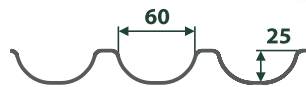
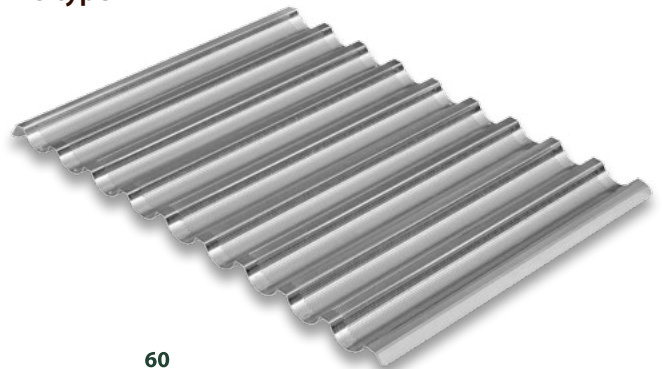
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	8	40	111788	111798
65 x 53	8	53	111789	111799
78 x 58	9	58	111790	111800
80 x 60	9	60	111791	111801
98 x 58	12	58	111792	111802

BAGUETTE TRAYS

trays with no frame, ECO inserts

Made of 1.5 mm aluminium.
Standard products: elliptical cavities
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1,8 mm.

S type



The cavities are arranged parallel to the short side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with a silicone coating
60 x 40	8	40	111786	111787
65 x 53	8	53	111714	111759
78 x 58	9	58	111715	111760
80 x 60	9	60	111716	111761
98 x 58	12	58	111717	111762



Stackable - easy to store.
Can be stacked directly onto a baker's troll.



MICROPERFORATION faster and cheaper

Perforation of trays significantly improves the economy of baking by reducing both the time and cost. The holes improve air circulation and allow the heat to spread quickly evenly resulting in uniformly baked goods. Perforations prevents goods being overbaked at the edges and underbaked in the middle. Microperforation produces trays with 2 and 1.8 mm holes which do not leave perforation marks on the crust.



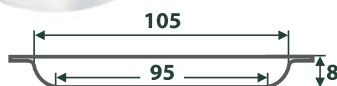
INDUSTRIAL TRAYS





HAMBURGER BUN PANS

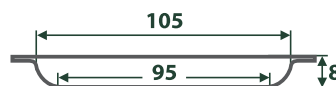
standard,
perforated sockets 3 mm



Made of aluminium

Dimensions L x B [cm]	Number of cavities	Code	
		without coating	with a silicone coating
60 x 40	12	112140	112144
78 x 58	24	112141	112145
80 x 60	24	112142	112146
98 x 58	28	112143	112147

standard,
solid sockets (without openings)



Made of aluminium

Dimensions L x B [cm]	Number of cavities	Code	
		without coating	with a silicone coating
60 x 40	12	112148	112152
78 x 58	24	112149	112153
80 x 60	24	112150	112154
98 x 58	28	112151	112155



Burger bun pans available in other sizes
and on request



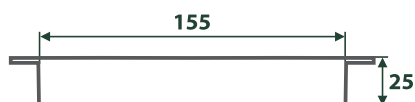
**maxi,
solid sockets (without openings)**



Made of AluSteel.

Dimensions L x B [cm]	Number of cavities	Code
60 x 40	6	114104
78 x 58	15	114105
80 x 60	15	114106
98 x 58	18	114107

**maxi plus,
solid sockets (without openings)**



Made of AluSteel.

Dimensions L x B [cm]	Number of cavities	Code
60 x 40	6	114100
78 x 58	12	114101
80 x 60	12	114102
98 x 58	15	114103

**Castro
line**

**On request burger
bun pans**

Other types and sizes available
on request

PROOFING TRAYS

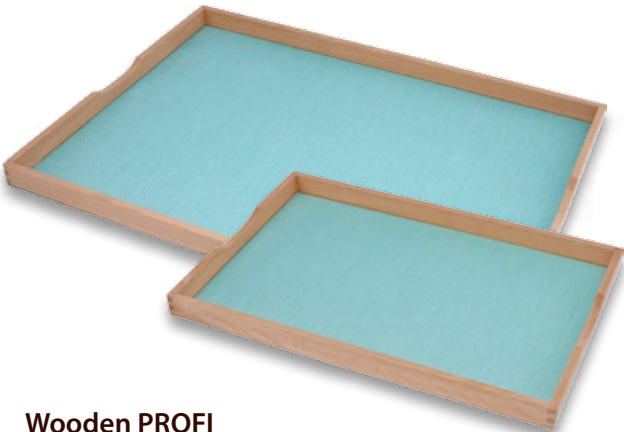
For proofing, freezing and transport.



Wooden

Wooden framing. Dried beech wood.
Frame glued and nailed. Bottom made of water resistant plywood.
Canvas 100% cotton, fixed permanently.

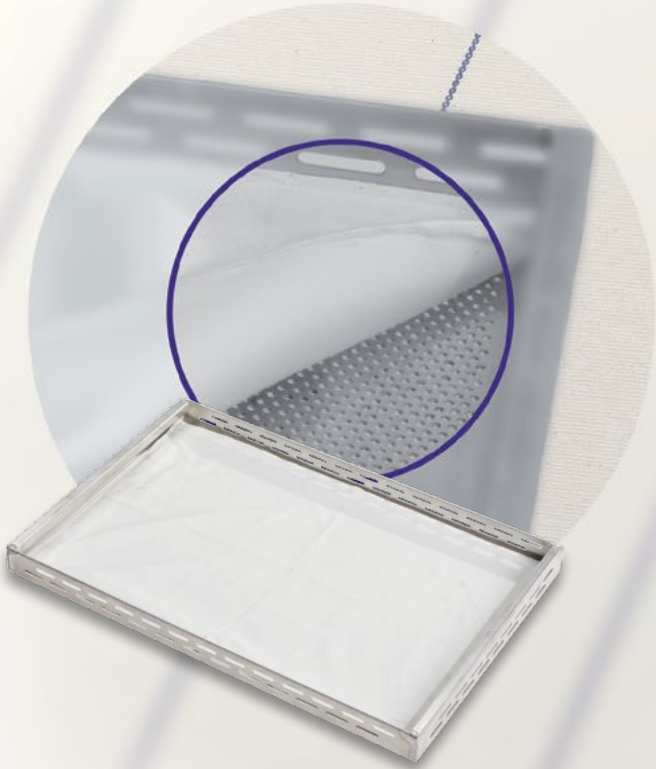
Dimensions L x B [cm]	Code
58,5 x 38,5 x 4	122043
76,5 x 56,5 x 4	122044
78,5 x 58,5 x 4	122045
96,5 x 56,4 x 4	122046



Wooden PROFI

Wooden framing. Steamed beech wood.
Frame glued and nailed. Bottom made of water resistant plywood.
Canvas 100% cotton, fixed permanently.

Dimensions L x B x H [cm]	Code
59 x 39 x 4	111594
77 x 57 x 4	111595
79 x 59 x 4	111596
97 x 57 x 4	111597



Aluminium

Wholly made of aluminium, bottom with holes, canvas attached with Velcro fasteners.

Dimensions L x B x H [cm]	Code
58,5 x 38,5 x 4	122047
76,5 x 56,5 x 4	122048
78,5 x 58,5 x 4	122049
96,5 x 56,5 x 4	122050

CAKE PLATES, ROUND

aluminium



Diameter Ø [cm]	Code
20	116200
22	116201
24	116202
26	116203
28	116204
30	116205
32	116206

FLAT BAKING TRAYS (NO EDGES)

aluminium

Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Code
40 x 30	110048
60 x 40	110046
65 x 53	111772

Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Code
40 x 30	110047
60 x 40	110045
65 x 53	111773

stainless steel

Sheet metal thickness: 1.0 mm.

Dimensions L x B [cm]	Code
40 x 30	116221
60 x 40	116219
65 x 53	111774

Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Code
40 x 30	116222
60 x 40	116220
65 x 53	111775

MUFFIN TRAYS

aluminium

Perforated bottom and ventilation holes ensure the muffins are evenly baked, also in the central part of the tray.



Dimensions L x B [cm]	Muffin quantity	Hole diameters Ø [cm]	Code
60 x 40	24	7	112001
65 x 53	35	7	111768



Dimensions L x B [cm]	Muffin quantity	Hole diameters Ø [cm]	Code
60 x 40	54	4.5	112002
65 x 53	80	4.5	111769

CUPCAKE TRAYS

aluminium



Dimensions L x B [cm]	Cupcake quantity	Hole diameters Ø [cm]	Code
60 x 40	24	6	112003
65 x 53	30	6	111770



Other types of muffin and cupcake baking trays available on request including embedded cups.



Baked and displayed in the same tray

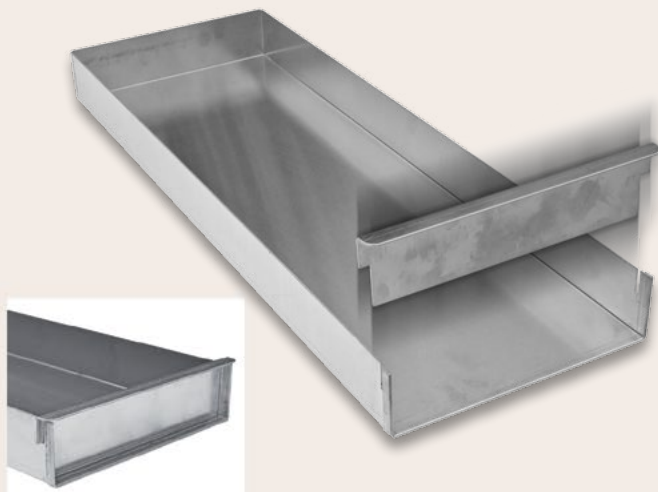
Closed trays (also called trays with open/detachable edges) are effective time savers. Cakes are baked, decorated and transported to shops in the same tray. Removing the detachable edge means the cake can be cut and sold directly from the tray. Ease of use and time-saving in one..



With various standard tray sizes with width of 10, 20, 30, 40 cm and length of 40, 58, 60 cm, you can achieve a very attractive display.



Baking trays with one removable side. Side height: 5 cm. Sheet metal thickness: 1.5 mm.



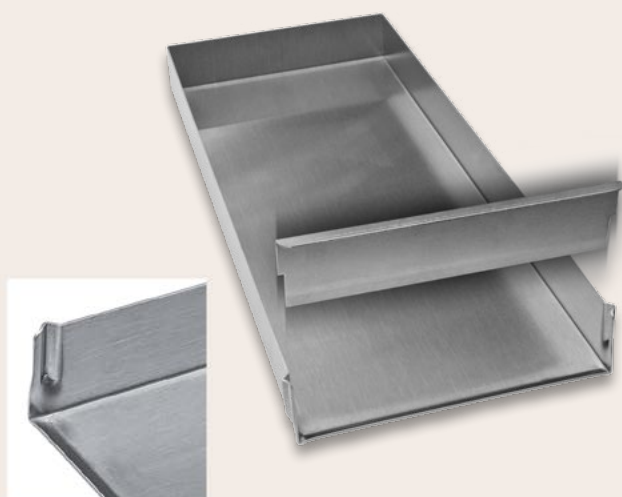
Plugs: type A.

Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	110049
58 x 20	20	110050
58 x 40	40	110051
60 x 10	10	111847
60 x 20	20	110052
60 x 40	40	110053
40 x 30	30	110054



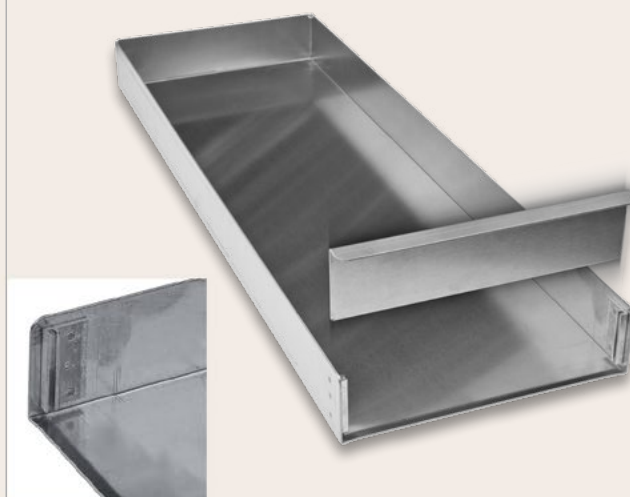
Plugs: type S.

Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	111814
58 x 20	20	111815
58 x 40	40	111816
60 x 10	10	111849
60 x 20	20	111817
60 x 40	40	111818
40 x 30	30	111819



Plugs: type V.

Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	111808
58 x 20	20	111809
58 x 40	40	111810
60 x 10	10	111848
60 x 20	20	111811
60 x 40	40	111812
40 x 30	30	111813



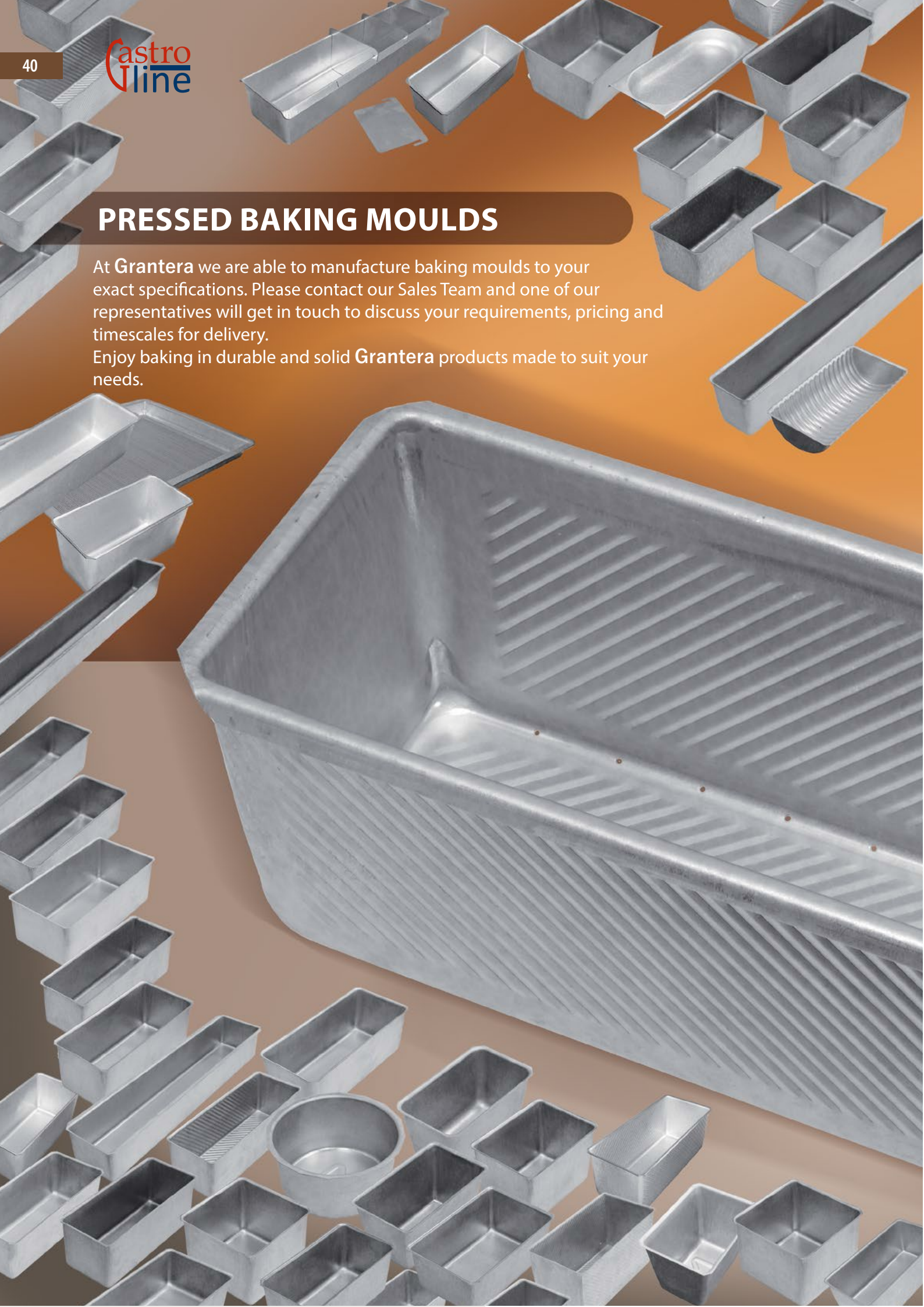
Plugs: type F.

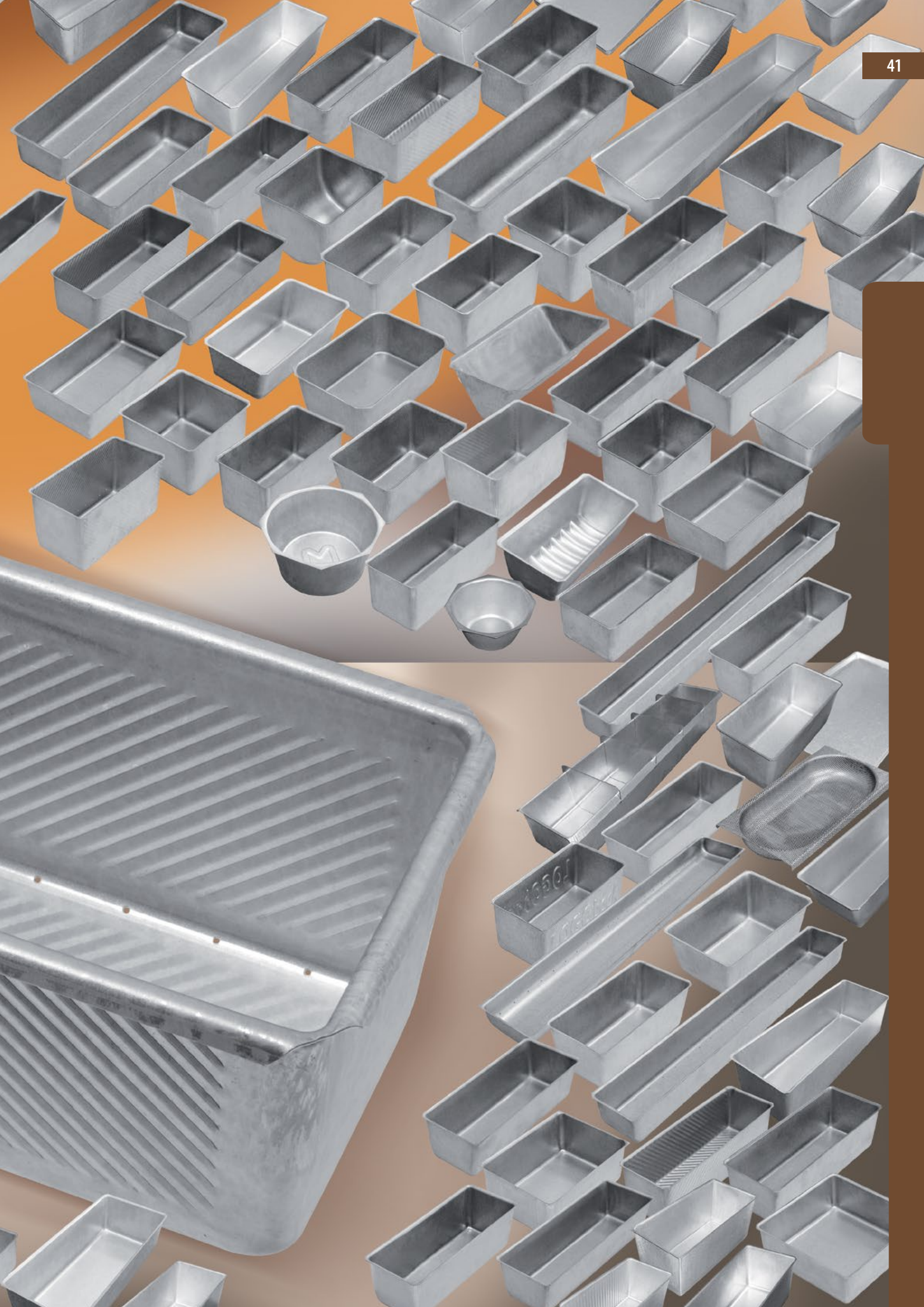
Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	111820
58 x 20	20	111821
58 x 40	40	111822
60 x 10	10	111850
60 x 20	20	111823
60 x 40	40	111824
40 x 30	30	111825

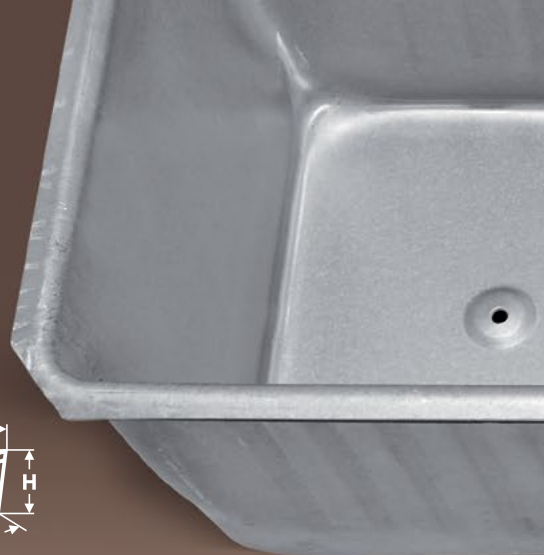
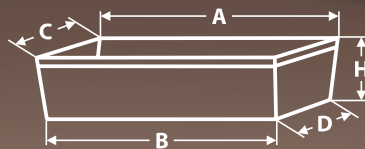
PRESSED BAKING MOULDS

At **Grantera** we are able to manufacture baking moulds to your exact specifications. Please contact our Sales Team and one of our representatives will get in touch to discuss your requirements, pricing and timescales for delivery.

