

PANSYSTEM
Bakery Equipments



**CATALOGO TEGLIE, CARRELLI & ACCESSORI per PANIFICI
TRAYS, RACKS & SPARE PARTS CATALOG for BAKERIES**

®



IQNet

THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

SQS has issued an IQNet recognized certificate that the organization:

Ru In Car S.r.l.

Via Repubblica, 122

25068 Sarezzo (BS)

Italy

has implemented and maintains a

Management System

for the following scope:

*Wheels and castors design, manufacturing and trading for industrial, agricultural and hospital trolley/truck,
for garbage container and internal manual handling.*

*Design, manufacturing and trading for oven trays, tray trolleys and spare parts in general for bakery,
confectionery and various mechanical applications of the food industry and all mechanical carpentry works.*

which fulfills the requirements of the following standard(s):

ISO 9001:2015

Issued on: 2019-12-10

Expires on: 2022-12-09

*This attestation is directly linked to the IQNet Partner's original certificate and shall not be used as
a stand-alone document*

Registration Number: CH - 52384

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President of IQNet

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CEO SQS

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OVEN RACKS**



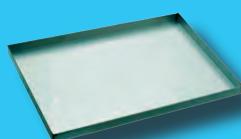
- 2 CARRELLI DA MOVIMENTAZIONE
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- 3 CARRELLI ARMADIO SPECIALI
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- 4 TEGLIE STANDARD
STANDARD TRAYS**



- 5 TEGLIE CON FORME SPECIALI
SPECIAL FIGURE TRAYS**



- 6 BACINELLE CARRE'
SQUARE BREAD MOULDS**



- 7 ACCESSORI E RICAMBI
ACCESSORIES & SPARE PARTS**





NOTE NOTES

CARRELLI DA FORNO



1



1



Struttura chiusa, nessuno spigolo.

Close frame round.



Dimensioni
Size

Superiore - Inferiore - 15 / 18 posti
Upper - Lower - 15 / 18 shelves

Sollevamento automatico
Automatic lift

400x600

H12470021

400x800

H12420098

450x650

H12420099

460x760

H12420100

500x600

H12420077

500x700

H12920031

530x650

H12420101

600x650

H12920022

600x700

H12420102

600x800

H13720035

600x900

H12820023

600x990

H12420075

650x920

H12420103

700x900

H12820026

800x800

H12420104

800x900

H12920032

800x1000

H12420105

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INOX
ROSTFREI

AISI
304



1

Struttura chiusa, nessuno spigolo.

Close frame round.



Dimensioni Size	Superiore - Inferiore - 15 / 18 posti Upper - Lower - 15 / 18 shelves	Sollevamento automatico Automatic lift
--------------------	--	---

400x600
400x800
450x650
460x760
500x600
500x700
530x650
600x650
600x700
600x800
600x900
600x990
650x920
700x900
800x800
800x900
800x1000

Superiore - Inferiore - 15 / 18 posti Upper - Lower - 15 / 18 shelves
--

H12410168
H12410169
H12410170
H12410171
H12410172
H12910035
H12410173
H12910036
H12410174
H13710066
H12810080
H12410175
H12410176
H12810077
H12410177
H12910037
H12410178

Sollevamento automatico Automatic lift

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H12910038
H12410179
H12410180
H12410181
H12410182
H12410183
H12410184
H12410185



INOX
ROSTFREI

SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX

EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

Ruote TERMORESISTENTI

HIGH TEMPERATURE resistant wheels

CARRELLI DA MOVIMENTAZIONE



2



2



Disponibile su richiesta
Available on request



Materiale	Posti	Fisso	Smontabile
Material	Channels	Fixed	Demountable
FE-ZN	15-20	14980001	14980003
INOX 304	15-20	14960001	14960008

DIMENSIONI - DIMENSIONS: mm 500 x 540 x h. 1850
LUNGHEZZA PIOLI - PEGS LENGTH : mm 360



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

Carrello a pioli doppi porta teglie, altezza totale 1850 mm
Double racks with pegs trays carriage, total height 1850 mm

made
in
Italy



**INOX
ROSTFREI**

2

Disponibile su richiesta
Available on request

Materiale	Posti	Fisso	Smontabile
Material	Channels	Fixed	Demountable
FE-ZN	30-40	14980002	14980004
INOX 304	30-40	14960002	14960003