Enjoy baking in durable and solid **Grantera** products made to suit your needs.

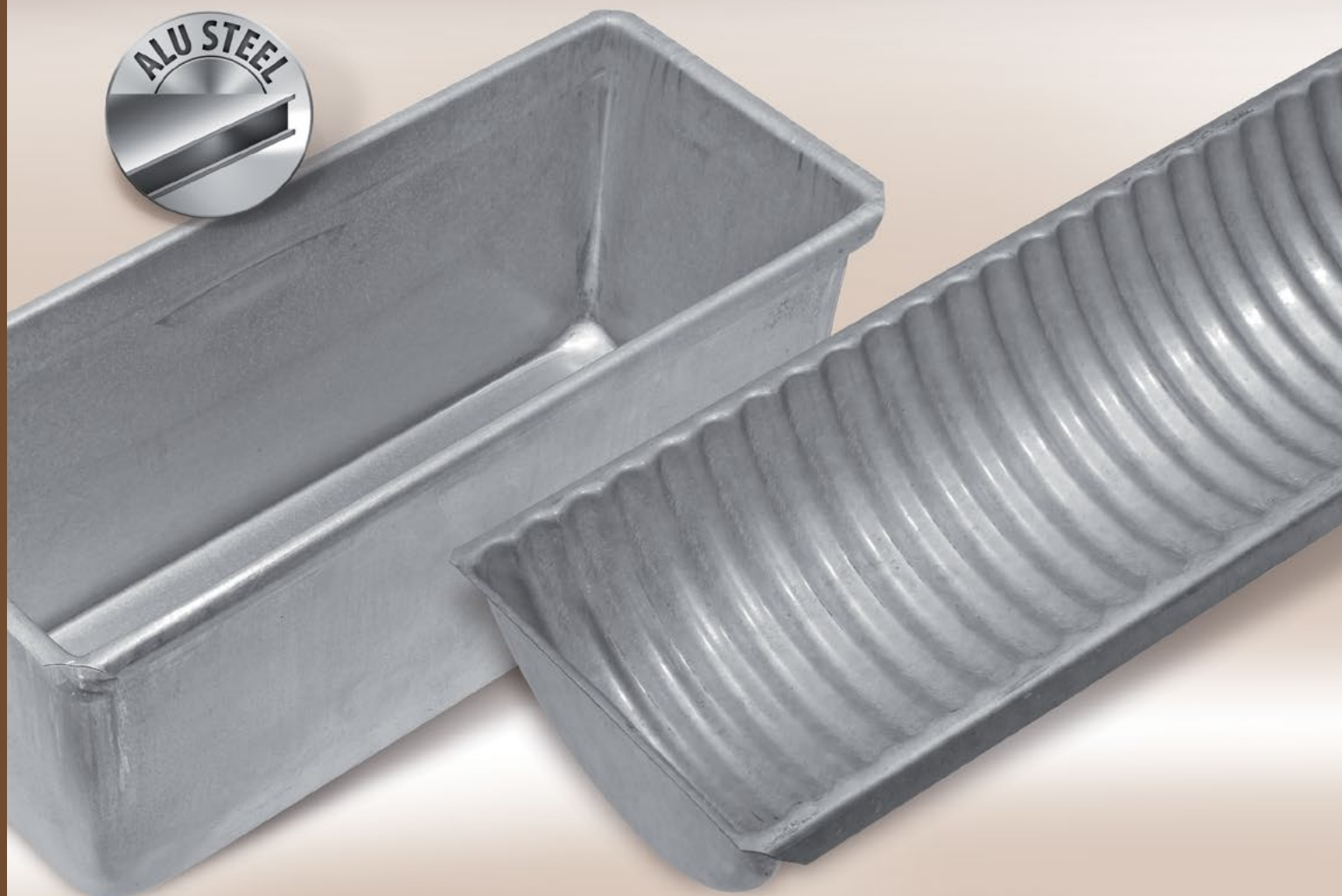






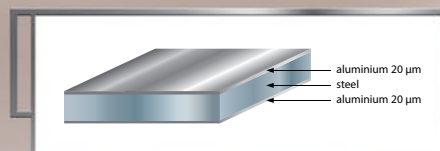
Energy-saving, resistant AluSteel baking moulds

Made of stainless steel covered with a thin layer of aluminium on both sides, AluSteel combines the advantages of both metals. Baking moulds made of AluSteel do not warp or buckle in high temperatures due to constant heating and cooling during the baking process. Using baking equipment made of AluSteel reduces baking time. The forms are much more resistant to high temperatures and more durable as compared to similar equipment made from aluminium. The aluminium layer protects the baking moulds against corrosion on both sides. If the surface coating is damaged (scratched), the active AluSteel components spontaneously create a protective passive anti-corrosion layer.



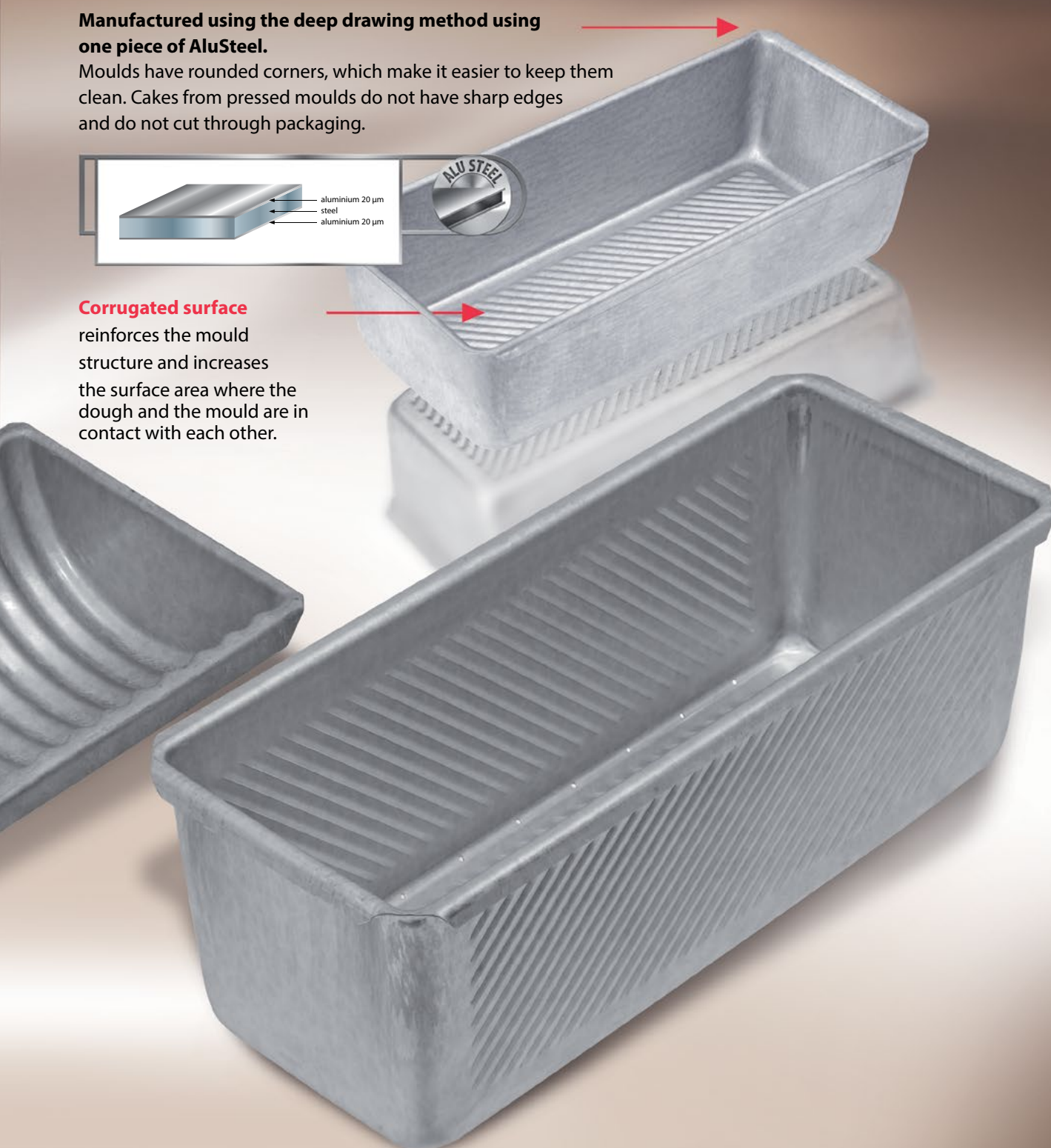
Manufactured using the deep drawing method using one piece of AluSteel.

Moulds have rounded corners, which make it easier to keep them clean. Cakes from pressed moulds do not have sharp edges and do not cut through packaging.



Corrugated surface

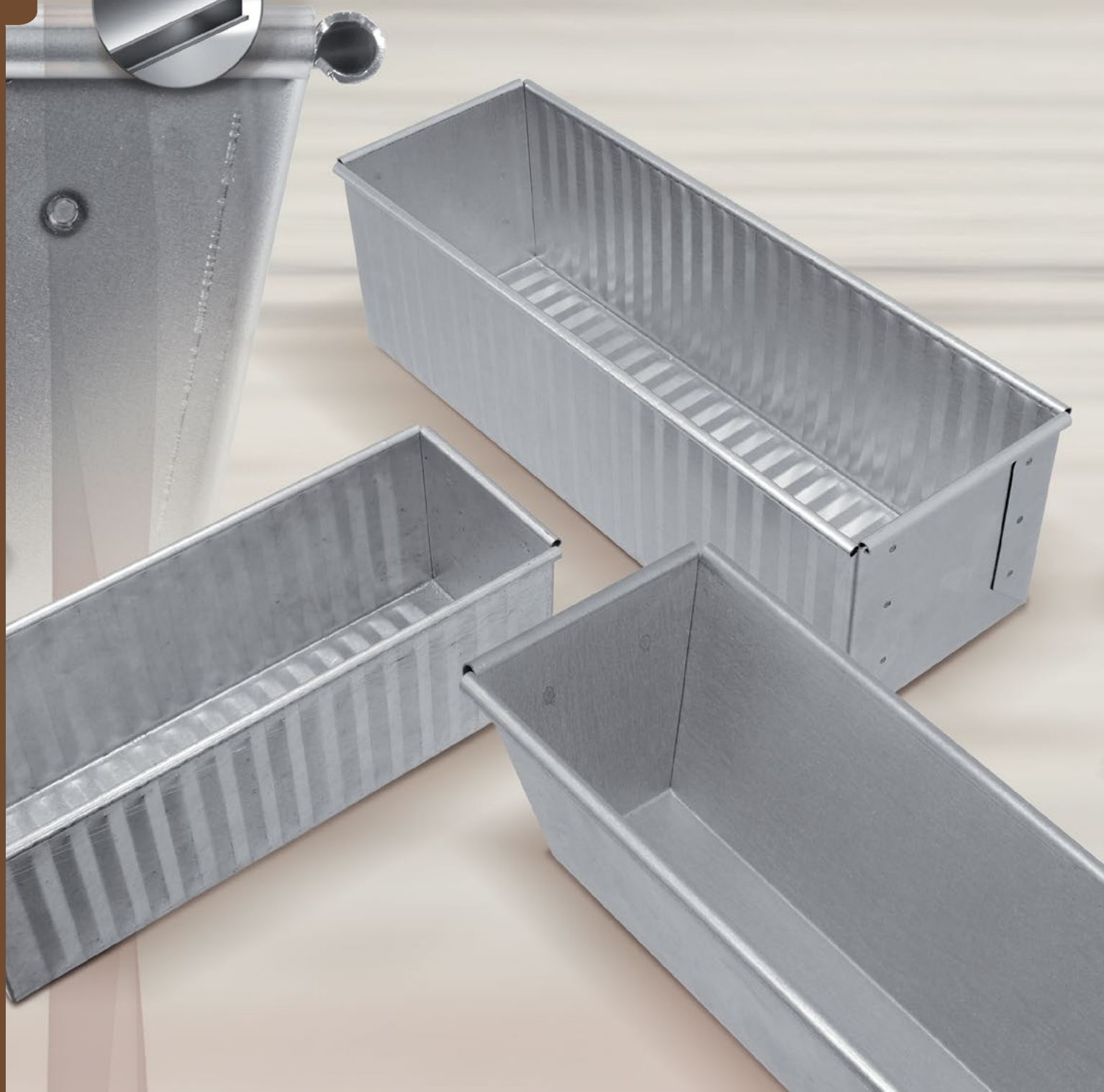
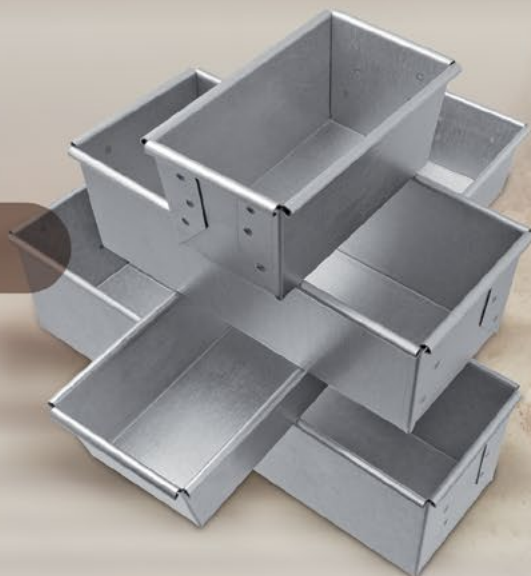
reinforces the mould structure and increases the surface area where the dough and the mould are in contact with each other.



BENT BAKING MOULDS

AluSteel

Manufactured from AluSteel using precise folding and welding technique.



BENT BAKING MOULDS

on request

Do you need a mould perfectly suited to your needs?

Contact the MAGOREX Sales Team.

We can make forms to your exact specifications to accelerate and optimise the running of your bakery.

1. Choose the material:

☐

aluminium

☐

AluSteel (steel covered with a layer of aluminium on both sides)

☐

stainless steel

2. Provide the number of moulds ordered [pcs]:

3. Specify the internal dimensions of the mould [mm]:

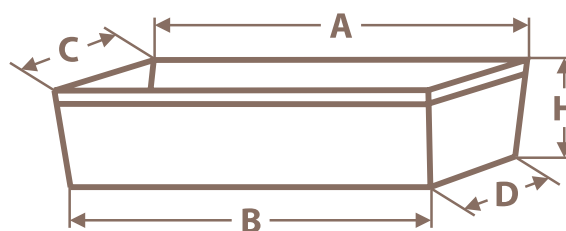
A

B

C

D

H



Please use this form to order trapezoidal-shaped moulds (picture above) only. To order any other moulds, please get in touch with one of our representatives.

BENT BAKING MOULDS

aluminium



aluminium

BENT BAKING MOULDS

stainless steel

MOULDS



stainless
steel

WELDED BAKING MOULDS

aluminium

MOULDS

aluminium





WELDED BAKING MOULDS

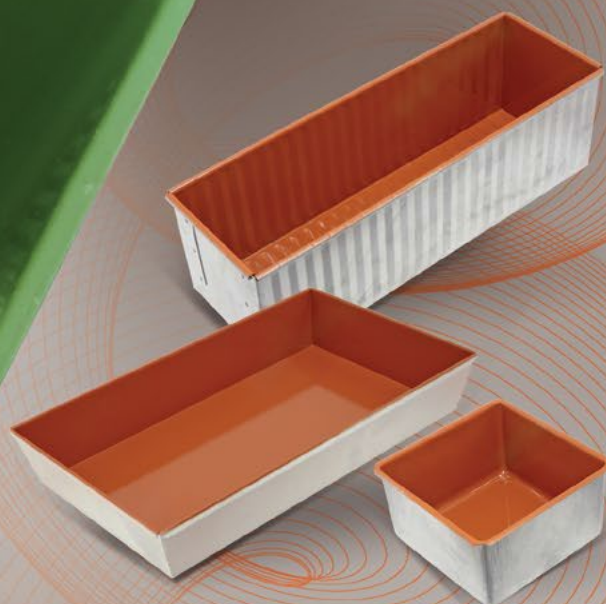
stainless steel



stainless
steel

BAKING MOULDS

with non-stick
coatings







Sets of baking moulds tailored to your needs

Order any type and size.



On request

To discuss your specific requirements, please contact the MAGOREX Sales Team. We can make sets of forms to your exact specifications to accelerate and optimise the running of your bakery. The sets can also be made with matching lids.

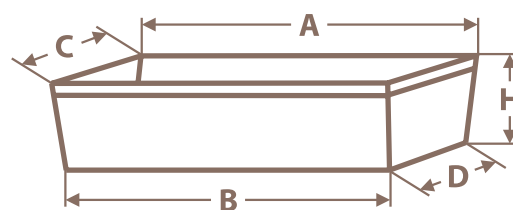
1. Choose the material:

- ☐ aluminium
- ☐ AluSteel (steel covered with a layer of aluminium on both sides)
- ☐ stainless steel

2. Provide the number of moulds ordered [pcs]:

3. Specify the internal dimensions of the mould [mm]:

A B C D H



4. Specify the number of moulds in a set [pcs]:

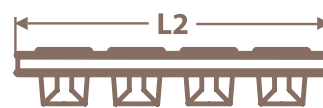
5. Select the type of connecting band

and provide the external length of the set [cm]:

- ☐ adjacent band ☐ protruding band

L1

L2

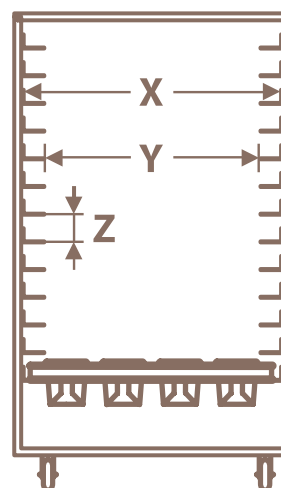


6. Specify the dimensions of the baking trolley [cm]

X

Y

Z



Reduce costs. Use baking trays and moulds with non-stick coatings.

Non-stick coatings, with which **Grantera** baking trays and moulds are covered, have a very low friction coefficient (nearly the same as ice). This prevents the dough from sticking to the tray. This, in turn, reduces the costs connected with greasing and cleaning baking trays and moulds. Baked good rise better when the dough does not stick to the surface if the baking tray and the crust forms at an appropriate rate - evenly golden and crunchy.



The durability of the coating largely depends on the culture of using baking trays and moulds. Non-stick coatings, such as Teflon® have a longer lifespan than silicone coatings. Teflon® keeps its properties even after 2,500 to 4,000 baking cycles. For silicone, the non-stick property decreases after approximately 1,000 to 1,500 baking cycles.

Baking trays and moulds with non-stick **Grantera** coatings:

- are resistant to both high and low temperatures,
- dough does not stick to baking trays or moulds,
- have high abrasion resistance,
- are resistant to chemicals and UV radiation,
- are approved for use in the food industry,
- have been successfully used by Polish bakers for over a decade.





Servicing: renovation
of silicone coatings.

SETS OF BAKING MOULDS

industrial

MOULDS





SETS OF BAKING MOULDS with covers

MOULDS





SETS OF CAKE MOULDS

MOULDS





SETS OF STRUDEL BAKING MOULDS

aluminium



Number of moulds in a set: 6.

Dimensions of a single mould L x B x H [cm]	Length of the set [cm]	Code
25 x 7.5 x 6	59.5	113013

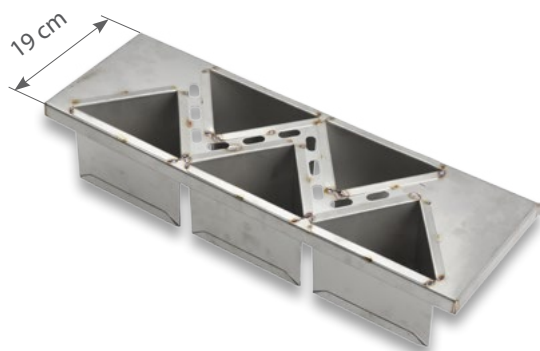


Made of stainless steel



Triangular prism set I
Number of moulds in a set: 5.

Dimensions of a single mould L x B x H [cm]	Length of the set [cm]	Code
16 x 10 x 11	58	112162
16 x 10 x 11	60	112156



Triangular prism set II.
Number of moulds in a set: 5.

Dimensions of a single mould L x B x H [cm]	Length of the set [cm]	Code
16 x 10 x 11	58	112160
16 x 10 x 11	60	112161



Cylinder set.
Number of moulds in a set: 5.

Dimensions of a single mould L x B x H [cm]	Length of the set [cm]	Code
9.5 x 12	58	112157
9.5 x 12	60	112163

metal technology

On request:
other sets
of baking moulds



ROUND MOULDS

aluminium



Dimensions Ø x H [cm]	Code
20 x 2.5	113001
22 x 2.5	113002
24 x 2.5	113003
26 x 2.5	113004
28 x 2.5	113005
30 x 2.5	113006
32 x 2.5	113007
34 x 2.5	113008
36 x 2.5	113009
40 x 2.5	113010
45 x 3.8	113011
50 x 3.8	113012

ROUND MOULDS

AluSteel



Dimensions Ø x H [cm]	Code
28 x 2.5	111599
30 x 2.5	111600
32 x 2.5	111601

ROUND MOULDS

steel



Made from oxidised steel.
Perfect for baking pizza.

Dimensions Ø x H [cm]	Code
20 x 2.5	112310
22 x 2.5	112311
24 x 2.5	112312
26 x 2.5	112313
28 x 2.5	112314
30 x 2.5	112315
32 x 2.5	112316
34 x 2.5	112317
36 x 2.5	112318
40 x 2.5	112319
45 x 3.8	112320
50 x 3.8	112321



BUNDT/VIENNA CAKE TINS

aluminium



With central tube.

Dimensions Ø x H [cm]	Cake weight [kg]	Code
24 x 10	1.2	113014
18 x 9.5	0.75	113015
16 x 8.5	0.5	113016
14.5 x 7.5	0.25	113017
11.5 x 6.5	0.125	113018
9 x 6	0.09	113019



Without central tube.

Dimensions Ø x H [cm]	Cake weight [kg]	Code
9 x 6	0.1	113020

**BUNDT PANS FOR YEAST CAKES**

aluminium



With central tube.

Dimensions Ø x H [cm]	Cake weight [kg]	Code
17 x 10	0.7	113022
14.5 x 13	0.45	113024
15 x 9	0.45	113026
14 x 7	0.2	113028



Without central tube.

Dimensions Ø x H [cm]	Cake weight [kg]	Code
17 x 10	0.75	113021
14.5 x 13	0.5	113023
15 x 9	0.5	113025
14 x 7	0.25	113027

CHIFFON/ANGEL CAKE TINS

aluminium



Diameter Ø [cm]	Code
6	113034
9	113035

TART TINS

aluminium



Dimensions Ø upper / Ø lower x H [cm]	Code
14 / 13 x 2.5	113029
12 / 9.5 x 2.5	113030
10 / 9 x 2.5	113031
9 / 6 x 2.5	113032
7.5 / 6.5 x 2.5	113033

SPONGE TINS

steel



oxidised.

Dimensions Ø x H [cm]	Code
13 x 7	116233
16.5 x 7	116234
18 x 7	116235
18.5 x 7	116236
20 x 7	116237
23 x 7	116238
17 x 8	116239

CREAM HORN TUBES

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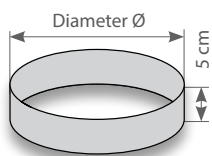


Dimensions Ø upper / Ø lower x L [mm]	Code
30 / 12 x 90	116247
30 / 20 x 100	116248
24 / 16 x 120	116249
35 / 12 x 115	116250
30 / 30 x 135	116251
35 / 12 x 145	116252
25 / 16 x 145	116253
30 / 10 x 165	116254
35 / 5 x 140	116255



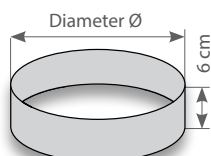
Made of aluminium

Pieces per package: 5. Sheet metal thickness: 2,0 mm.



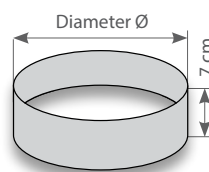
Side height: 5 cm.

Diameter Ø [cm]	Code
8	116001
9	116002
10	116003
11	116004
12	116005
13	116006
14	116007
15	116008
16	116009
17	116010
18	116011
19	116012
20	116013
21	116014
22	116015
23	116016
24	116017
25	116018
26	116019
27	116020
28	116021
29	116022
30	116023
31	116024
32	116025
33	116026
34	116027
35	116028
36	116029
37	116030
38	116031
39	116032
40	116033



Side height: 6 cm.

Diameter Ø [cm]	Code
8	116034
9	116035
10	116036
11	116037
12	116038
13	116039
14	116040
15	116041
16	116042
17	116043
18	116044
19	116045
20	116046
21	116047
22	116048
23	116049
24	116050
25	116051
26	116052
27	116053
28	116054
29	116055
30	116056
31	116057
32	116058
33	116059
34	116060
35	116061
36	116062
37	116063
38	116064
39	116065
40	116066

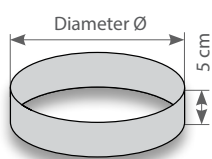


Side height: 7 cm.

Diameter Ø [cm]	Code
8	116067
9	116068
10	116069
11	116070
12	116071
13	116072
14	116073
15	116074
16	116075
17	116076
18	116077
19	116078
20	116079
21	116080
22	116081
23	116082
24	116083
25	116084
26	116085
27	116086
28	116087
29	116088
30	116089
31	116090
32	116091
33	116092
34	116093
35	116094
36	116095
37	116096
38	116097
39	116098
40	116099

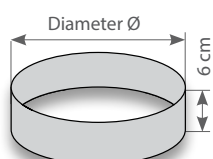
Made of stainless steel

Pieces per package: 5. Sheet metal thickness: 1,5 mm.



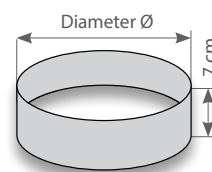
Side height: 5 cm.

Diameter Ø [cm]	Code
8	116100
9	116101
10	116102
11	116103
12	116104
13	116105
14	116106
15	116107
16	116108
17	116109
18	116110
19	116111
20	116112
21	116113
22	116114
23	116115
24	116116
25	116117
26	116118
27	116119
28	116120
29	116121
30	116122
31	116123
32	116124
33	116125
34	116126
35	116127
36	116128
37	116129
38	116130
39	116131
40	116132



Side height: 6 cm.

Diameter Ø [cm]	Code
8	116133
9	116134
10	116135
11	116136
12	116137
13	116138
14	116139
15	116140
16	116141
17	116142
18	116143
19	116144
20	116145
21	116146
22	116147
23	116148
24	116149
25	116150
26	116151
27	116152
28	116153
29	116154
30	116155
31	116156
32	116157
33	116158
34	116159
35	116160
36	116161
37	116162
38	116163
39	116164
40	116165



Side height: 7 cm.

Diameter Ø [cm]	Code
8	116166
9	116167
10	116168
11	116169
12	116170
13	116171
14	116172
15	116173
16	116174
17	116175
18	116176
19	116177
20	116178
21	116179
22	116180
23	116181
24	116182
25	116183
26	116184
27	116185
28	116186
29	116187
30	116188
31	116189
32	116190
33	116191
34	116192
35	116193
36	116194
37	116195
38	116196
39	116197
40	116198



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Sheet metal thickness: 2.0 mm.

Dimensions L x B [cm]	Side height H [cm]	Code
58.5 x 38.5	5	116207
38.5 x 28.5	5	116209
58.5 x 38.5	6	116208
38.5 x 28.5	6	116210



stainless steel

Sheet metal thickness: 1.5 mm.

Dimensions L x B [cm]	Side height H [cm]	Code
58.5 x 38.5	5	116211
38.5 x 28.5	5	116213
58.5 x 38.5	6	116212
38.5 x 28.5	6	116214



aluminium

Sheet metal thickness: 2,0 mm. Side height: 5 cm.

Dimensions L x B [cm]	Side height H [cm]	Code
16 x 16	5	116223
18 x 18	5	116224
20 x 20	5	116225
22 x 22	5	116226
24 x 24	5	116227

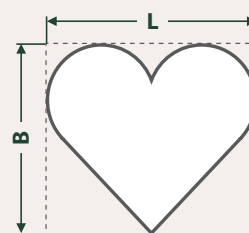


stainless steel

Sheet metal thickness: 1,5 mm. Side height: 5 cm.

Dimensions L x B [cm]	Side height H [cm]	Code
16 x 16	5	116228
18 x 18	5	116229
20 x 20	5	116230
22 x 22	5	116231
24 x 24	5	116232

**SIZES AVAILABLE
ON REQUEST**





CAKE RINGS

IN VARIOUS SHAPES

AND SIZES AVAILABLE ON REQUEST





Hen 1.

Dimensions L x B x H [cm]	Code
6.5 x 11 x 10	113041



Hen 2.

Dimensions L x B x H [cm]	Code
17 x 14.5 x 12.5	113042



Easter Bunny 1.

Dimensions L x B x H [cm]	Code
9 x 6.5 x 20	113039



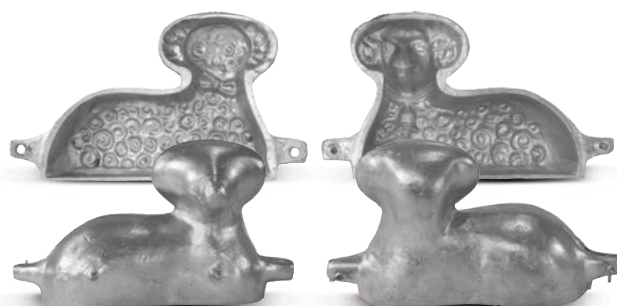
Easter Bunny 2.

Dimensions L x B x H [cm]	Code
23 x 8 x 24	113040



Lamb 1.

Dimensions Ø x H [cm]	Code
15 x 8 x 12	113036



Lamb 2.

Dimensions L x B x H [cm]	Code
21 x 10 x 15	113037



Lamb 3.

Dimensions L x B x H [cm]	Code
27 x 10 x 20	113038



SPECIALTY BAKING TINS

with special shapes

Covered with a non-stick coating on both sides to prevent dough from sticking.



Football pitch.

Dimensions L x B x H [cm]	Code
35 x 24.5 x 4.5	113044



Football.

Dimensions Ø x H [cm]	Code
22 x 11	113043



We recommend
moulds with
SiliRex Red
non-stick
coating



Castro line

Baking trolleys for rotary ovens.



For ovens

MIWE, ROTOTHERM



For ovens

WINKLER



For ovens

AGIV FORNI



For ovens

SVEBA DAHLEN



For ovens

BONGARD 8.63



For ovens

ROTO PASSAT



For ovens

REVENT



Trolleys on request

BAKING TROLLEYS FOR ROTARY OVENS

For MIWE and ROTOTHERM ovens



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	10.9	112172
		16	9.5	112173
		18	8.5	112174
		20	7.6	112175
80 x 66 x 180	80 x 60	14	10.9	112176
		16	9.5	112177
		18	8.5	112178
		20	7.6	112179
98 x 64 x 180	98 x 58	14	10.9	112180
		16	9.5	112181
		18	8.5	112182
		20	7.6	112183

For WINKLER ovens



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	12	112184
		16	10.6	112185
		18	9.4	112186
		20	8.4	112187
80 x 66 x 180	80 x 60	14	12	112188
		16	10.6	112189
		18	9.4	112190
		20	8.4	112191
98 x 64 x 180	98 x 58	14	12	112192
		16	10.6	112193
		18	9.4	112194
		20	8.4	112195

Castro
line

Baking Trolleys on
request



For ROTO PASSAT ovens



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 174.5	78 x 58	14	10.5	112220
		16	9.5	112221
		18	8.5	112222
		20	7.5	112223
80 x 60 x 174.5	80 x 60	14	10.5	112224
		16	9.5	112225
		18	8.5	112226
		20	7.5	112227
98 x 64 x 174.5	98 x 58	14	10.5	112228
		16	9.5	112229
		18	8.5	112230
		20	7.5	112231

For REVENT ovens



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	11.4	112232
		16	10	112233
		18	8.8	112234
		20	7.9	112235
80 x 66 x 180	80 x 60	14	11.4	112236
		16	10	112237
		18	8.8	112238
		20	7.9	112239
98 x 64 x 180	98 x 58	14	11.4	112240
		16	10	112241
		18	8.8	112242
		20	7.9	112243



For SVEBA DAHLEN ovens



Made of stainless steel. Bottom guide.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	11	112200
		16	9.7	112201
		18	8.5	112202
		20	7.8	112203
80 x 66 x 180	80 x 60	14	11	112204
		16	9.7	112205
		18	8.5	112206
		20	7.8	112207

Made of stainless steel. No run-up V32.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	11	111604
		16	9.7	111605
		18	8.5	111606
		20	7.8	111607
80 x 66 x 180	80 x 60	14	11	111608
		16	9.7	111609
		18	8.5	111610
		20	7.8	111611



Made of stainless steel. Upper guide.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	11	112208
		16	9.7	112209
		18	8.5	112210
		20	7.8	112211
80 x 66 x 180	80 x 60	14	11	112212
		16	9.7	112213
		18	8.5	112214
		20	7.8	112215

All our trolleys come
with heat-resistant
casters at no extra cost.



It may be possible
to design and make
trolleys that fit more
than one type of
oven. Please speak to
one of our team for
more details.



For BONGARD 8.63 ovens



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
81 x 66 x 172	80 x 60	14	11.2	112216
		16	9.8	112217
		18	8.7	112218
		20	7.8	112219

For AGIV FORNI ovens



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
75 x 66 x 189.5	80 x 60	14	12	112196
		16	10.7	112197
		18	9.4	112198
		20	8.4	112199

metal technology

HAEM S-GEL

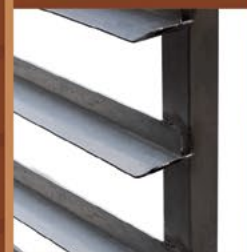
Tried and tested agent for cleaning baking trolleys. It effectively dissolves carbon deposits and removes the baked grime caused by multiple baking cycles. It does not damage the cleaned surfaces and causes no corrosion. Perfect for cleaning steel, stainless steel and aluminium. Biodegradable.



Before



After



HAEM-S GEL is applied to a trolley using a brush and left for ca. 24 hours. The agent sticks and stays in place until carbon deposits soften and detach from the cleaned surface. After rinsing with water the trolley is ready to be used again.

Bun cooling rack



Made of stainless steel.

Dimensions L x B x H [cm]	Number of shelves	Distance between the shelves [cm]	Code
150 x 55 x 155	5	19.5	114043
150 x 55 x 183	6	19.5	114044

V-type bread cooling rack



Made of stainless steel.

Dimensions L x B x H [cm]	Working surface area [m²]	Number of shelves	Distance between the shelves [cm]	Code
155 x 66 x 154	7.9	8	16	114040
155 x 66 x 172	8.9	9	16	114041
155 x 66 x 190	9.9	10	16	114042

Standard bread cooling rack



Made of stainless steel.

Dimensions L x B x H [cm]	Working surface area [m²]	Number of shelves	Distance between the shelves [cm]	Code
150 x 55 x 154	6.00	8	16	114037
150 x 55 x 172	6.75	9	16	114038
150 x 55 x 190	7.50	10	16	114039

metal technology

**Other sizes and
types of cooling
trolleys available
on request**



FAST COOLING using V-type racks



Type Z



Made of stainless steel.

The Z-shaped structure allows for stacking trolleys. Saves room and helps to keep the place orderly.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
60 x 46 x 177	60 x 40	14	11.5	114001
		15	10.7	114002
		16	10.0	114003
		18	8.9	114004
		20	8.0	114005

standard, Type H



Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimen- sions L x B [cm]	Proofing tray dimensions L x B [cm]	Num- ber of she- lves	Distance between the she- lves [cm]	Code
60 x 46.5 x 177.3	60x40	58.5 x 38.5	14	11.5	111406
			15	10.7	111407
			16	10.0	111408
			18	8.9	111409
			20	8.0	111410
78 x 64 x 180	78 x 58	76.5 x 56.5	14	11.4	114047
			15	10.6	114048
			16	10.0	114049
			18	8.8	114050
80 x 66 x 180	80 x 60	78.5 x 58.5	20	7.9	114051
			14	11.4	114052
			15	10.6	114053
			16	10.0	114054
			18	8.8	114055
			20	7.9	114056



Na zamówienie:
inne Dimensions wózków transportowych.

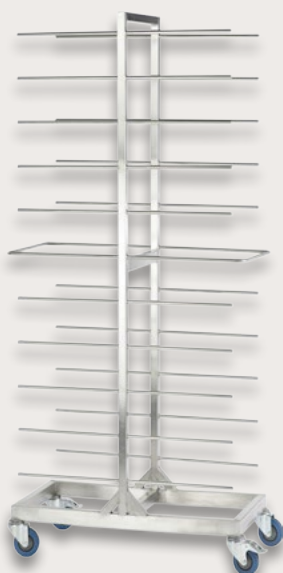
UNIVERSAL TRANSPORT TROLLEYS

Made of stainless steel.
Rod thickness (from which shelves are made): 12 mm.



Single, standard.

Dimensions L x B x H [cm]	Number of levels	Distance between the shelves [cm]	Code
55 x 44 x 181	14	10,3	114009
	15	9,5	114010
	16	8,7	114011
	18	7,6	114012
	20	6,6	114013



Double.

Dimensions L x B x H [cm]	Number of levels	Distance between the shelves [cm]	Code
90 x 44 x 183	14	10,3	114014
	15	9,5	114015
	16	8,7	114016
	18	7,6	114017
	20	6,6	114018

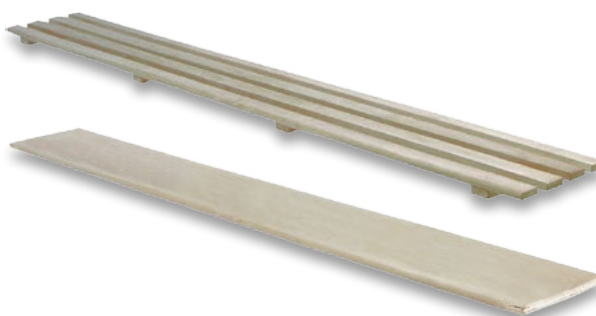
WOODEN BOARD TROLLEYS



Made of stainless steel. Number of levels: 6.
Distance between shelves: 22 cm. Rod thickness (from which
shelves are made): 20 mm.

Dimensions L x B x H [cm]	Board dimensions L x B [cm]	Code
180 x 75 x 170	220 x 30	122016

WOODEN BOARDS



Made of deciduous wood.

Type	Dimensions L x B [cm]	Code
Openwork	220 x 30	122017
Solid	220 x 30	122018





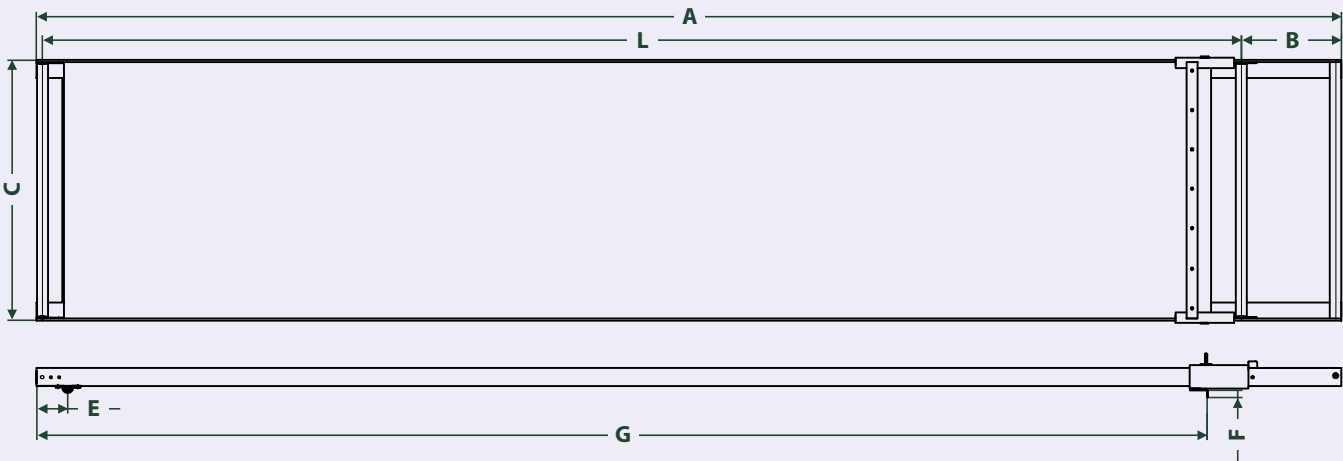
Durable and light structure.
Made of specially prepared aluminium section. Rollers equipped with bearings. Rustless connecting elements.
Durable canvas – 100% cotton.