DIMENSIONI - DIMENSIONS: mm 500 x 765 x h. 1850

LUNGHEZZA PIOLI - PEGS LENGTH : mm 365 x 2



SUPPLEMENTO PER RUOTE CON SUPPORTO IN **ACCIAIO INOX**
EXTRA CHARGE FOR CASTOR WITH **STAINLESS STEEL** HOUSINGS

2



Disponibile su richiesta
Available on request



Materiale	Posti	Fisso	Smontabile
Material	Channels	Fixed	Demountable
FE-ZN	8-12	14880001	14880002
INOX 304	8-12	14860001	14860030

DIMENSIONI - DIMENSIONS: mm 580 x 1200 x h. 1600
LUNGHEZZA PIOLI - PEGS LENGTH : mm 400



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS



**INOX
ROSTFREI**

2

**Disponibile su richiesta
Available on request**

Materiale	Posti	Fisso	Smontabile
Material	Channels	Fixed	Demountable
FE-ZN	16-24	14880003	14880004
INOX 304	16-24	14860002	14860031

DIMENSIONI - DIMENSIONS: mm 580 x 1200 x h. 1600

LUNGHEZZA PIOLI - PEGS LENGTH : mm 400



SUPPLEMENTO PER RUOTE CON SUPPORTO IN **ACCIAIO INOX**
EXTRA CHARGE FOR CASTOR WITH **STAINLESS STEEL** HOUSINGS

- Struttura tubolare quadra 35x35 mm.
 - Altezza variabile da mm 1790 a 1940.
 - Carrello completo di piano estraibile.
 - Carrello fornito smontato in tre parti.
- Square tubes frame 35x35 mm.
 - Adjusting height from mm 1790 to 1940.
 - Rack with pull-out plane.
 - Un-assembled rack in three parts.



Posti Channels	Ferro zincato Galvanized Iron	Acciaio INOX Stainless steel
8	14780003	14760022
9	14780001	14760021
10	14780004	14760023
12	14780002	14760020
15	14780005	14760024
16	14780006	14760025



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

Telai di infornamento completi di tela

Loaders complete with canvas

*Lunghezza fino a mm Length up to mm	Larghezza mm Width mm
1200	580/590
1400	580/590
1500	580/590
1700	580/590
1900	580/590
2000	580/590
2100	580/590
2200	580/590
2400	580/590
2600	580/590
2700	580/590
2800	580/590
2900	580/590
3000	580/590
3100	580/590
3200	580/590
3400	580/590
3500	580/590
4000	580/590
4500	580/590
4600	580/590
4700	580/590



A RICHIESTA: Telai in ACCIAIO INOX
ON DEMAND: STAINLESS STEEL frames

* misura finita completa di manico

* finished measure with handle

Tele per telai di infornamento (file 3+1 standard)

Canvases for loaders (rows 3+1 standard)

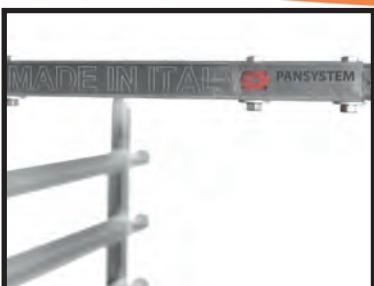
Sviluppo fino a mm Length up to mm	Altezza mm Height mm
2000	560/570/580
2500	560/570/580
3000	560/570/580
3100	560/570/580
3300	560/570/580
3400	560/570/580
3600	560/570/580
3800	560/570/580
4000	560/570/580
4200	560/570/580
4500	560/570/580
4800	560/570/580
5000	560/570/580
5200	560/570/580
5500	560/570/580
5800	560/570/580
6000	560/570/580
6500	560/570/580
7000	560/570/580
7500	560/570/580
8000	560/570/580
8500	560/570/580
9000	560/570/580
9500	560/570/580



Come si ordina una tela...

How to order a canvas...