Dimensions L x B [cm]	Code
190 x 58	122031
200 x 58	122032
210 x 58	122033
220 x 58	122034
230 x 58	122035
240 x 58	122036

Dimensions L x B [cm]	Code
250 x 58	122037
260 x 58	122038
270 x 58	122039
280 x 58	122040
290 x 58	122041
300 x 58	122042

LOADING DEVICES

Order form



We can make loading devices to your exact specifications to accelerate and optimise the running of your bakery. Please complete the form below and contact our Sales Team to discuss your requirements.

Specify the size of your loading device [mm]:

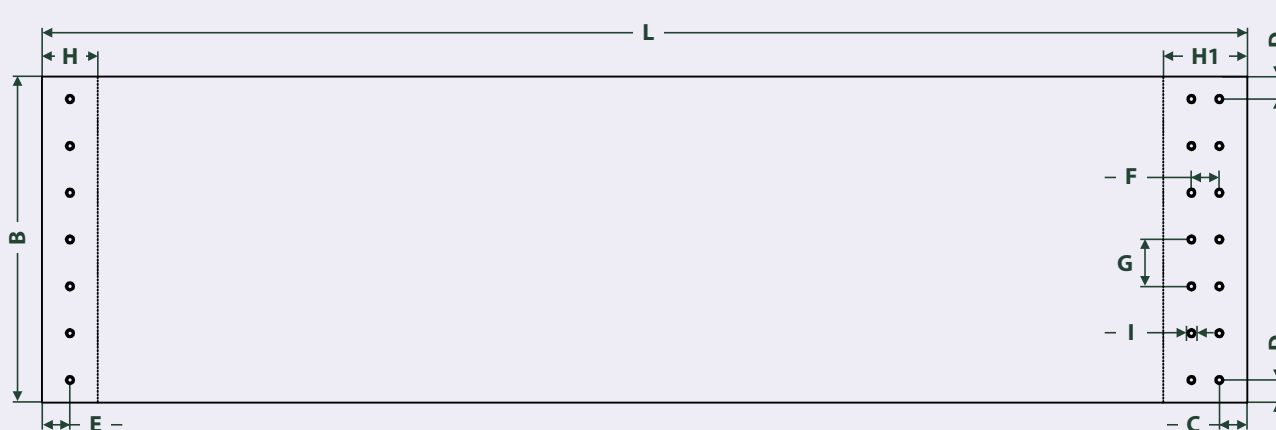
- L** Distance from one axis of the roller to another axis of the roller
- A** Overall length of the device
- C** Width of the device
- B** Distance from the axis of the roller to the beginning of the handle
- G** Distance from the end of the device to the clip
- F** Height of the clip
- E** Distance of the roller from the end of the device



Ingredients: 100% cotton.
Fittings and padded edges as a standard.

CANVASES

Order form



We can make canvasses to your exact specifications and to fit your loading device. Please complete the form below and contact our Sales Team to discuss your requirements.

Specify the size of your loading device [mm]:

<input type="text"/>	L	Overall length of the canvas after unfolding	<input type="text"/>	F	Distance between the axes of the eyelets
<input type="text"/>	B	Width of the canvas	<input type="text"/>	G	Distance between the axes of the eyelets
<input type="text"/>	C	Distance from the axis of the eyelet to the beginning of the canvas	<input type="text"/>	I	Diameter of the eyelet
<input type="text"/>	D	Distance from the axis of the eyelet to the edge of the canvas			
<input type="text"/>	E	Distance from the axis of the eyelet to the end of the canvas			
<input type="text"/>	H	Width of the folding – end of the canvas			
<input type="text"/>	H1	Width of the folding – beginning of the canvas			

TROLLEYS AND LOADING DEVICES

SIZES
AVAILABLE
ON REQUEST

Made to order:
trolleys and loading
devices made to your
specification



Made of stainless steel.
Equipped with casters.
One pull-out shelf. Foldable structure.
Number of shelves: 10.
Distance between shelves: 16 cm.

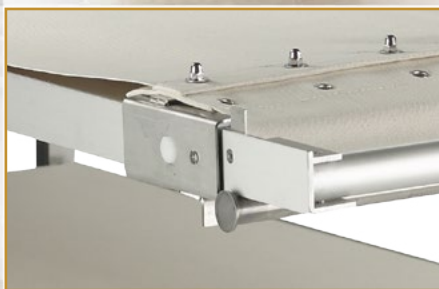
Dimensions L x B x H [cm]	Dimensions of the loading device L x B [cm]	Code
200 x 60 x 185	190 x 58	122019
210 x 60 x 185	200 x 58	122020
220 x 60 x 185	210 x 58	122021
230 x 60 x 185	220 x 58	122022
240 x 60 x 185	230 x 58	122023
250 x 60 x 185	240 x 58	122024
260 x 60 x 185	250 x 58	122025
270 x 60 x 185	260 x 58	122026
280 x 60 x 185	270 x 58	122027
290 x 60 x 185	280 x 58	122028
300 x 60 x 185	290 x 58	122029
310 x 60 x 185	300 x 58	122030



metal technology



Foldable,
for self-assembly..





Made of stainless steel. With casters.
More sizes available on request.

External dimensions L x B x H [cm]	Amount of flour [kg]	Code
44 x 34 x 71,5	50	114021
59 x 44 x 70,5	75	114022
66 x 44 x 77,0	100	114023



Durable and solid wheels.



Rounded bottom makes it easier
to empty the container.



Convenient lid self-locking
in the open position.



Made of stainless steel. For 30 kg sacks.

Dimensions L x B x H [cm]	Number of compart- ments	Code
56 x 50 x 78	2	111782
83 x 50 x 78	3	122051
110 x 50 x 78	4	122052



PLASTIC TRAY TROLLEYS



Made of stainless steel. Trolley with a set of removable plastic trays. Number of bowls: 8. Plastic trays also sold separately.

Dimensions L x B x H [cm]	Trays dimensions L x B x H [cm]	Code
67 x 47 x 173	61 x 44 x 16	114019

PLASTIC BASKETS



Rectangular, made of polyethylene.
Capacity: 25 litres. Suitable for tray trolley no. 14019.

Dimensions L x B [cm]	Code
61 x 44 x 16	121010



TROLLEYS FOR GN CONTAINERS



Stainless steel trolley with a set of GN containers, type 1/1.
Number of GN containers: 5.
Lids are permanently attached to the trolley.
GN containers are also available separately.

Dimensions L x B x H [cm]	GN container dimensions L x B x H [cm]	Code
38 x 53 x 135	32,5 x 53 x 20	114020

FOLDABLE FOOD SERVICE TROLLEYS



Made of stainless steel. Self-assembly required.
More sizes available on request.

Dimensions L x B x H [cm]	Number of shelves	Code
54 x 92 x 86	2	114024
54 x 92 x 86	3	114025

TROLLEYS FOR BREAD BASKET TROLLEYS



Made of stainless steel.
Optionally: welded handle can be added on request.

Dimensions L x B x H [cm]	Basket trolley dimensions L x B x H [cm]	Code
76 x 47 x 150	61 x 41 x 13	114046

PROVING TROLLEYS

More information available on request.



BREAD BASKET TROLLEYS



Made of stainless steel.
Optionally: welded handle can be added on request.

Dimensions L x B x H [cm]	Basket dimensions L x B [cm]	Code
61 x 41 x 13	60 x 40	114045

BAKING TRAY TROLLEYS

For 2-sided baking trays,
cleaned in cleaning machines

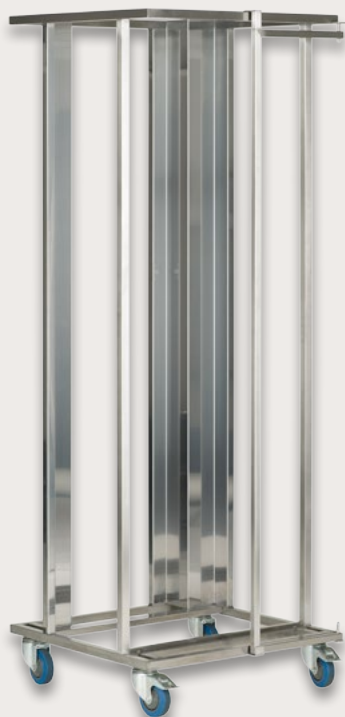


Made of stainless steel.
Maximum trolley load (number of trays): 100.

Baking tray dimensions L x B [cm]	Code
78 x 58	114070
80 x 60	114071
98 x 58	114072

BAKING TRAY TROLLEYS

For storing, transport and drying



Made of stainless steel.
Capacity (number of trays with a side, height 2 cm): 80.

Dimensions L x B x H [cm]	Baking tray dimensions L x B [cm]	Code
63 x 66 x 185	60 x 40	114062
81 x 84 x 185	78 x 58	114063
83 x 86 x 185	80 x 60	114064

TROLLEYS FOR POTS

More information available on request.



TROLLEYS WITH THERMAL INSULATION



Made of stainless steel. All walls of the trolley including the door are insulated using polyurethane foam, 2 cm thick.

Dimensions L x B x H [cm]	Baking tray dimensions L x B [cm]	Number of levels	Code
65.7 x 45.7 x 175.2	60 x 40	13	111094

COVERED TROLLEYS



Made of stainless steel.

Dimensions L x B x H [cm]	Baking tray dimensions L x B [cm]	Number of levels	Code
65 x 47 x 180	60 x 40	15	111826



Dimensions L x B x H [cm]	Baking tray dimensions L x B [cm]	Code
64 x 49 x 160	60 x 40	111780
86 x 72 x 165	78 x 58	111777
86 x 72 x 165	80 x 60	111779
107 x 72 x 165	98 x 58	111778



CASTERS FOR BAKING TROLLEYS



Temperature-resistant wheels.

Caster diameter [mm]	Caster thickness [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	35	-20 / +250	150	112244
100	40	-25 / +280	240	112245



Temperature-resistant sets with an assembly plate.
Fork made of zinc-coated steel.
Hole spacing: 80 x 60 mm.
Hole diameter: 9 mm.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	106	-20 / +250	150	112246
100	130	-25 / +280	240	112247



Temperature-resistant sets with an assembly hole. Fork made of zinc-coated steel.
Hole diameter: 12 mm.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
100	128	-20 / +280	150	112248



On request:
sets of casters with a stainless steel fork (with better thermal properties).

WHEELS FOR TRANSPORT TROLLEYS



Sets with an assembly plate.
Fork made of zinc-coated steel.
Hole spacing: 80 x 60 mm.
Hole diameter: 9,6 mm.
Without a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114026
100	128	-30 / +80	150	114027
125	156	-30 / +80	150	114028



Sets with an assembly plate.
Fork made of zinc-coated steel.
Hole spacing: 80 x 60 mm.
Hole diameter: 9,6 mm.
With a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114029
100	128	-30 / +80	150	114030
125	156	-30 / +80	150	114031



Sets with an assembly hole.
Fork made of zinc-coated steel.
Hole diameter: 12,3 mm.
Without a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114032
100	128	-30 / +80	150	114033



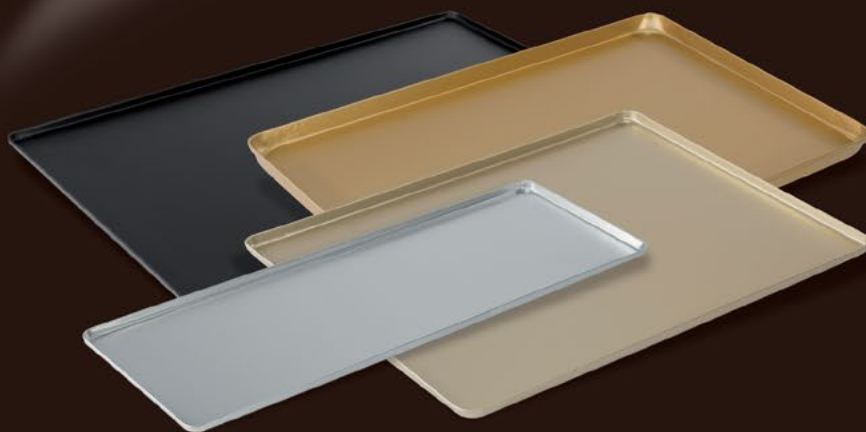
Sets with an assembly hole.
Fork made of zinc-coated steel.
Hole diameter: 12,3 mm.
With a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114034
100	128	-30 / +80	150	114035



DISPLAY TRAYS





The silver surface of trays is the basic version of tray finishing. During production, the surface is subject to etching. As a result of this process, the aluminium has an even silver colour and the metal does not stain hands.



The surface area of gold and champagne trays is achieved through special processing during the manufacturing process. First, aluminium is etched and next anodised, which protects it against corrosion and increases surface resistance. In the final stage, trays undergo chemical dyeing.



The surface of black trays is powder-coated to achieve a satin smooth finish for best aesthetic effect.

The tray surface is scratch-resistant. The paint does not chip even upon impact or if dents appear.



aluminium

Made of aluminium, 0.9 mm thick (for 60x40 and 60x20 trays) and 0.8 mm (the remaining ones). Four sided. Folded edges make the tray more rigid and stronger.

Silver etched, side 1 cm.

Dimensions L x B [cm]	Code
40 x 25	110010
40 x 30	110008
48 x 32	110006
60 x 20	110004
60 x 40	110002

Silver etched, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110009
40 x 30	110007
48 x 32	110005
60 x 20	110003
60 x 40	110001

Anodised champagne, side 1 cm.

Dimensions L x B [cm]	Code
40 x 25	110020
40 x 30	110018
48 x 32	110016
60 x 20	110014
60 x 40	110012

Anodised champagne, side 2

Dimensions L x B [cm]	Code
40 x 25	110019
40 x 30	110017
48 x 32	110015
60 x 20	110013
60 x 40	110011



Anodised gold, side 1 cm.

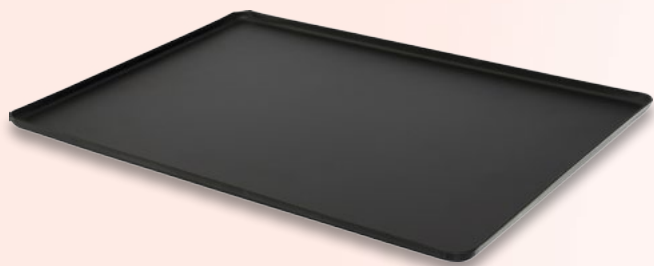
Dimensions L x B [cm]	Code
40 x 25	110030
40 x 30	110028
48 x 32	110026
60 x 20	110024
60 x 40	110022

Anodised gold, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110029
40 x 30	110027
48 x 32	110025
60 x 20	110023
60 x 40	110021

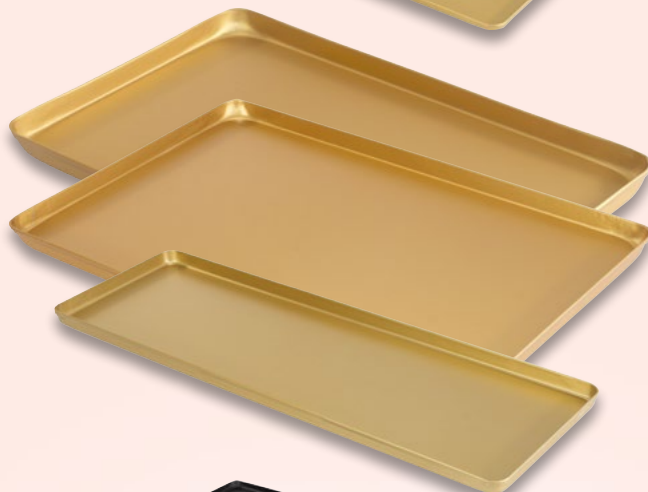
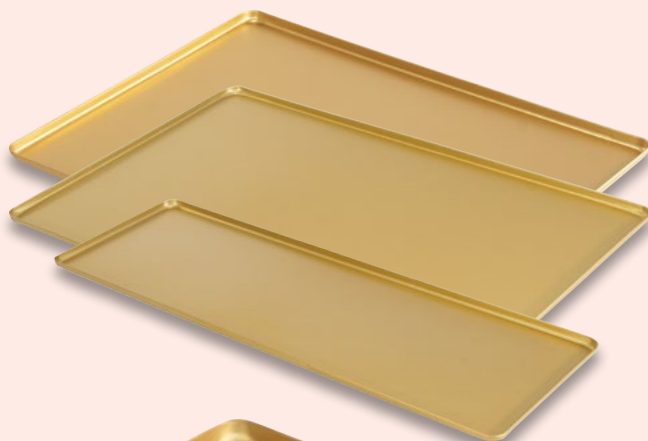
Painted black, side 1 cm

Dimensions L x B [cm]	Code
40 x 25	110040
40 x 30	110038
48 x 32	110036
60 x 20	110034
60 x 40	110032



Painted black, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110039
40 x 30	110037
48 x 32	110035
60 x 20	110033
60 x 40	110031



Aluminium display trays with curved corners

The most hygienic solution. The curved corners make it easier to keep it clean. No welds. Edges cut with laser precision. Made from a single sheet of aluminium. Anodised surface in golden, champagne, etched silver or black colour.





New in !

- Available in any size.
- Made to fit your shop's display perfectly.
- Thanks to the computerised production technology and laser processing, MAGOREX can deliver the exact solution you need.

DISPLAY TRAYS BENT AND WELDED

aluminium



Made of aluminium, 1.00 mm thick.
three sided, side height: 2 cm.
Trays are bent and welded at the corners. All edges are double-folded, which makes the trays rigid and stable.

Finish	Dimensions L x B [cm]	Code
Silver etched	60 x 40	110041
Anodised champagne	60 x 40	110043
Anodised gold	60 x 40	110042
Painted black	60 x 40	110044

stainless steel

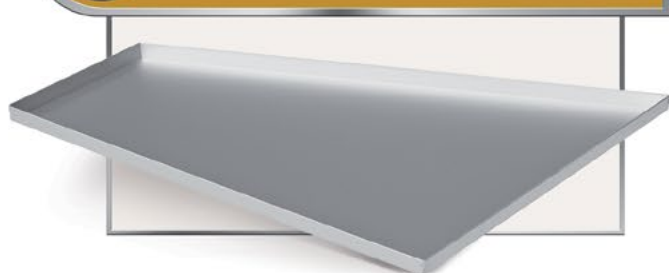


Made of stainless steel, 1.0 mm thick. Three and four sided, side height: 2 cm. Trays are bent and welded at the corners. All edges are double-folded, which makes the trays rigid and stable.

Finish	Dimensions L x B [cm]	Code
3 -sided	40 x 30	110060
	60 x 40	110059
4 -sided	40 x 30	110058
	60 x 40	110057



It is possible to make trapezium-shaped trays – practical and elegant solution for corner or semi-circle table tops.



PRALINE DISPLAY TRAYS

aluminium

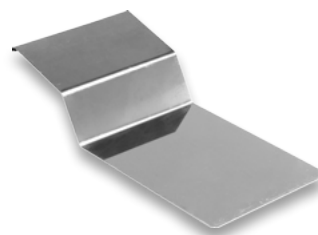


Made of aluminium, 1.0 mm thick. Folded sides at 45°.

Finish	Dimensions L x B [cm]	Code
Silver etched	13.5 x 27.5	111066
	17.5 x 27.5	111067
Anodised champagne	13.5 x 27.5	111602
	17.5 x 27.5	111603
Anodised gold	13.5 x 27.5	111068
	17.5 x 27.5	111069

DISPLAY CAKE SERVERS

Made of stainless steel



Dimensions L x B [cm]	Code
12 x 6	115026
14 x 10	115027

CONE STANDS

Made of stainless steel



Dimensions L x H [cm]	Hole diameters Ø [cm]	Code
20 x 12	3.0 / 4.0 / 4.6	121112

DISPLAY STANDS FOR BREADROLLS AND BAGUETTES

aluminium



Number of cavities: 7.

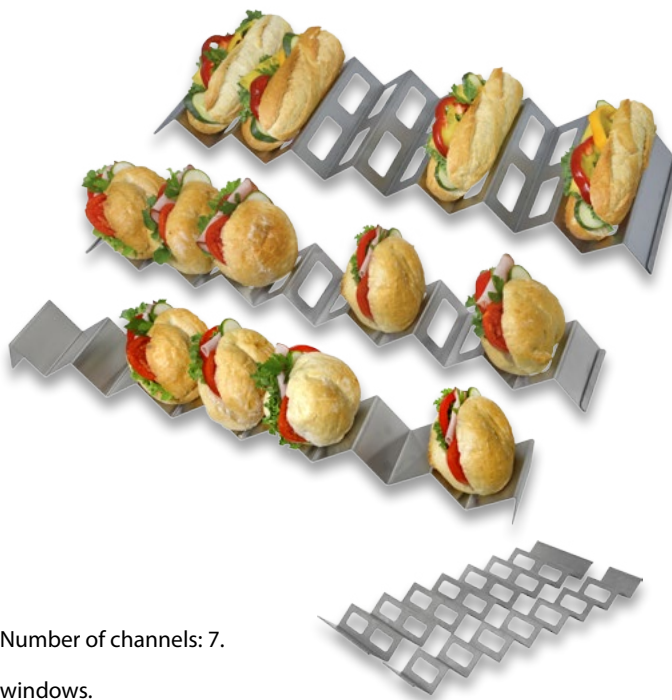
Diameter of perforation holes: 3 mm.

Finish	Dimensions L x B [cm]	Code
Silver etched	58 x 8.5	111426
	58 x 17	111427
Anodised champagne	58 x 8.5	111422
	58 x 17	111423
Anodised gold	58 x 8.5	111411
	58 x 17	111412
Painted black	58 x 8.5	110064
	58 x 17	110065

Solid. Without perforation.

Finish	Dimensions L x B [cm]	Code
Silver etched	58 x 8.5	111428
	58 x 17	111429
Anodised champagne	58 x 8.5	111424
	58 x 17	111425
Anodised gold	58 x 8.5	111413
	58 x 17	111414
Painted black	58 x 8.5	110080
	58 x 17	110081

Stainless steel



Number of channels: 7.

windows.

Dimensions L x B [cm]	Code
58 x 8.5	110066
58 x 17	110067

Solid. Without perforation.

Dimensions L x B [cm]	Code
58 x 8.5	110082
58 x 17	110083



Other sizes and display solutions available on request.

TRADITIONAL CAKE STANDS

Made of stainless steel



Round plates.

Plate diameter Ø [cm]	Number of tiers	Code
24 / 30 / 35	3	115007
18 / 24 / 30 / 35	4	115008
18 / 24 / 30 / 35 / 40	5	115009

CAKE STANDS, WITH PILLARS

Made of stainless steel

Feet included. Pillar height: 7 cm.
Pillar diameter: 8 mm.

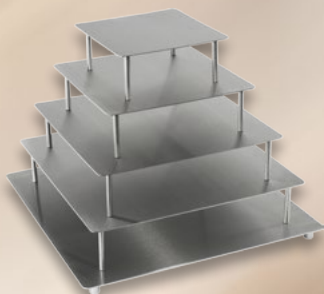


Pillars can be made
in different sizes on
request.



Round plates.

Plate diameter Ø [cm]	Number of tiers	Code
24 / 30 / 35	3	115001
18 / 24 / 30 / 35	4	115002
18 / 24 / 30 / 35 / 40	5	115003



Square plates.

Plate sizes L x B [cm]	Number of tiers	Code
24x24 / 30x30 / 35x35	3	115004
18x18 / 24x24 / 30x30 / 35x35	4	115005
18x18 / 24x24 / 30x30 / 35x35 / 40x40	5	115006

THERMAL CONTAINERS

for cakes on stands



Made of polystyrene.
Delivered without a stand.
For traditional cake stands.

Number of stand tiers	Code
3 or 4	115010



PARTS FOR CAKE STANDS

Made of stainless steel



Type	Code
Round plates (Ø 18 cm)	115015
Round plates (Ø 24 cm)	115016
Round plates (Ø 30 cm)	115017
Round plates (Ø 35 cm)	115018
Round plates (Ø 40 cm)	115019
Post (Ø 4 x 17.4 cm)	115020
Allen bolt	115021
Stop buffer	115022

CAKE STANDS, VARIOUS SHAPES

Made of stainless steel



Rosette 3.

Plate diameter Ø [cm]	Number of tiers	Code
24.5 / 30.5 / 33	3	115011



Rosette 4.

Plate diameter Ø [cm]	Number of tiers	Code
24.5 / 30.5 / 30.5 / 35.5	4	115012



Heart. Includes matching heart-shaped cake rings.

Side H [cm]	Number of tiers	Code
51	3	111274



Cascade.

Plate diameter Ø [cm]	Number of tiers	Code
18 / 24.5 / 30.5 / 35.5 / 40	5	115014



Banana.

Plate diameter Ø [cm]	Number of tiers	Code
28 / 28 / 28 / 28	4	115013

CUPCAKE STANDS

Made of stainless steel



Accommodates 21 cupcakes.. Hole diameter: 6 cm.

Plate diameter Ø [cm]	Number of tiers	Code
25 / 30 / 35	3	115028

FOOD INDUSTRY TABLES

made of stainless steel, Made to order



Work table, no shelf



Work table, no shelf, wheels



Work table, tubular shelf



Work table, tubular shelf, wheels



Work table, solid shelf



Work table, solid shelf, wheels



Table with splash back, no shelf



Table with splash back, no shelf, drawer



Table with splash back, no shelf, three drawers



Table with splash back, tubular shelf



Table with splash back, tubular shelf, drawer



Table with splash back, two tubular shelves



Table with splash back, u-shaped bar shelf



Table with splash back, u-shaped bar shelf, drawer



Table with splash back, two u-shaped bar shelves



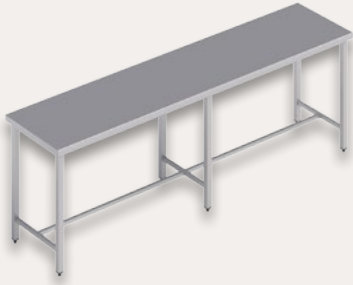
Table with splash back, solid shelf



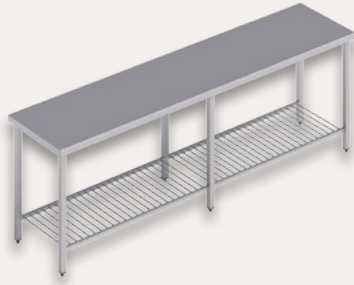
Table with splash back, solid shelf, drawer



Table with splash back, two solid shelves



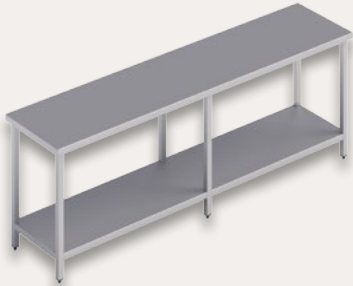
Work table, no shelf



Work table, tubular shelf



Work table, u-shaped bar shelf



Work table, solid shelf

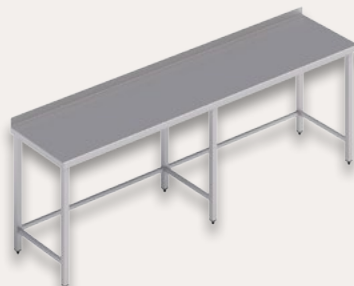


Table with splash back, no shelf

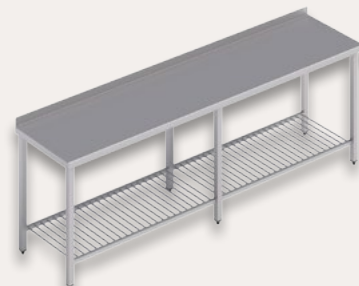


Table with splash back, tubular shelf



Table with splash back, two tubular shelf



Table with splash back, u-shaped bar shelf



Table with splash back, two u-shaped bar shelf



Table with splash back, solid shelf



Table with splash back, two solid shelves

Table with splash back, no shelf,
beech wood table topTable with splash back, tubular shelf, beech
wood table topTable with splash back, u-shaped bar shelf,
beech wood table topTable with splash back, solid shelf,
beech wood table top

PROFESSIONAL WORK TABLES

Stainless steel frame with a stone table top

- On request, we can make different sized frames and stone table tops made of quartzite, marble or granite.



- Table tops with smooth surface made especially to suit the needs of a bakeries and patisseries. Durable and easy to keep clean.



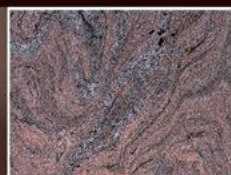
Madura Gold granite



Kashmir Gold granite



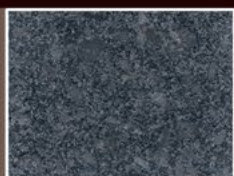
Harmonia Altay quartzite



Paradiso granite



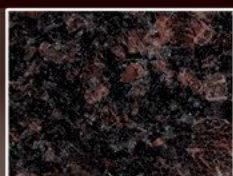
Taurus quartzite



Steel Grey granite



Red Multi Color granite



Tan Brown granite



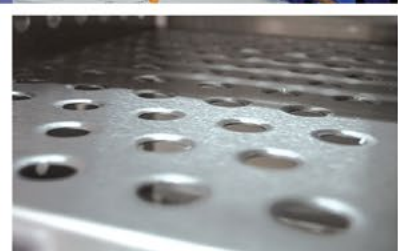
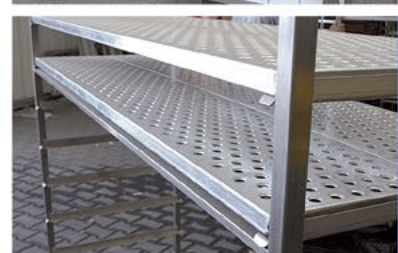
Vesta Negro quartzite



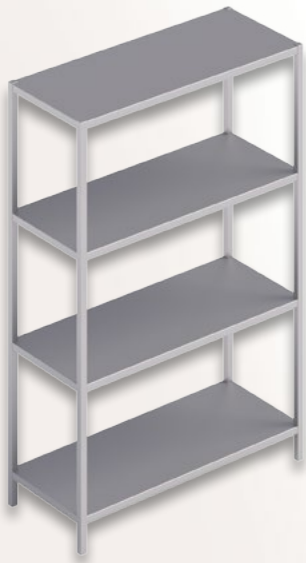


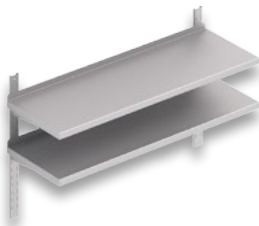







Absolut Black granite

STAINLESS STEEL FURNITURE

made to order



Made of stainless steel, Made to order

	 <div>Single drawer</div>	 <div>Wall shelf</div>
	 <div>Wall shelving</div>	 <div>Wall shelving</div>
 <div>Hanging cabinet, hinged doors</div>	 <div>Central hood, box type, grease catchers</div>	 <div>Wall hood, slanting, grease catchers</div>
 <div>Cupboard, sliding doors</div>	 <div>Cupboard, hinged doors</div>	 <div>Trolley with thermal insulation</div>



One chamber sink,
no shelf



One chamber sink,
solid shelf



One-chamber basin



Two chamber sink,
no shelf



Two chamber sink,
solid shelf



Two-chamber basin

HANDS FREE KNEE-OPERATED SINKS



Made of stainless steel.
Knee-operated.
Water outflow height: 150 mm.
Complete with the full water mixing and operating device, valves, hoses, assembly kit and siphon.

External dimensions of the tap
L x B x H [cm]

41 x 47 x 28

Code

121129



Made of stainless steel.
Controlled by photocell.
Water outflow height: 140 ÷ 180 mm.
Power supply: 24 V DC from a power supply device.
Sensor range: 0 ÷ 30 cm. Nominal pressure: 0,1 ÷ 0,8 MPa.
Average flow: 12 l/min. Complete with the full water mixing and operating device, valves, hoses, assembly kit and siphon.

External dimensions of the tap
L x B x H [cm]

41 x 47 x 23

Code

121128

DOUGHNUT FILLERS

automatic

Starting up: proximity sensor. Electronic control: panel for setting the amount of dispensed filling. Power supply voltage: 230 V 50 Hz. Safety system: 0.63 A fuse. Power: 80 W. In accordance with CE standards. Manufacturer's warranty: one year.



Type	Ref.	Code
filler with a conical funnel (capacity 7 l)	1	118001
filler with a cylindrical funnel (capacity 14 l)	2	111844
conical funnel (capacity 7 l)	3	111851
pump	4	111852
conical funnel (capacity 7 l) with a pump	3 + 4	111853
cylindrical funnel with a clamp and lid (capacity 14 l)	5	111845
cylindrical funnel (capacity 14 l) with a pump	5 + 4	111846

DOUGHNUT FILLER NOZZLES



Type	Diameter [mm]	Ref.	Code
croissant nozzle (4 spouts)	6	6	111580
straight triple nozzle (3 spouts)	6	7	111581
cream horn/eclair nozzle (length 127 mm)	12	8	111582
90° doughnut nozzle	6	9	111583
straight doughnut nozzle	8	10	111584
45° doughnut nozzle	20	11	111585
straight double nozzle (2 spouts)	8	12	111598

manual with container base



Single.
Filling quantity can be manually adjusted.

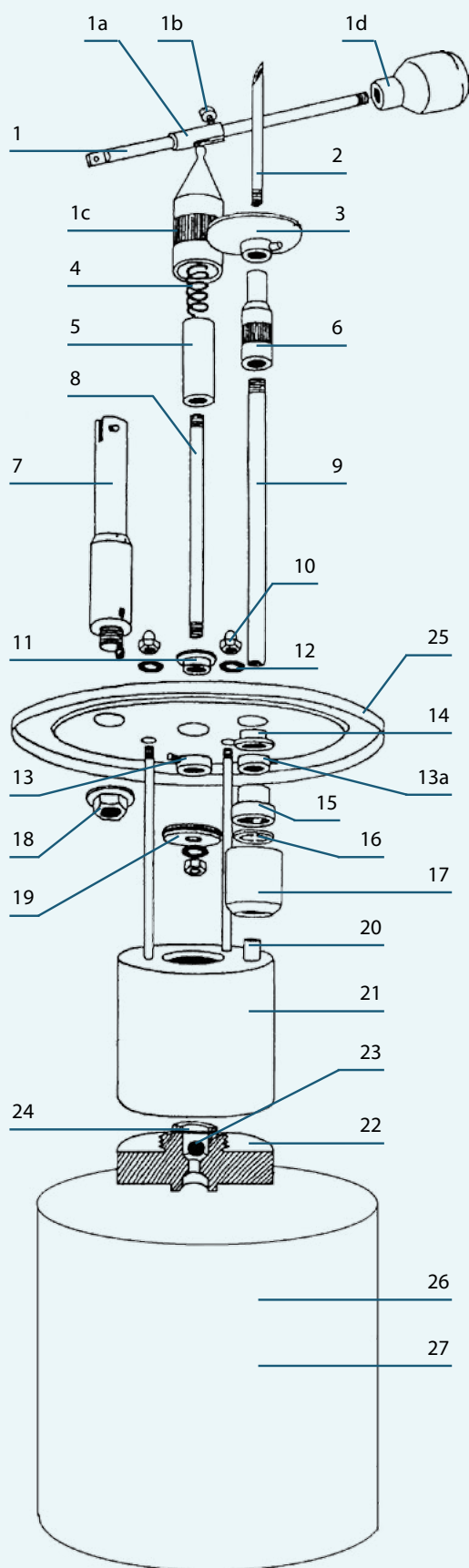
Capacity (litres)	Maximum filling dosage [g]	Code
5	up to 10 g	118003

Part	Ref.	Code
lever	1	118005
lever fixing sleeve	1a	118006
screw for the fixing sleeve	1b	118007
lever base	1c	118008
knob	1d	118009
dispensing nozzle	2	118010
support disc	3	118011
spring	4	118012
spring casing	5	118013
reduction	6	118014
lever mounting	7	118015
piston arm	8	118016
feeding tube	9	118017
dome nut	10	118018
upper reduction sleeve	11	118019
washers	12	118020
adjusting ring	13	118021
support ring	13a	118022
lower reduction sleeve	14	118023
upper check valve casing	15	118024
check valve	16	118025
lower check valve casing	17	118026
flange washer	18	118027
piston	19	118028
reduction	20	118029
piston body	21	118030
piston body nut	22	118031
check valve / ball	23	118032
cotter pin	24	118033
cover	25	118034
single filler container	26	118035
double filler container	27	118036

EQUIPMENT



Direct from manufacturer, Warranty,
Service, Spare parts,



Double.
Filling quantity can be manually adjusted.

Capacity (litres)	A portion of the filling [g]	Code
7	up to 10 g	118004



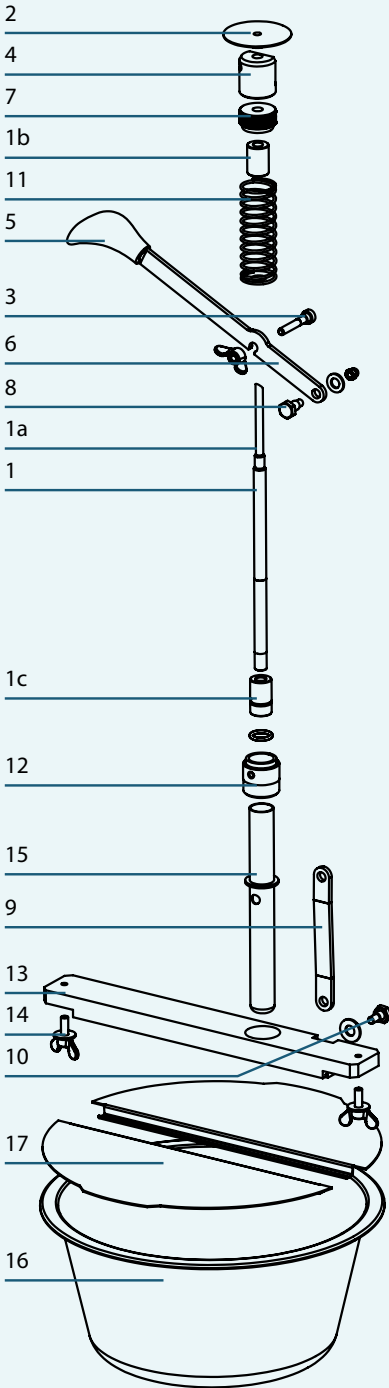
DOUGHNUT FILLERS

manual with bowl base

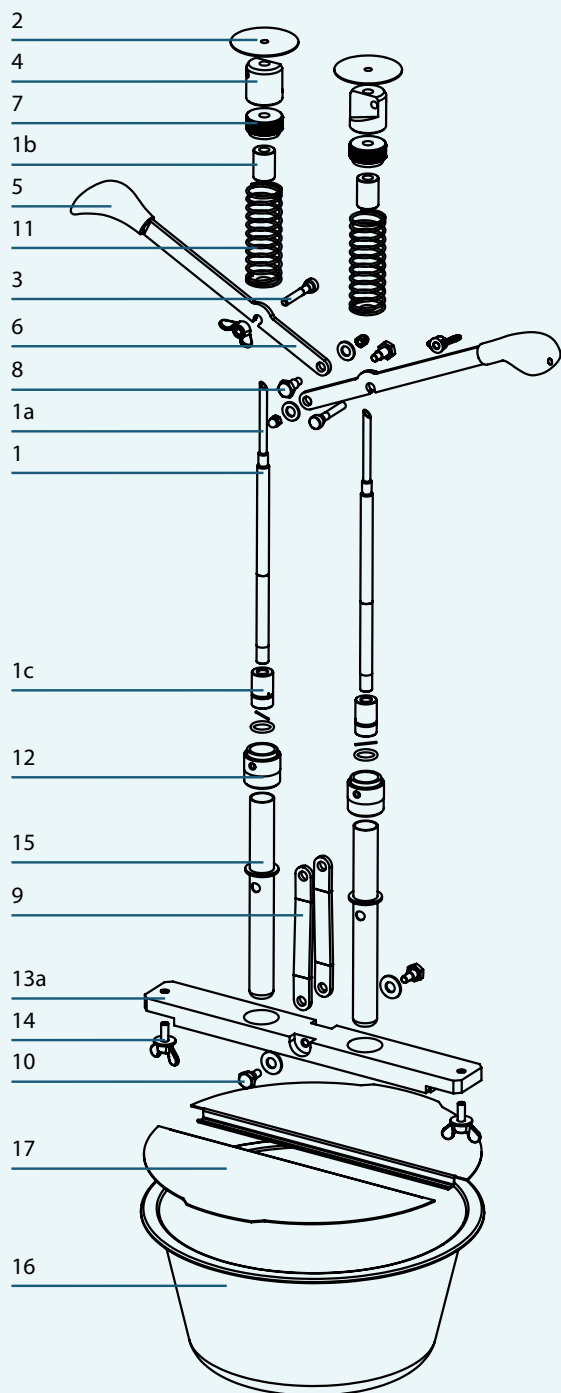


Single.
Filling quantity can be manually adjusted.