- Interasse rulli scorrimento tela (da centro a centro rullo)
Offset canvas scroll roll (from centre to centre of rolls)
- Numero dei fori e passo da centro a centro foro.
Holes numbers and offset of holes (from centre to centre)
- Numero file di fori
Rows holes number



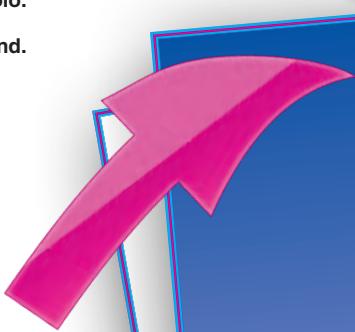
**AISI
430**

**INOX
ROSTFREI**

2



Struttura chiusa, nessuno spigolo.
 Close frame round.



Dimensioni Size	15 / 18 posti 15 / 18 shelves	Ripiano in più One more shelf
--------------------	----------------------------------	----------------------------------

400x600	H14020076	59120005
400x800	H14020077	59120003
450x650	H14020078	59120001
460x760	H14020079	59120008
500x600	H14020080	59120005
500x700	H14020081	59120006
530x650	H14020082	59120001
600x600	H14020083	59120005
600x650	H14020084	59120001
600x700	H14020085	59120006
600x800	H14020086	59120003
600x900	H14020087	59120010
600x990	H14020088	59120015
650x920	H14020089	59120010
800x800	H14020090	59120003
800x900	H14020091	59120010
800x1000	H14020092	59120015



**INOX
ROSTFREI**

SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
 EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

**INOX
ROSTFREI**

**AISI
304**

Struttura chiusa, nessuno spigolo.
Close frame round.

2



Dimensioni	15 / 18 posti	Ripiano in più
Size	15 / 18 shelves	One more shelf

400x600	H14010004	59120005
400x800	H14010079	59120003
450x650	H14010080	59120001
460x760	H14010081	59120008
500x600	H14010082	59120005
500x700	H14010083	59120006
530x650	H14010084	59120001
600x600	H14010039	59120005
600x650	H14010085	59120001
600x700	H14010086	59120006
600x800	H14010031	59120003
600x900	H14010087	59120010
600x990	H14010088	59120015
650x920	H14010089	59120010
800x800	H14010090	59120003
800x900	H14010091	59120010
800x1000	H14010092	59120015



**INOX
ROSTFREI**

SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

2



Ripiani inclinati
Inclined shelves



Misure	Posti
Measures	Channels
400x600	20
800x600	20



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

Carrello porta marne fisso in ferro zincato

Basket-handling rack fixed in galvanized iron

made
in
Italy

Disponibile su richiesta
Available on request



Acciaio inox AISI 430

Stainless steel AISI 430

Codice
Code

14570005

Acciaio inox AISI 304

Stainless steel AISI 304

Codice
Code

14560003

SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX

EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

2



Codice
Code

IX60040015CH

MAXI DOLLY INOX

Robustissimo carrello in filo metallico inox, con bordino.

Extra heavy stainless steel metal wire dolly, with edge.

MAXI DOLLY ABS

Carrello in ABS alimentare, con bordo e sgocciolatoi e griglia centrale.

Food ABS plastic dolly, with edge and dribble system.

Codice
Code

PA60040050CH



In opzione, asta ad aggancio rapido per un facile trasporto

Option available: easy-lock handle beam for a perfect carriage.



2



Ferro Zincato
Galvanized steel
Dimensioni
Size
800x600
600x1200

Carrello porta derrate con pianale basso, in acciaio INOX

Stainless steel racks for foodstuff carriage

made
in
Italy



2

Acciaio INOX

Stainless steel

Dimensioni

Size

800x600

600x1200



SUPPLEMENTO PER RUOTE CON SUPPORTO IN **ACCIAIO INOX**
EXTRA CHARGE FOR CASTOR WITH **STAINLESS STEEL** HOUSINGS

2



Ferro Zincato
Galvanized steel
Dimensioni
Size
600x400

DIMENSIONI - DIMENSIONS: mm 660 x 700 x h. 700



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS



INOX
ROSTFREI

2

Dimensioni ceste
Baskets dimensions

Alluminio
Aluminium

Acciaio inox
Stainless steel

530x360x340 H
500x400x300 H
630x450x350 H
700x450x400 H
600x400x110 H
800x520x405 H
600x500x360 H
750x500x420 H