Capacity (litres)	A portion of the filling [g]	Code
5	up to 10 g	118037



Part	Ref.	Code
piston	1	118039
dispensing nozzle	1a	118040
piston guide - piston part	1b	118041
piston valve - piston part	1c	118042
plate	2	118043
lever arm fixing screw	3	118044
lever guide	4	118045
holder	5	118046
lever arm	6	118047
knurled nut	7	118048
screw connecting the arm with the lever support	8	118049



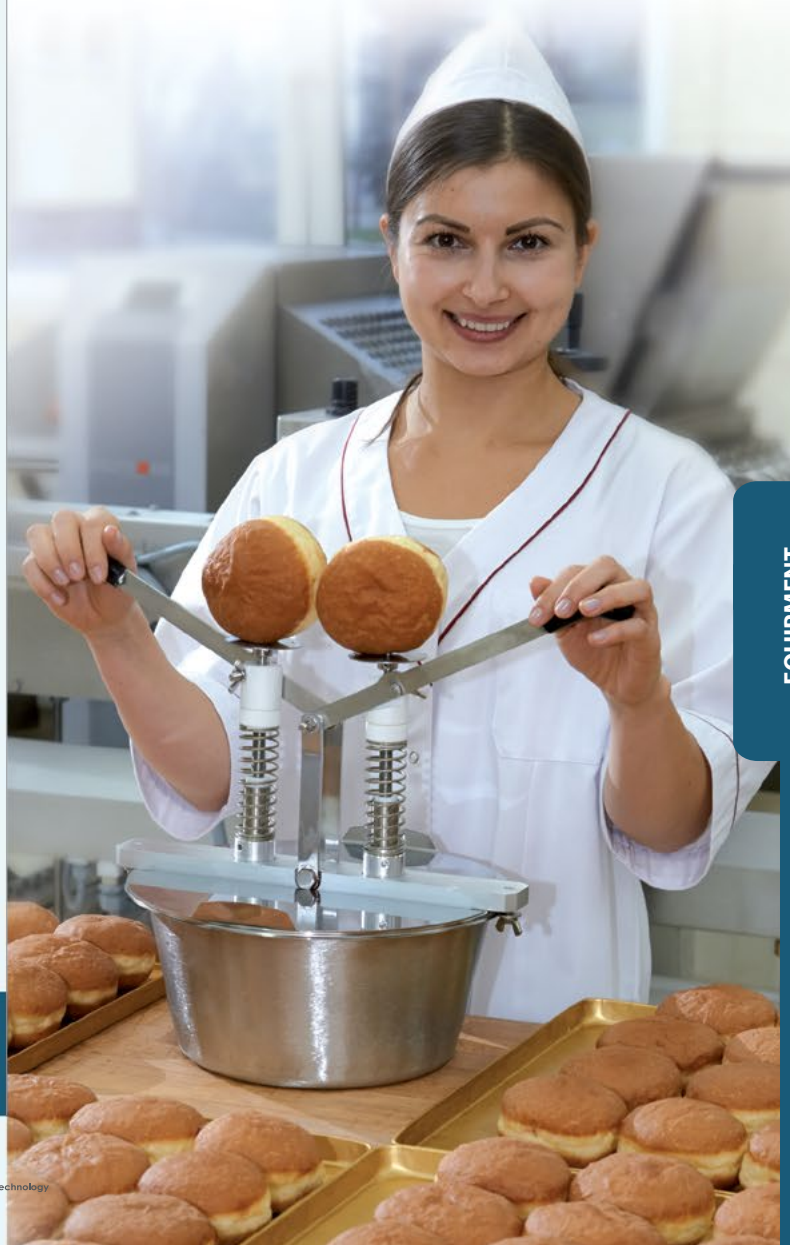
Part	Ref.	Code
lever support	9	118050
lever support fixing screw	10	118051
spring	11	118052
cylinder ring	12	118053
filling mechanism bridge - single	13	118054
filling mechanism bridge - double	13a	118055
bridge fixing butterfly screw	14	118056
cylinder	15	118057
5-litre bowl	16	118058
cover	17	118059

Direct from manufacturer, Warranty,
Service, Spare parts,



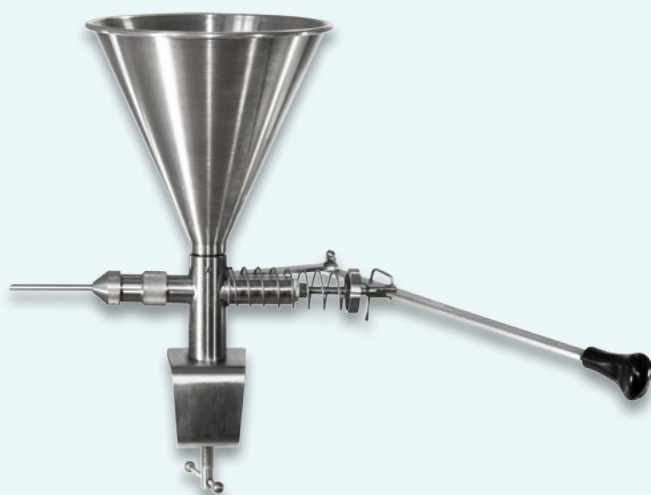
Double.
Filling quantity can be manually adjusted.

Capacity (litres)	A portion of the filling [g]	Code
5	up to 10 g	118038



DOUGHNUT FILLERS

manual, free standng



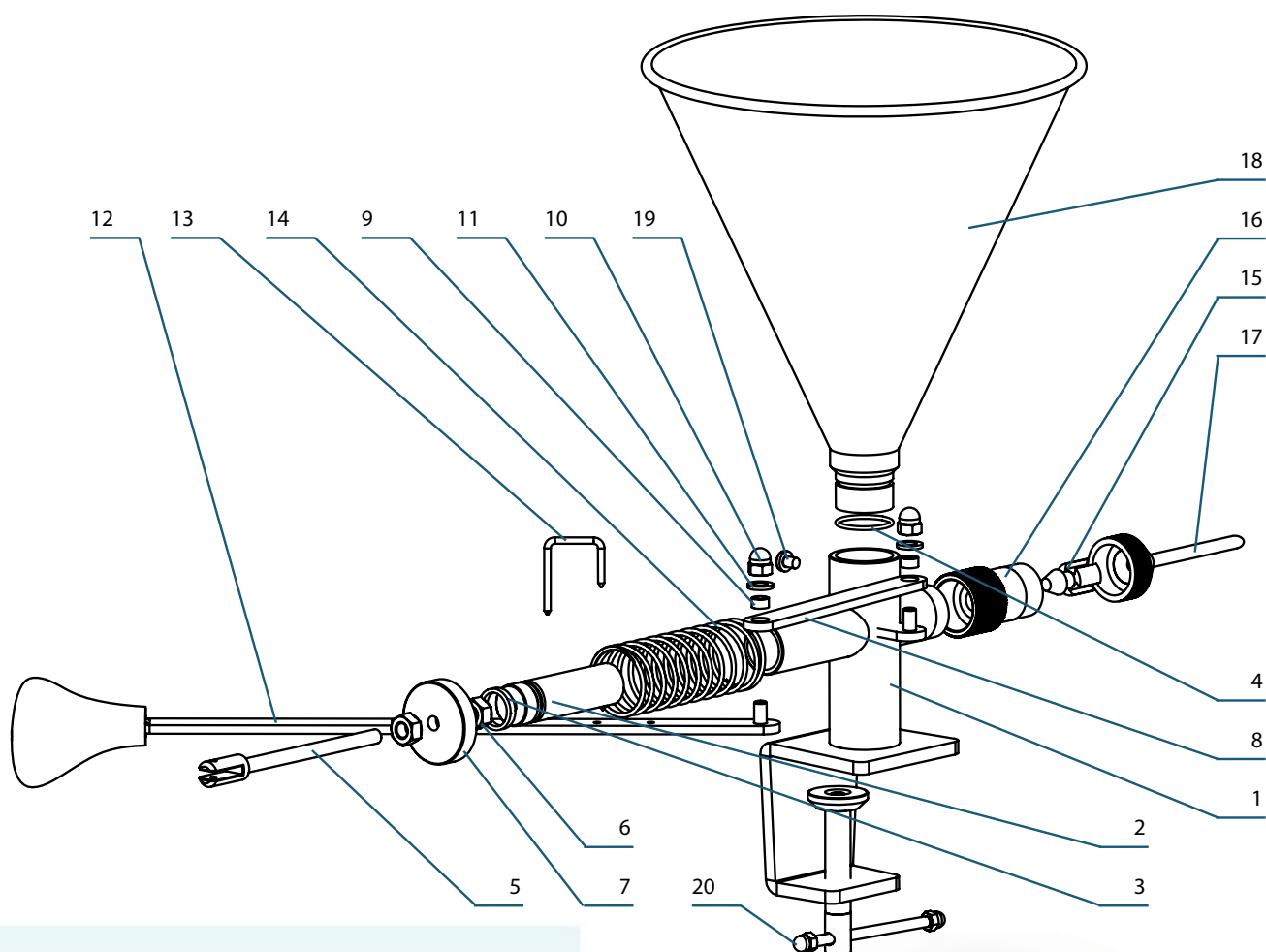
Single.
Filling quantity can be manually adjusted.

Capacity (litres)	A portion of the filling [g]	Code
2	up to 10 g	118002

EQUIPMENT



Direct from manufacturer, Warranty,
Service, Spare parts,



Part	Ref.	Code
body	1	111363
piston	2	111364
O-ring 16 x 1.8	3	111365
O-ring 18 x 1.8	4	111366
piston rod	5	111367
M8 nut	6	111368
back nut of a spring	7	111369
arm	8	111370
sleeve	9	111371
M6 acorn nut	10	111372
Ø 6.6 washer	11	111373
lever	12	111374
cotter pin	13	111375
spring	14	111376
return valve	15	111377
valve seat	16	111378
dosing nozzle	17	111379
funnel	18	111380
cross screw M5x6	19	111381
press bolt	20	111382

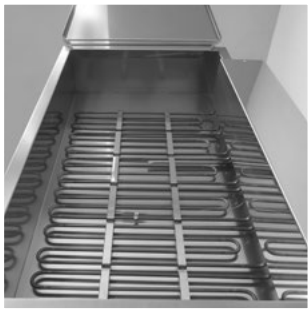




DOUGHNUT FRYERS

Electronic temperature adjustment. Simple construction. Includes two heavy duty wire baskets and a submerger screen. Thermostatic control. Power supply voltage: 400 V. Power: 10 kW. In accordance with CE standards. Up to 60 doughnuts fried at any one time. Side drip tray (can be attached to the right or left hand side of the fryer).

External dimensions with a side drip tray L x B x H [cm]	Code
100 x 50,5 x 108,1	111070



DOUGHNUT FRYERS

Made to order



HAEM LIQUID CLEANER

specialist baking equipment cleaner

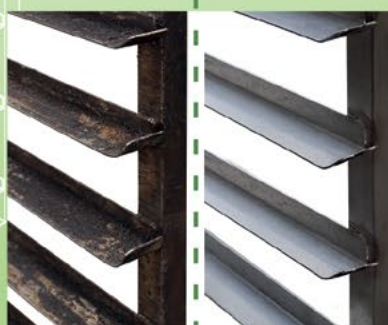


Special, biodegradable agent for cleaning burnt trays and baking moulds used in the food industry. Effective in dissolving and removing carbon deposits created when baking. Safe, does not damage the cleaned surfaces and causes no corrosion. Perfect for cleaning steel, stainless steel and aluminium. After application, filtered liquid can be reused multiple times.

Capacity [litre]	Container type	Code
20	canister	114077
30	canister	114078
60	canister	114079
200	barrel	114080

HAEM GEL

baking trolley cleaner



Before

After

Special, biodegradable agent for cleaning dirty trolleys used in the foodstuffs industry. Effective in dissolving and removing carbon deposits created after multiple baking cycles. Safe, does not damage the cleaned surfaces and causes no corrosion. Perfect for cleaning steel, stainless steel and aluminium.

Capacity (litre)	Container type	Code
1	bottle	114112

**1.** Tray with carbon deposits.**2.** Tray is placed in the HAEM liquid bath.**3.** Clean tray is taken out of the HAEM bath.**4.** Treated trays are left to drip and dry.**5.** Carbon deposits treated with HAEM are easily washed off with water.**6.** Trays before and after the HAEM treatment.

TUBS FOR CLEANING TRAYS AND MOULDS

Made to order stainless steel tubs with thermal insulation, Made to order



Horizontal insert. Adjustable heater power: 2.5 KW.
Power supply voltage: 230 V. Capacity: approx. 170 litres.
Total height (tank with a frame and wheels): 85 cm.

Internal dimensions of the tank L x B x H [cm]	Approx. capacity (number of baking trays)	Code
105 x 62 x 31	2 -sided (98 x 58 cm): 22	114090
	3 -sided (98 x 58 cm): 16	
	3 -sided (60 x 40 cm): 30	



Before

After

24-48h



Vertical insert. Adjustable heater power: 5 KW.
Power supply voltage: 400 V. Capacity: approx. 300 litres.
Total height (tank with a frame and wheels): 85 cm.

Internal dimensions of the tank L x B x H [cm]	Approx. capacity (number of baking trays)	Code
120 x 65 x 40	2 -sided (98 x 58 cm): 40	114091
	3 -sided (98 x 58 cm): 20	
	3 -sided (60 x 40 cm): 45	



Drip tray with heavy duty wire basket and casters for drying trays treated with HAEM liquid.

Wire basket internal dimensions, LXB (cm)	Code
1050 x 410	111776

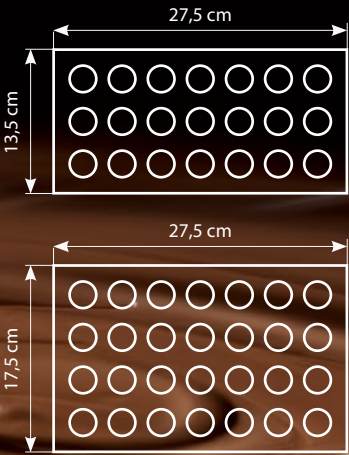
MOULDS FOR CHOCOLATE PRALINES

Polycarbonate moulds



Polycarbonate moulds, very durable and impact-resistant.

Single moulds.




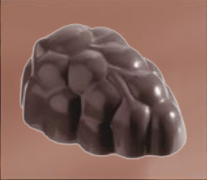









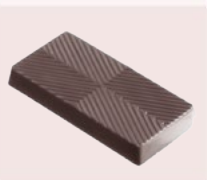
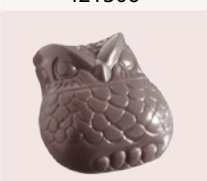







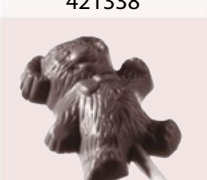

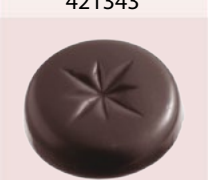


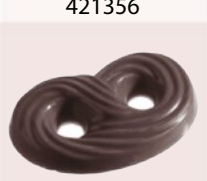
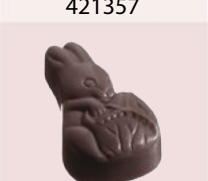

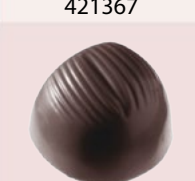

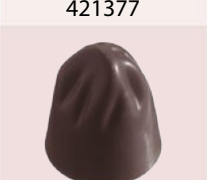



421001	421002	421003	421004	421006	421007
421008	421010	421011	421012	421013	421014
421015	421016	421019	421021	421023	421024
421025	421026	421027	421029	421031	421032
421033	421036	421037	421038	421045	421046
421047	421048	421049	421058	421059	421061
421062	421063	421064	421067	421068	421073

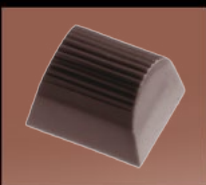



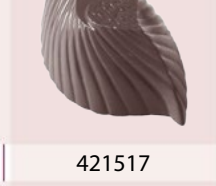





Polycarbonate moulds

Polycarbonate moulds, very durable and impact-resistant.

Single moulds.

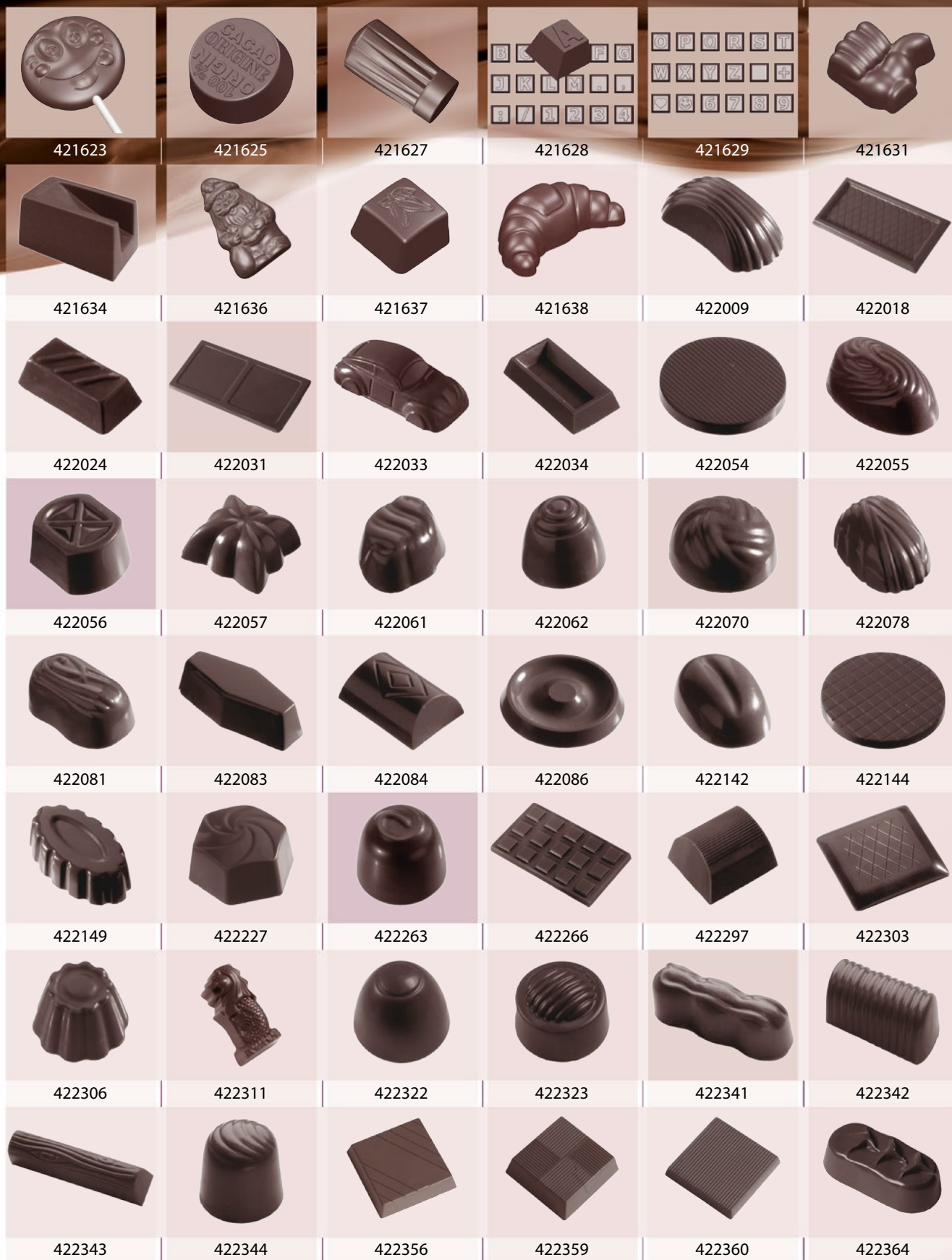
									
						421262		421263	
									
421264	421265	421281	421289	421290	421293				
									
421294	421296	421297	421299	421300	421301				
									
421306	421312	421318	421321	421324	421327				
									
421329	421331	421334	421335	421336	421337				
									
421338	421339	421342	421343	421344	421353				
									
421354	421355	421356	421357	421362	421367				
									
421369	421377	421380	421381	421384	421386				
									
421387	421388	421391	421392	421393	421394				

					
421397	421405	421406	421411	421413	421414
					
421415	421417	421421	421426	421431	421432
					
421434	421435	421437	421440	421441	421444
					
421446	421449	421450	421451	421453	421456
					
421457	421465	421469	421480	421482	421483
					
421485	421493	421500	421507	421508	421512
					
421514	421517	421518	421519	421521	421524
					
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421532	421533	421585	421588	421614	421617
























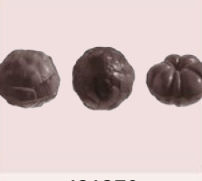






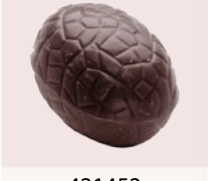



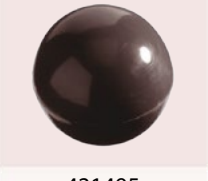


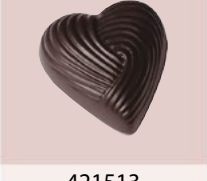











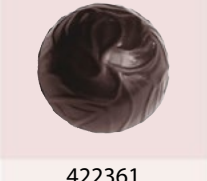

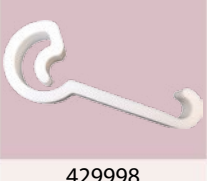

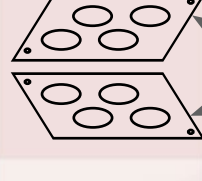
Polycarbonate moulds

Polycarbonate moulds, very durable and impact-resistant.

Single moulds.



Double moulds (closed). Accessories for connecting the moulds: plastic clamp, connecting stud of stainless steel. The codes are related to moulds and single accessories (2 pieces should be ordered).

					
421030	421052	421053	421054	421069	421071
					
421072	421093	421103	421124	421158	421160
					
421190	421206	421217	421229	421243	421257
					
421258	421266	421280	421317	421332	421370
					
421382	421383	421409	421423	421428	421443
					
421452	421486	421487	421494	421495	421498
					
421511	421513	421516	421537	421586	421632
					
421635	422001	422037	422038	422045	422169
					
422329	422361	422370	429998	429999	

MOULDS FOR CHOCOLATE PRALINES

Magnetic, polycarbonate moulds



Polycarbonate moulds, very durable and impact-resistant.

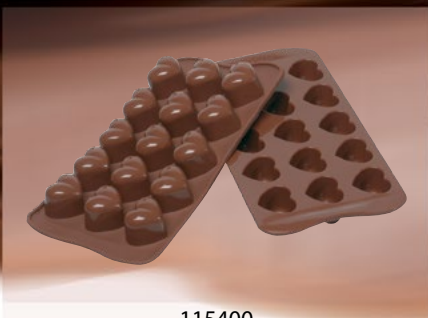
Single moulds (closed using a magnet).



Silicone

Silicon moulds, brown. For a wide range of temperatures (from -60°C to +230°C).

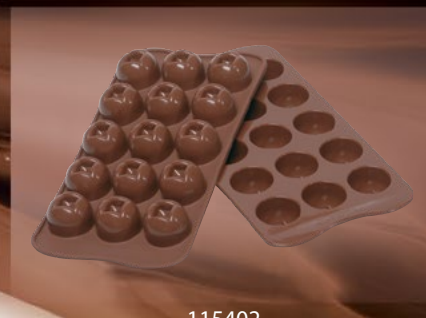
Single moulds.



115400



115401



115402



115403



115404



115405



115406



115407



115408



115409



115410



115411



115412



115413



CHOCOLATE HEATERS



The set contains: one stainless steel container with cover (15.5 x 14 x 10 cm, 1.5 litre container capacity), Casing made of plastic. Power: 230 V 50 Hz. Temperature regulation: max 60 °C.

Dimensions L x B x H [cm]	Code
23 x 26 x 12.5	255250



The set contains: three stainless steel containers with covers (15.5 x 8.3 x 10 cm, 0.8 litre capacity per container), Casing made of plastic. Power: 230 V 50 Hz. Temperature regulation: max 60 °C

Dimensions L x B x H [cm]	Code
44 x 30 x 13.5	255260



The set contains: four stainless steel containers with covers (15.5 x 14 x 10 cm, 1.5 litre capacity per container), Casing made of plastic. Power: 230 V 50 Hz. Temperature regulation: max 60 °C.

Dimensions L x B x H [cm]	Code
76 x 26 x 12.5	255270

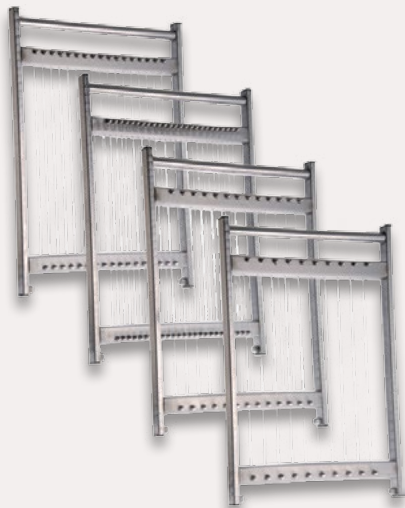
CHOCOLATE GUITAR CUTTERS

SINGLE



For cutting and dividing pralines, marzipan, fruit jellies, cakes, etc. The set contains: aluminium pedestal, four frames made of stainless steel (wire spacing 14, 21, 28, 35 mm), stretcher. Weight: 38 kg.

Dimensions L x B x H [cm]	Code
57 x 42 x 12	255000

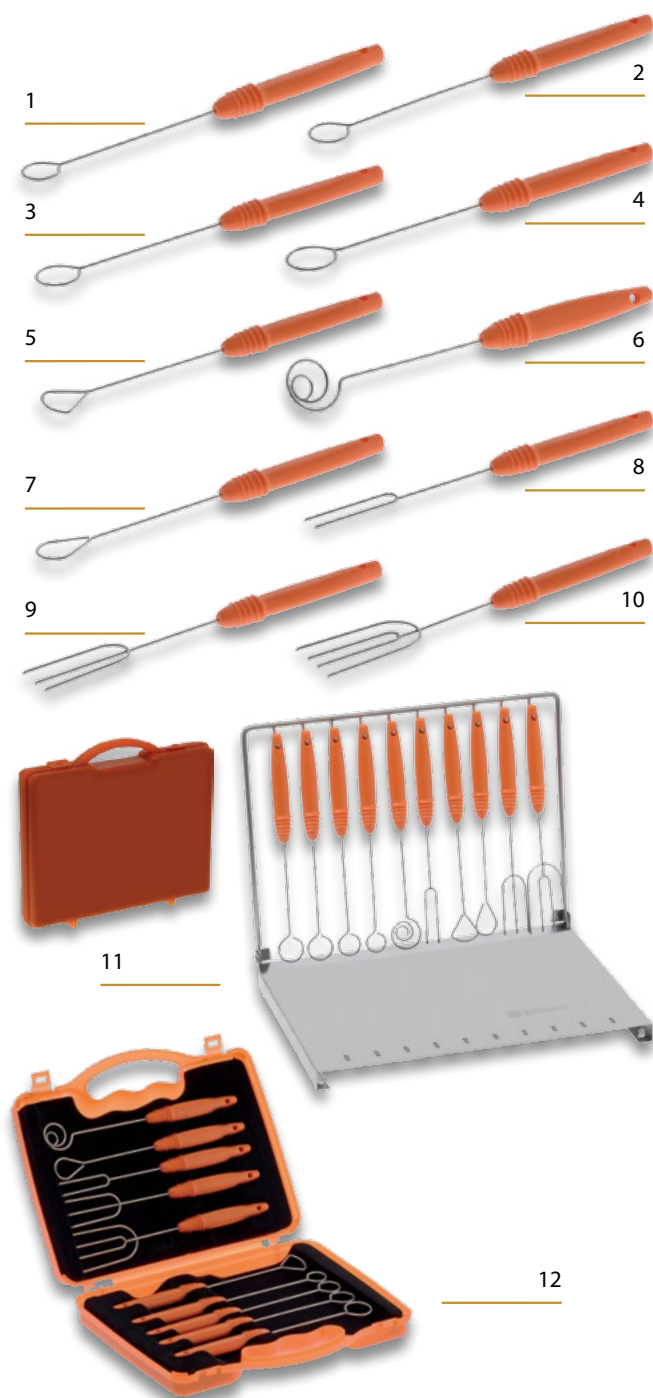


Spare parts.

Description	Code
frame (wire spacing 14 mm)	255001
frame (wire spacing 21 mm)	255002
frame (wire spacing 28 mm)	255003
frame (wire spacing 35 mm)	255004
pedestal	255005
wire 25 m	255006



CHOCOLATE DIPPING FORKS

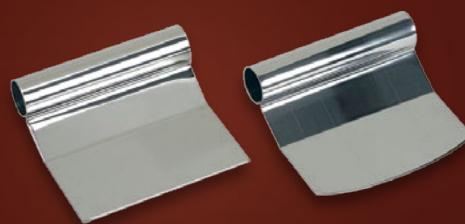


Made of stainless steel, orange plastic handles. Ten types: round (Ø 14, 16, 18, 20 mm), triangle, spiral, drop-shaped, 2-, 3-, 4-endings. Offered single or in sets: large set (10 forks + foldable stand made of stainless steel with anti-slip feet 275 x 200 x 225 mm + case 240 x 195 x 45 mm), small set (10 forks + case 240 x 195 x 45 mm).

Ref.	Code	Ref.	Code
1	199120	7	199126
2	199121	8	199127
3	199122	9	199128
4	199123	10	199129
5	199124	11	199034
6	199125	12	199033

SPATULAS FOR CHOCOLATE

129



Made of stainless steel. Thickness: 0.8 mm.

Type	Dimensions L x B [cm]	Code
flat	12 x 11.5	200610
rounded	12 x 11.0	200611



Made of stainless steel, plastic handle. Super strong, riveted, recommended for smoothing and spreading melted chocolate.

Width L [cm]	Code
18	200710

CHOCOLATE MELTING POTS



Made of white polypropylene, with internal scale, crack resistant. Suitable for microwave ovens.

Dimensions L x Ø x H [cm]	Code
33.5 x 19 x 12	290200



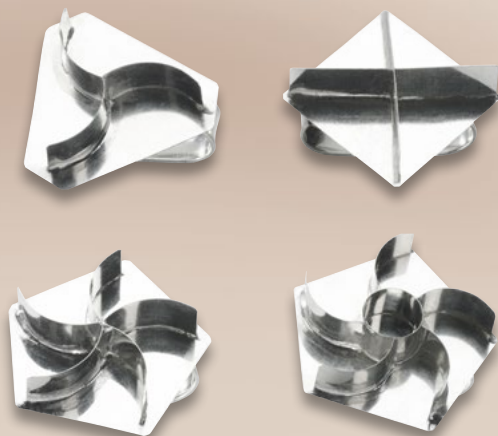


Number of wires	Length L [cm]	Code
3	49	115023

Replacement wire for the cake cutter.

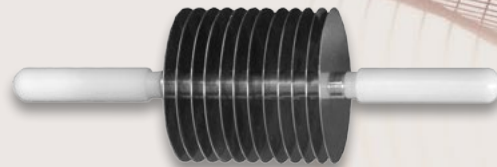
Total length L [cm]	Length of the working part L [cm]	Code
47	43	111843

BREAD ROLL CUTTERS



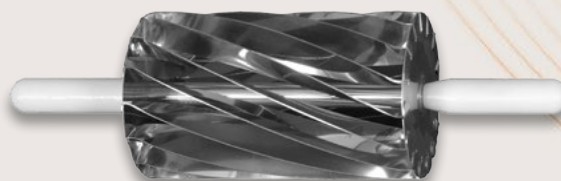
Number of blades	Code
3	121149
4	121150
5	121151
5 + hole	121152

PASTRY CUTTERS



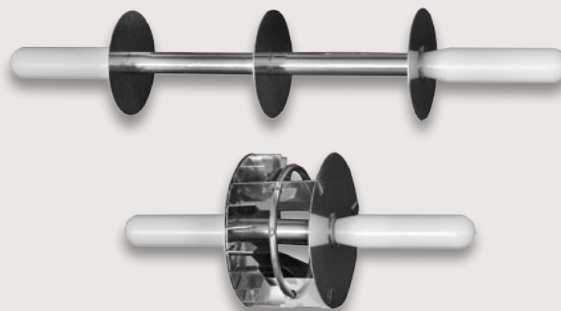
Strip cutter.

Description	Code
20-cm long, strips from 1 to 4 cm	121092



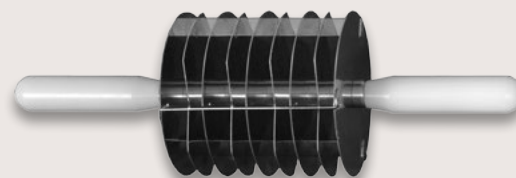
Trapezoid strip cutter.

Description	Code
cuts 20 x 2.5 cm strips	121073



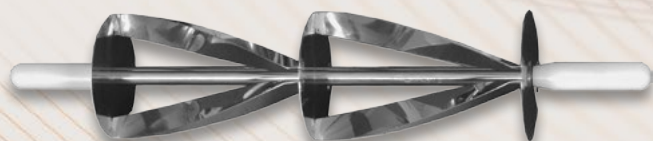
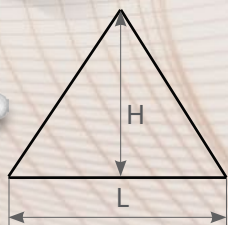
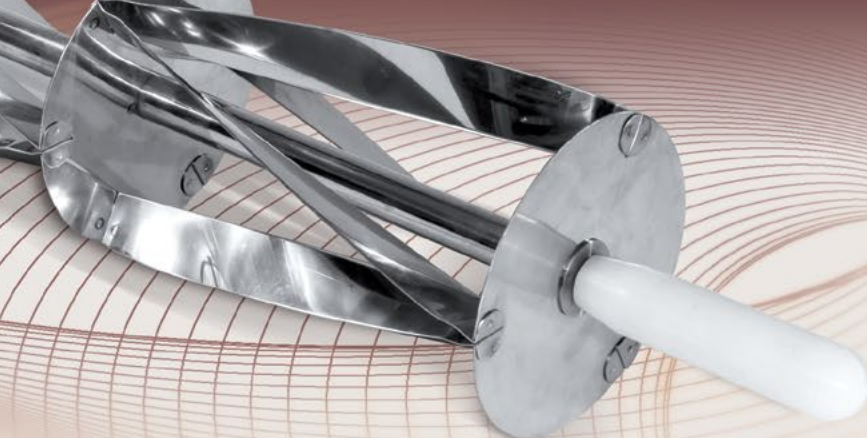
Bear claw pastry cutter set.

Description	Code
cuts 12 cm wide strips	121061
cuts 12 cm long bear claws	



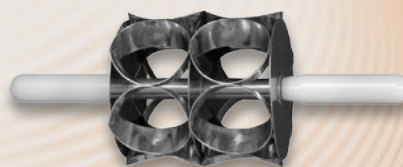
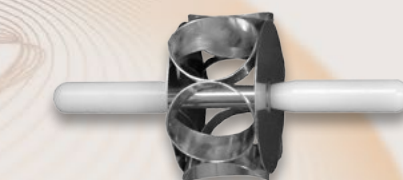
For pastry twists.

Dimensions L x B [cm]	Code
9 x 2.4	121093
9 x 3	121094
12 x 3	121095



Croissant cutters.

Type	Dimensions L x H [cm]	Code
single	5 x 8	121074
	8 x 10	121075
	9 x 13	121076
	11 x 13	121077
	11 x 15.5	121078
	11 x 20	121079
	11.5 x 17	121080
	17.5 x 15.5	121081
double	17.5 x 20	121082
	5 x 8	121083
	8 x 10	121084
	9 x 13	121085
	11 x 13	121086
	11 x 15	121087
	11 x 20	121088
	11.5 x 17	121089
	17.5 x 15.5	121090
	17.5 x 20	121091



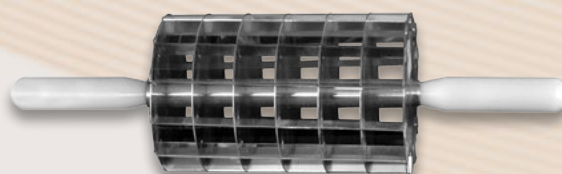
Circle cutters.

Type	Diameter Ø [cm]	Code
single	5	121067
	6.5	121068
	9.5	121069
double	5	121070
	6.5	121071
	9.5	121072



Lattice cutters.

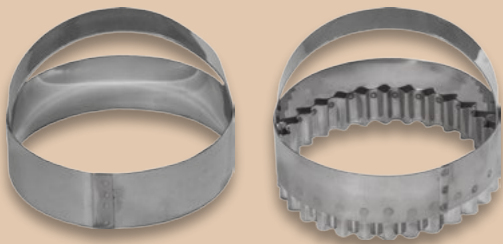
Dimensions L x B [cm]	Code
10 x 10	121066



Square cutters.

Dimensions L x B [cm]	Code
3 x 3	121062
4 x 4	121063
5 x 5	121064
6 x 6	121065





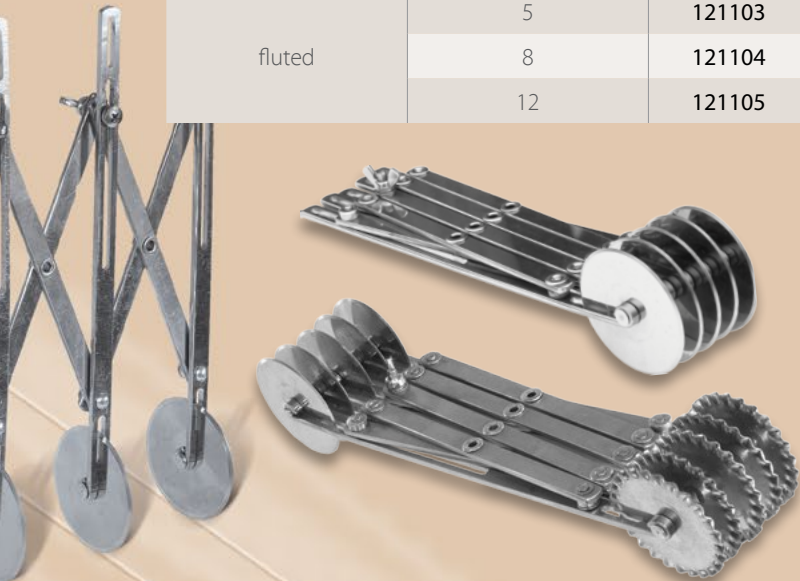
Fluted or plain with handles.

Type	Diameter Ø [cm]	Code
Plain	12	121096
Fluted	12	121097



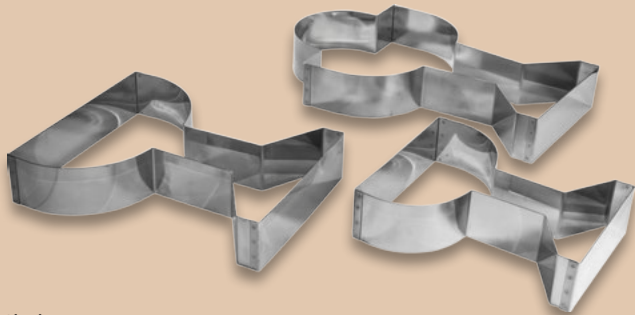
Wheel cutters with handles.

Type	Diameter Ø [cm]	Code
Plain	5	121100
	8	121101
	12	121102
fluted	5	121103
	8	121104
	12	121105



Adjustable pastry cutters.

Type	Diameter Ø [cm]	Code
single, 5 wheels	5	121098
double, 10 wheels (2 x 5)	5	121099



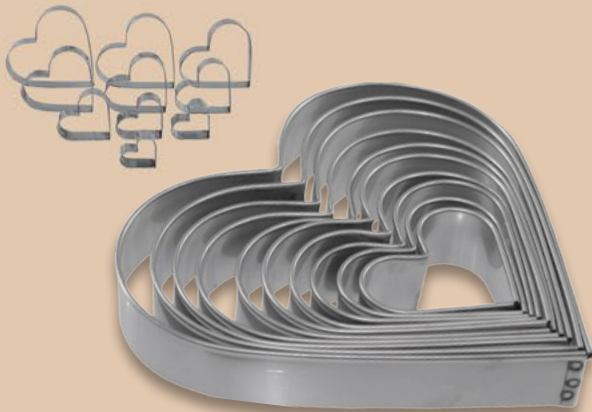
Chalice cutters.
Made of stainless steel. Side height: 2 cm.