14580004
14580001
14580005
14580006
14580008
14580007
14580002
14580003

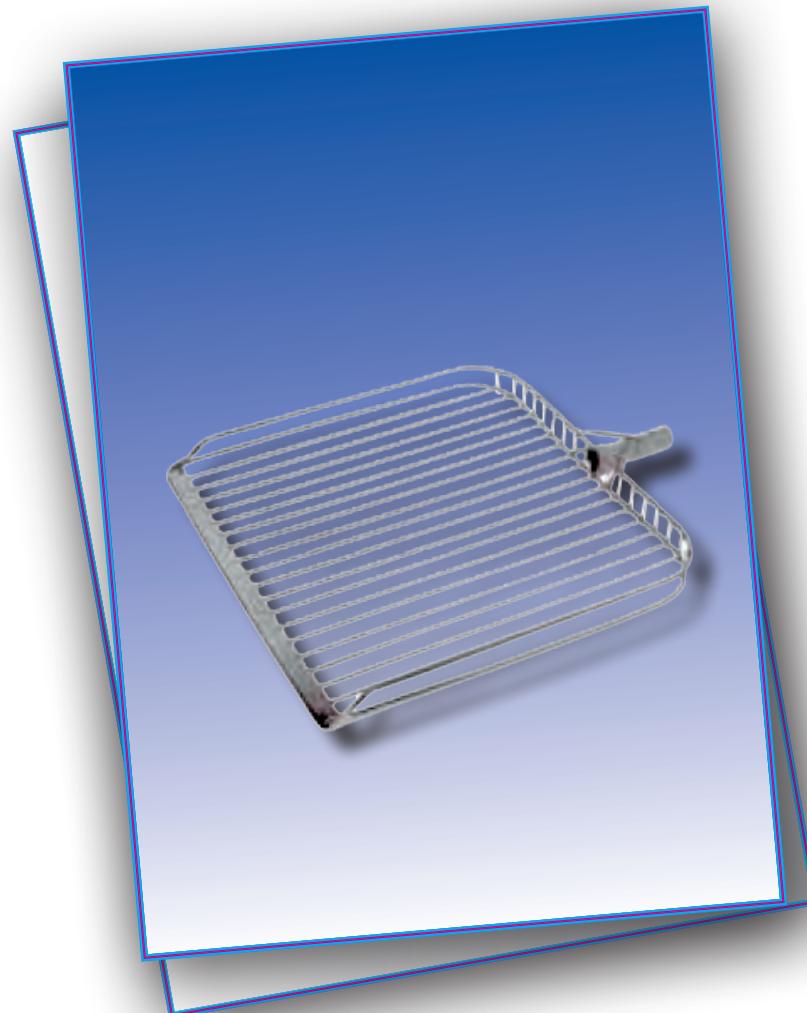
14560055
14560052
14560056
14560057
14560059
14560058
14560053
14560054

SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS



INOX
ROSTFREI

2



Dimensioni	Tondino nichelato
Size	Nickel iron
570x570	89500001

**Fornito senza manico.
We supplied without handle**



**INOX
ROSTFREI**



Acciaio INOX
Stainless steel
Dimensioni
Size

400x600 - 8 posti
600x800 - 8 posti

I tavoli da lavoro con mensole pieghevoli **PANSYSTEM SRL** sono realizzati in acciaio inox **AISI 304** con i più rigidi standard qualitativi.

Datevi la possibilità di risparmiare spazio e denaro.

Le possibilità di personalizzazione sono infinite. Per esempio può essere usato per il trasporto di teglie di qualunque dimensione (vedi foto), così come per trasportare oppure usandosi i ripiani centrali.

Le due mensole supportano carichi fino a **25 kg** ciascuna, così da rendere questo carrello un eccellente tavolo da lavoro.

E' adatto nei laboratori di modeste dimensioni o in tutti i casi in cui il cliente voglia ottimizzare lo spazio.

PANSYSTEM SRL work table with folding bracket is manufactured entirely in stainless steel **AISI 304** owing to the most rigid quality standard.

Give you the opportunity to save space and money.

The possibility of the personalization are infinity. For example could be used for carriage the trays of every dimensions (see the photo), like for carriage the baskets or with a central shelf.

The two brackets support more of **25 kg** everyone, so this rack become a very good work table.

It is suitable when in the laboratory there is not much space or for the customer that wants optimize the space!



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

CARRELLI ARMADIO SPECIALI

SPECIAL CABINET RACKS



3

3



Dimensioni	Posti	Acciaio Inox
Size	Shelves	Stainless steel
400x600	20	14660501



SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS



**INOX
ROSTFREI**

3

Posti
Shelves

20+20



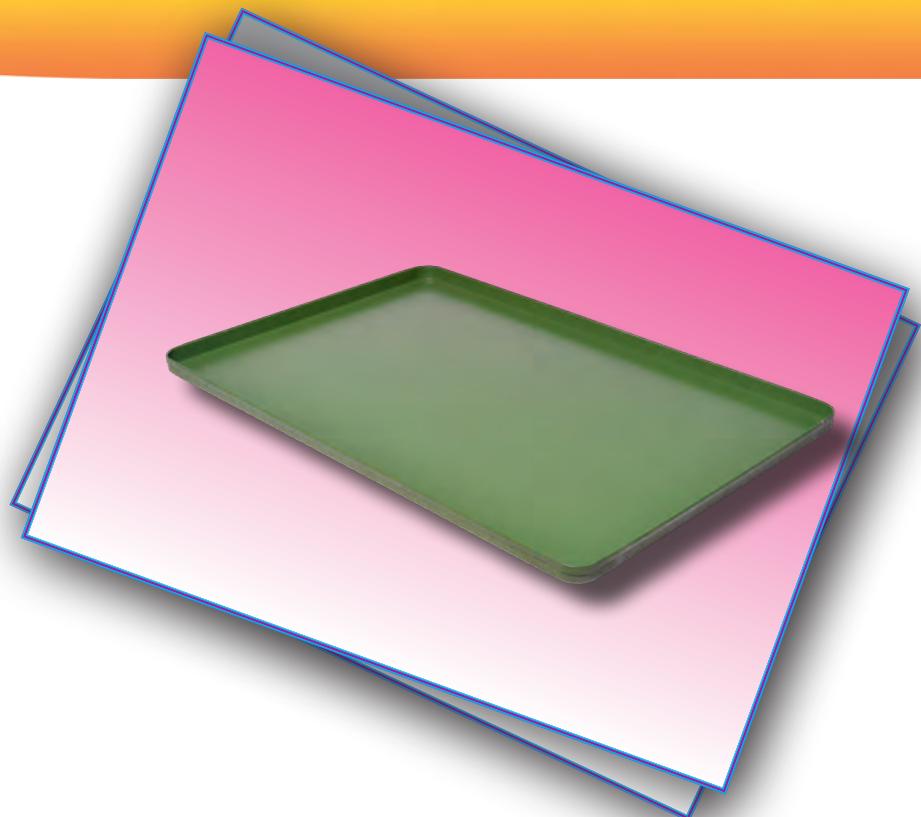
**INOX
ROSTFREI**

SUPPLEMENTO PER RUOTE CON SUPPORTO IN ACCIAIO INOX
EXTRA CHARGE FOR CASTOR WITH STAINLESS STEEL HOUSINGS

TEGLIE STANDARD



4



4

DIMENSIONI: 400 x 600 h 20 mm

SIZE: 400 x 600 h 20 mm

Non rivestite

Not coated

Siliconate

Silicone glazed

Teflon ®

16158001

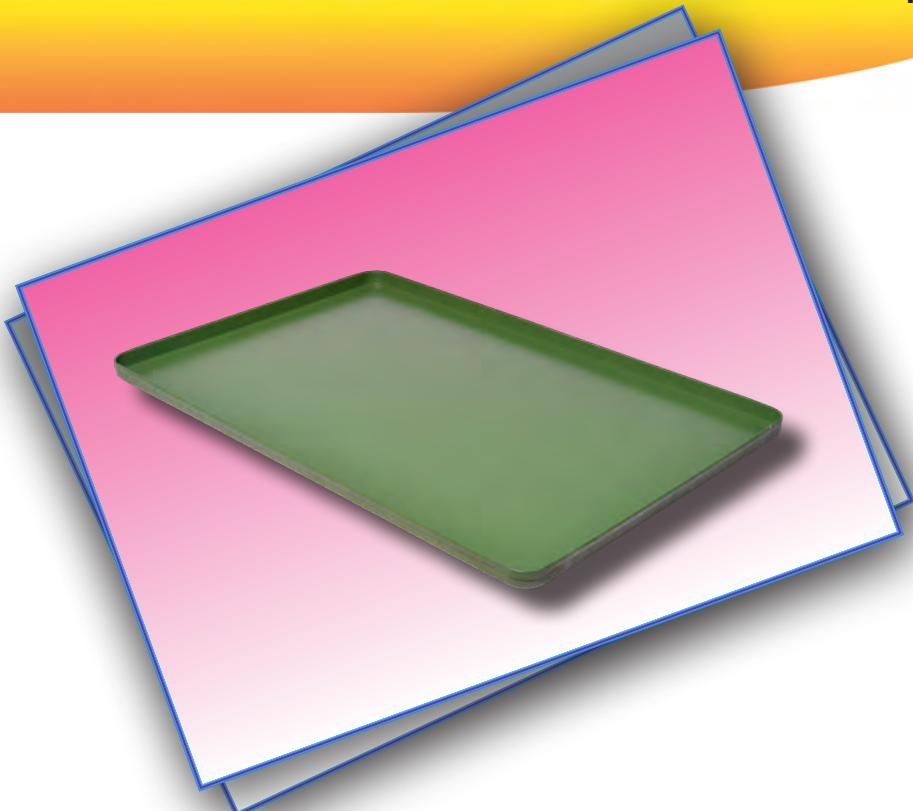
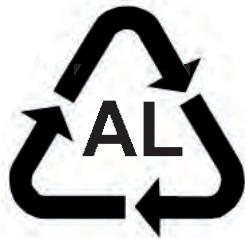
16158002

16158004



Teglia stampata con bordi arrotondati in alluminio pieno, spessore 1,50 mm
Aluminium mould trays, with round corners, thickness 1,50 mm