Type	Dimensions L1 x L2 x H [cm]	Code
Chalice	18.5 x 24.5 x 15.5	121108
	23.5 x 33 x 20	121109
Chalice and host	18.5 x 24.5 x 15.5	121110
	23.5 x 33 x 20	121111



Round, a set: 19 pcs.
Made of stainless steel. Side height: 2 cm.

Description	Code
circle diameters [cm]: 2 / 2.5 / 3 / 3.5 / 4 / 4.5 / 5 / 5.5 / 6 / 6.5 / 7 / 7.5 / 8 / 8.5 / 9 / 9.5 / 10 / 10.5 / 11	121106



Heart-shaped, a set: 10 pcs.
Made of stainless steel. Side height: 2 cm..

Description	Code
heart height [cm]: 4.5 / 5 / 6 / 6.5 / 7 / 8 / 9 / 10 / 11.5 / 12.5	121107

SIEVES

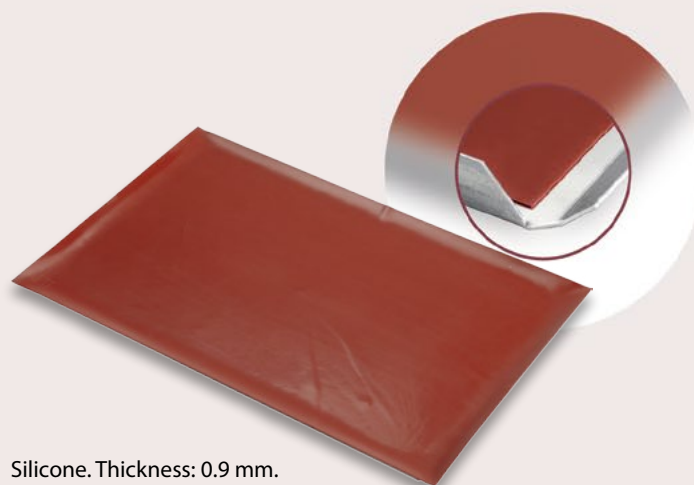
Ring made of stainless steel.

Diameter [cm]	Eyelet size [mm]	Code
20	0.5	121049
	1.0	121050
24	0.5	121051
	1.0	121052
28	0.5	121053
	1.0	121054
40	1.0	121055
	3.0	121056
	4.0	121057

Wooden ring.

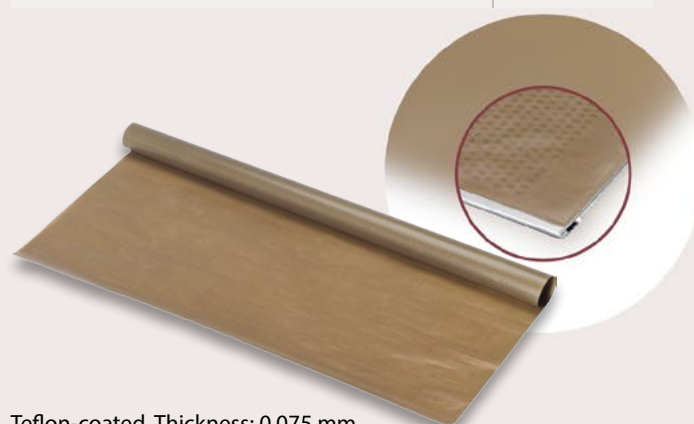
Diameter [cm]	Eyelet size [mm]	Code
20	1.0	121045
30	1.0	121046
42	1.0	121047
48	1.0	121048

BAKING MATS



Silicone. Thickness: 0.9 mm.
Sold per piece.

Dimensions L x B [cm]	Code
58.5 x 38.5	111250



Teflon-coated. Thickness: 0.075 mm.
Sold per piece.

Dimensions L x B [cm]	Code
60 x 40	112123
78 x 58	112124
80 x 60	112125
98 x 58	112126

ROLLING PINS




Made of beech wood.
Fitted with ball bearings.


Operating width [cm]	Code
30	121058
39	121059
49	121060



Pakowanie: 10 szt.

Diameter Ø [mm] / number of teeth 	Code	
	stainless steel	zinc-coated sheet metal
4,5 / 7	116280	116301
5 / 5	116281	116302
8 / 6	116282	116303
8 / 8	116283	116304
8 / 9	116284	116305
9 / 8	116285	116306
10 / 3	116286	116307
10 / 3 oblique	116287	116308
10 / 4	116288	116309
10 / 5	116289	116310
10 / 6	116290	116311
10 / 9	116291	116312
12 / 7	116292	116313
12 / 12	116293	116314
14 / 7	116294	116315
14 / 8	116295	116316
16 / 6	116296	116317
16 / 10	116297	116318
16 / 12	116298	116319
20 / 6	116299	116320
20 / 12	116300	116321

Diameter Ø [mm] / Description 	Code	
	stainless steel	zinc-coated sheet metal
10 / 1z	116322	116342
10 / 2z	116323	116343
10 / cross	116324	116344
5 / ribbon	116325	116345
8 / ribbon	116326	116346
10 / ribbon	116327	116347
10 / ribbon 1 oblique	116328	116348
5 / leaf	116329	116349
10 / leaf	116330	116350
10 / rose I	116331	116351
10 / rose II	116332	116352
16 / rose I	116333	116353
16 rose II	116334	116354
10 / flat 2z	116335	116355
10 / eight	116336	116356
12 / ribbon 6z	116337	116357
16 / ribbon 3z	116338	116358
16 / ribbon 6z	116339	116359
16 / 4 holes	116340	116360
balls	–	116361

Diameter Ø [mm] 	Code	
	stainless steel	zinc-coated sheet metal
1	116256	116268
2	116257	116269
3	116258	116270
4	116259	116271
5	116260	116272
8	116261	116273
10	116262	116274
12	116263	116275
14	116264	116276
16	116265	116277
18	116266	116278
20	116267	116279

PIPING BAGS



Multiple uses. One supplied.

Length L [cm]	Code
35	116240
40	116241
50	116242
60	116243



Disposable piping bags. 100 pcs per box.

Length L [cm]	Code
35	116244
45	116245
55	116246

PIPING NOZZLE KIT



Nickel-plated 3 cm long piping nozzles.

Number of nozzles per set	Code
29	111827

SILICONE BAKING TRAYS



2-cup Yorkshire pudding/burger tray.

Dimensions L x B x H [cm]	Dimensions gniazda L x B [cm]	Code
30 x 17,5 x 2	12 x 11,5	121115
30 x 17,5 x 2	13 x 12,5	121116



4-mould bread roll/hot dog baking tray.

Dimensions L x B x H [cm]	Dimensions muldy L x B [cm]	Code
40 x 29 x 3	26 x 6,5	121117

CONDIMENT DISPENSERS



Made of stainless steel.
Perfect for condiments:
ketchup, mustard, mayonnaise etc.

Description	Code
double 340 x 195 mm, 2 GN containers 1/6 height 150 mm, capacity 2 l	111479
triple 500 x 195 mm, 3 GN containers 1/6 height 150 mm, capacity 2 l	111480



Made of raffia.

Size	Code
small	121130
large	121131



Made of natural bristle.

Type	Code
3-rows	121132
5-rows	121133
7-rows	121134

OVEN GLOVES

Approved for contact with food. Thermal resistance: up to 350°C



Leather.

Wholly made of leather. Dimensions: 24 x 20 x 15 cm (working length x length behind the wrist x width).

Total length L [cm]	Code
44	111272



Cotton.

Wholly made of cotton. Dimensions: 21 x 18 x 15 cm (working length x length behind the wrist x width).

Total length L [cm]	Code
39	111273

PROOFING BASKETS

Made from natural wicker



Round.

Dough capacity [kg]	Diameter [cm]	Code
0.8	19	122004
1.0	21	122005
1.5	25	122006

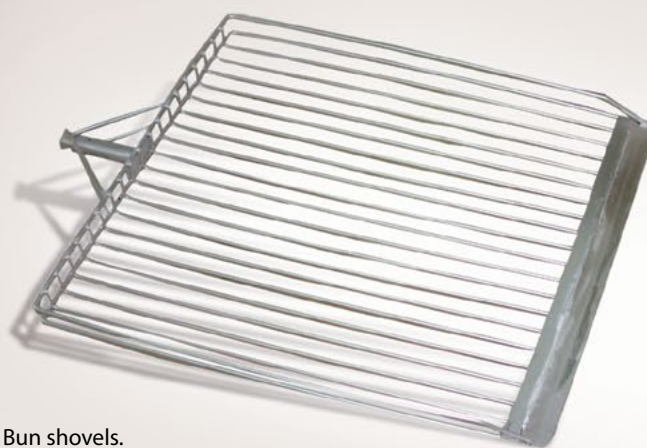


Long.

Dough capacity [kg]	Internal dimensions L x B [cm]	Code
0.6	29 x 13	122001
0.8	33 x 13	122002
1.0	35 x 13	122003



SHOVELS AND SHOVEL



Bun shovels.
Made of stainless steel.

Dimensions L x B [cm]	Code
58 x 60	121147



Bread shovels.
Made of deciduous wood.

Dimensions L x B [cm]	Code
18 x 70	111080
20 x 70	111081
22 x 70	111082
25 x 70	111083
30 x 70	111084
35 x 70	111085
40 x 70	111086
45 x 70	111087
50 x 70	111088
55 x 70	111089



Bun shovels.
Made of aluminium

Dimensions L x B [cm]	Code
47 x 56.5	121148



Shovel handles.
Made of deciduous wood.

Typee	Dimensions L x Ø [cm]	Code
One piece	300 x 25	121143
	400 x 25	121144
Two piece (assembled)	300 x 25	121145
	400 x 25	121146

Made of stainless steel



GN containers, type 1 / 4.

Dimensions L x B x H [cm]	Capacity [litre]	Code
26.5 x 16.2 x 6.5	1.7	121036
26.5 x 16.2 x 10.0	2.8	121037

GN containers, type 1 / 3.

Dimensions L x B x H [cm]	Capacity [litre]	Code
32.5 x 17.6 x 2.0	0.7	121030
32.5 x 17.6 x 4.0	1.5	121031
32.5 x 17.6 x 6.5	2.5	121032
32.5 x 17.6 x 10.0	3.7	121033
32.5 x 17.6 x 15.0	5.7	121034
32.5 x 17.6 x 20.0	7.3	121035

GN containers, type 1 / 2.

Dimensions L x B x H [cm]	Capacity [litre]	Code
32.5 x 26.5 x 2.0	1.2	121024
32.5 x 26.5 x 4.0	2.0	121025
32.5 x 26.5 x 6.5	3.5	121026
32.5 x 26.5 x 10.0	6.0	121027
32.5 x 26.5 x 15.0	8.5	121028
32.5 x 26.5 x 20.0	11.5	121029

GN containers, type 2 / 3.

Dimensions L x B x H [cm]	Capacity [litre]	Code
32.5 x 35.4 x 6.5	5.8	121021
32.5 x 35.4 x 10.0	8.0	121022
32.5 x 35.4 x 15.0	12.0	121023

GN containers, type 1 / 1.

They fit GN containers no. 114020.

Dimensions L x B x H [cm]	Capacity [litre]	Code
32.5 x 53.0 x 2.0	2.2	121015
32.5 x 53.0 x 4.0	5.0	121016
32.5 x 53.0 x 6.5	8.0	121017
32.5 x 53.0 x 10.0	14.0	121018
32.5 x 53.0 x 15.0	19.0	121019
32.5 x 53.0 x 20.0	26.0	121020



GN container lids.

Type	Code
GN 1 / 4	121042
GN 1 / 3	121041
GN 1 / 2	121040
GN 2 / 3	121039
GN 1 / 1	121038



GN container trolley with casters (Code 114020) - see page 87

STAINLESS STEEL SCOOPS



Diameter [cm]	Approx. flour capacity [kg]	Code
6	0.5	121011
10	1.0	121012
12	2.0	121013
14	3.0	121014

CAKE SERVERS

Made of stainless steel



Dimensions L x B [cm]	Code
18 x 8	115025
21 x 3.5	115024



STAINLESS STEEL BUCKETS



Capacity (litre)	Code	
	Standard base	Skirted base
7.5	121001	121201
10.0	121002	121202
13.5	121003	121203

STAINLESS STEEL BOWLS



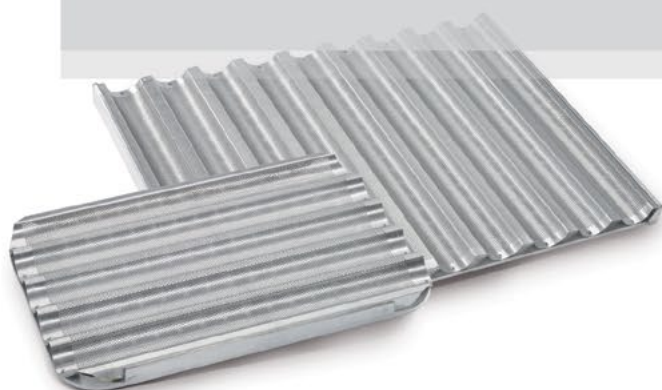
Table shows upper internal diameter.

Dimensions Ø x H [cm]	Capacity [litre]	Code
15 x 7.5	0.8	121004
20 x 9.8	2.2	121005
25 x 12	4.5	121006
30 x 14	7.0	121007
36 x 17	13.5	121008
38 x 18	14.5	121009

Everything you need to know about trays, moulds and mould-sets.

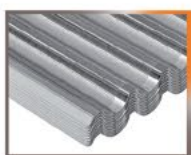
Tailored products

As the manufacturer, Grantera can offer catalogue products in different shapes and sizes. On request, we can also design and produce other products not featured in this catalogue. Please contact our friendly Sales Team to discuss your requirements.



Baguette trays

We offer a broad range of baguette trays. You can choose from several types of aluminum and stainless steel frames with channels arranged along the short or long side of the tray. We are able to manufacture trays in non-standard sizes to match your requirements.



New in !

Baguette tray with no frame, to be stacked directly on a baker's trolley.

ECO inserts – frameless baguette trays are stackable and take little space.

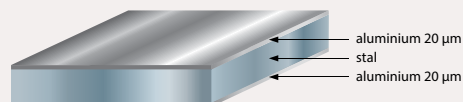


AluSteel offers:

- reduction in the oven heating time,
- extended longevity of baking trays and moulds,
- resistance to high temperatures.

AluSteel

AluSteel is steel covered with a thin coating of aluminium on both sides.



It combines the advantages of steel and aluminium. Unlike normal aluminium, products made from AluSteel do not warp or buckle in high temperatures or due to intermittent heating and cooling as part of the baking process. The layer of aluminium protects the baking trays against corrosion. In the event of damaging (scratching) the surface coating, the active ingredients intrinsically create a passive, anti-corrosion protective layer.

AlMn – the better solution

Durability of baking trays can only be proven during a baking process. AlMg3 and AlMn are the main types of aluminium used in the baking industry. Although AlMg3 has been the more popular of the two, AlMn has a clear advantage due to its resistance to prolonged high temperatures. Whilst the popular AlMg3 is more durable in the non-heated state, it quickly loses its qualities in typical high-frequency usage. AlMn, on the other hand, retains its properties. AlMn is also the better metal to use with non-stick coatings where the products are exposed to temperatures between 400o and 430o during the coating process. AlMn remains unchanged throughout, whilst AlMg3 loses nearly half of its qualities.



Firing trays and moulds prior to the first use

Please remember that before the first use, such products for baking as trays, moulds and sets of moulds should be:

- I – heated in the oven for ca. 45-60 minutes in the temperature of 80-100°C,
- II – the working surface of the heated trays should be covered with a layer of vegetable oil,
- III – leave to cool down in the room temperature.

This is also suitable for silicone coated products, the difference being they should be fired in the oven at 250 °C for 60 min. or in 200 °C for 4 h.

Surfaces covered with Polirex Green and Polirex Black do not require to be fired prior to the first use.



HAEM cleaning agent

HAEM is an effective agent for cleaning trays, moulds and trolleys. It is biodegradable. The agent is available in two versions – gel and liquid. HAEM in gel is applied using a brush over the cleaned surface, left for 24-48 h, after which it is rinsed with water under pressure. HAEM gel is most suitable for cleaning trolleys. HAEM gel is offered in 1 litre bottles. Liquid HAEM is best used in cleaning tubs which heat the liquid up to 40°C. Trays or moulds are left immersed in the liquid for 24-48 h (the duration depends on the level of soiling), after which they are rinsed with clean water under pressure. Liquid HAEM is offered in 20, 30, 60 and 200 litre containers. Note: after use, HAEM does not lose its cleaning properties. It may be reused. Every now and then, when the amount of removed dirt and carbon deposits has accumulated in the tub, HAEM is filtered and reused.



Regeneration of loading devices

We offer regeneration of loading devices and canvases. To order new canvases, please fill in the form on page 82 or speak to one of our Sales Representatives.



Doughnut fillers: maintenance and spare parts

Grantera manufactures under twenty types of doughnut fillers. Each filler comes with a one-year manufacturer's warranty. We also offer spare parts and comprehensive maintenance service. When you decide to buy a Grantera filler you can confident it will last for years. Thanks to a wide range of nozzles and spouts, our fillers have multiple uses.



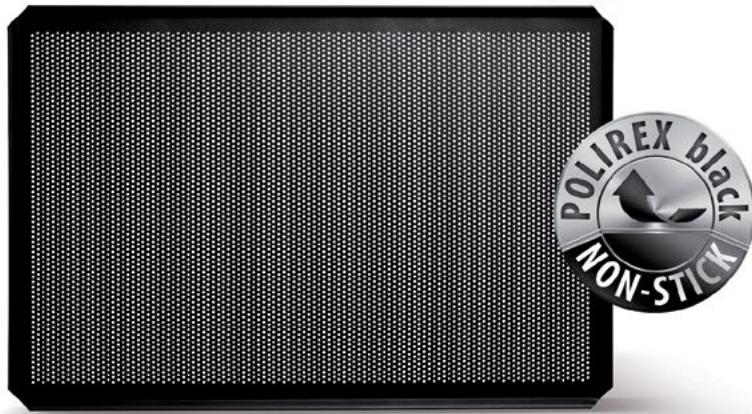
Non-stick coatings.

Grantera offers several types of non-stick coatings which make your work easier and allow you to reduce the need for greasing saving both time and money.



PoliRexGreen

Fluoride-polymer two-layer coating with thickness of 45-60 microns. Very high resistance to abrasion and mechanic damages. Working temperature: up to 260 °C. Coating retains properties for 2,000 to 3,000 baking cycles. Suitable also for dough containing sugar.



PoliRex Black

Fluoride-polymer two-layer coating with 30-35 microns thickness. High resistance to abrasion. Working temperature: up to 250 °C. Coating retains its properties for 1,200 to 1,300 baking cycles. Perfect for re-baking in shops.



SiliRex Red

Silicone coating. Special base coat adds resistance. Best for doughs with low sugar content. Coating retains its properties for 1,000 to 1,500 backing cycles. Hygroscopic properties of silicon cause humidity to be absorbed when dough is put inside and released when baking.



ResiRex CReftal

Resin silicone coating which retains its properties for 1,000 to 1,500 baking cycles. Most suitable for high sugar content doughs.

The rules of using non-stick coatings

- Avoid leaving empty coated trays and tins in the hot oven - this will significantly reduce the lifespan of the coating..
- Avoid cutting baked goods in the coated tins or using sharp utensils to lift the goods out of the trays.
- Ensure the coating is completely dry before baking. Otherwise, the dough will stick to the surface and damage the coating.
- Be careful when stacking non-stick trays and moulds to avoid damaging the coating.
- Using unsuitable cleaning agents to clean non-stick surfaces significantly shortens their life.
- Any water remaining after washing the trays should be removed and the trays dried in the open air or an open oven heated to no more than 150°C for 15-20 minutes.
- The number of baking cycles for non-stick coatings depends on what is being baked in them. To prolong the life of non-stick coatings, clean and treat them with care. The life of the coatings ends when the dough starts sticking to them.
- Air humidity in the proofer should be as constant as possible.

	SiliRex Red	ResiRex CReftal
White bread and rolls	●●●●	●
Wheat-rye breads	●●●	●
Rye breads	●●	●●●
Baguettes	●●●●	●
Croissants	●●●	●●
Milk rolls	●●	●●●
Hamburger rolls	●●	●●●●
Hot-dog rolls	●●	●●●●
Cakes and cookies	○	●●●●
Madeleine cakes and muffins	○	●●●●
Pretzels	○	●●

●●●● perfect / ●●● very good / ●● good
● suitable / ○ unsuitable

Regenerating non-stick coatings

We value the relationships we have built with bakeries and patisseries over the years. We offer recoating, i.e. regenerating non-stick surfaces. If your trays, moulds or sets require recoating, contact our Sales Team to discuss your requirements.

Recoating mould-sets

Remember to contact us if your existing sets need recoating or you need to replace individual tins.