made
in
Italy



DIMENSIONI: 400 x 600 h 20 mm
SIZE: 400 x 600 h 20 mm

4

Non rivestite

Not coated

Siliconate

Silicone glazed

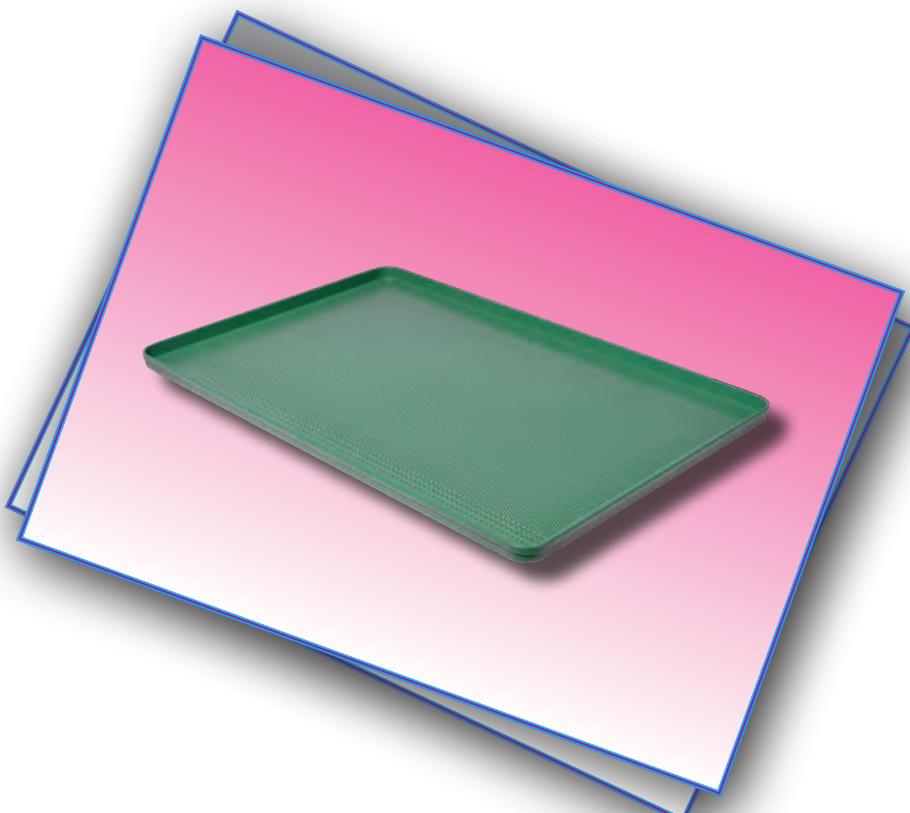
Teflon ®

16128001

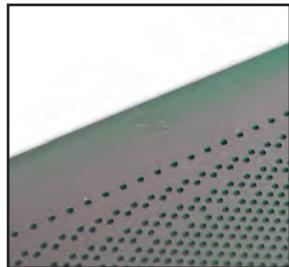
16128002

16128004





4



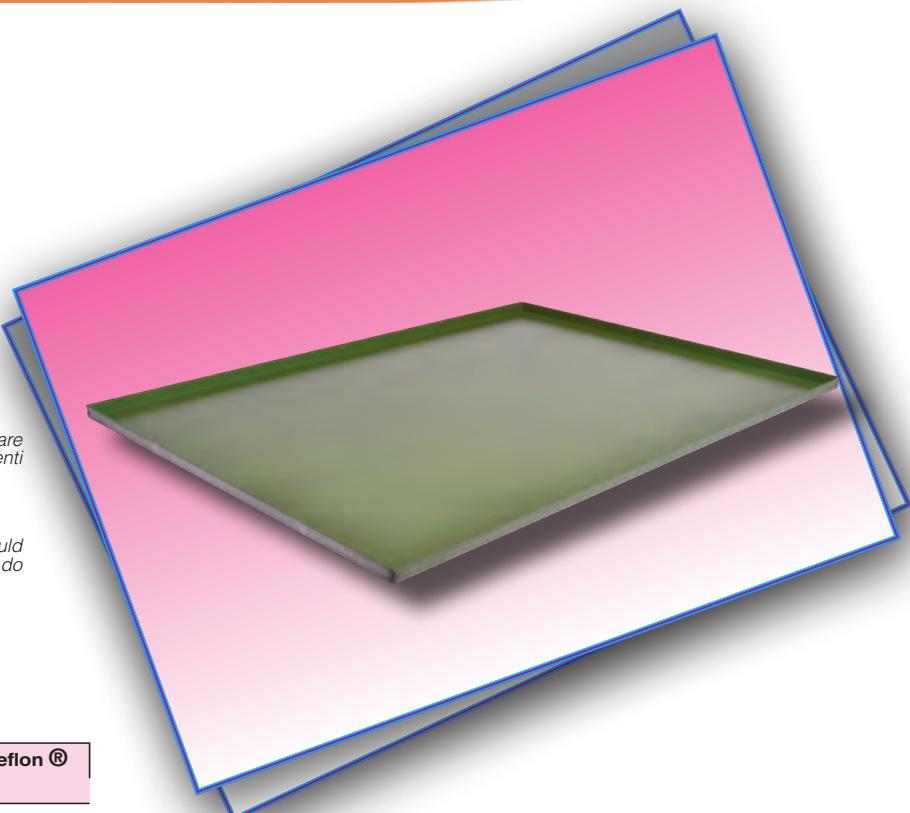
DIMENSIONI: 400 x 600 h 20 mm

SIZE: 400 x 600 h 20 mm



Non rivestite Not coated	Siliconate Silicone glazed	Teflon ®
16118001	16118002	16118004





I tempi di evasione dell'ordine possono variare a seconda della disponibilità degli allestimenti macchina.

We are able to satisfy any particular mould dimension which you need, also those that you do no find on our price list.

Dimensioni	Non rivestite	Teflon ®
Size	Not coated	

250x600	16150157	16150159
300x400	16150005	16150132
300x500	16150145	16150147
350x450	16150032	16150135
350x500	16150149	16150151
400x500	16150153	16150155
400x600	16150001	16150054
400x650	16150171	16150173
400x700	16150190	16150192
400x800	16150092	16150213
400x900	16150030	16150228
450x450	16150137	16150139
450x600	16150074	16150163
450x650	16150018	16150176
450x700	16150194	16150196
450x750	16150072	16150206
450x800	16150106	16150216
450x900	16150040	16150230
460x660	16150068	16150188
480x480	16150141	16150143
500x600	16150113	16150166
500x650	16150177	16150179
500x700	16150038	16150199
500x800	16150218	16150220
530x650	16150181	16150183
580x780	16150208	16150210
580x980	16150093	16150243
600x600	16150088	16150169
600x650	16150027	16150186
600x700	16150201	16150203
600x800	16150017	16150108
600x900	16150231	16150233
600x990	16150102	16150246
700x900	16150235	16150237
800x800	16150223	16150225
800x900	16150042	16150240

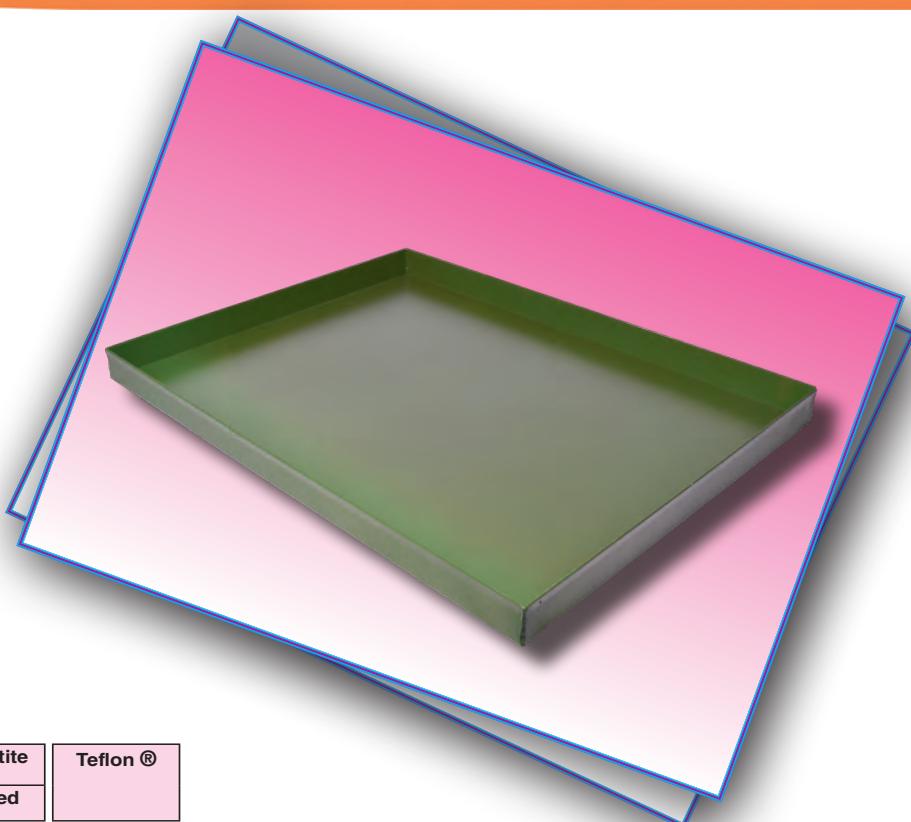
Opzioni disponibili
Options available

Caricamento automatico
Automatic loading type

Supplemento per gancio
Extra for hookable type

Supplemento per divisorio centrale
Extra for central divisor

Supplemento per maniglia
Extra for handle



4
Dimensioni
Size

Non rivestite
Not coated

Teflon ®

250x600	16150271	16150273
300x400	16150045	16150249
300x500	16150047	16150263
350x450	16150044	16150252
350x500	16150115	16150266
400x500	16150046	16150269
400x600	16150015	16150276
400x650	16150288	16150290
400x700	16150311	16150313
400x800	16150334	16150336
400x900	16150008	16150355
450x450	16150254	16150256
450x600	16150277	16150279
450x650	16150043	16150293
450x700	16150315	16150317
450x750	16150326	16150328
450x800	16150338	16150340
450x900	16150095	16150358
460x660	16150307	16150309
480x480	16150258	16150260
500x600	16150114	16150282
500x650	16150295	16150297
500x700	16150116	16150320
500x800	16150342	16150344
530x650	16150299	16150301
580x780	16150330	16150332
580x980	16150372	16150374
600x600	16150284	16150286
600x650	16150303	16150305
600x700	16150322	16150324
600x800	16150346	16150348
600x900	16150360	16150362
600x990	16150376	16150378
700x900	16150364	16150366
800x800	16150350	16150352

I tempi di evasione dell'ordine possono variare a seconda della disponibilità degli allestimenti macchina.

We are able to satisfy any particular mould dimension which you need, also those that you do not find on our price list.

Opzioni disponibili

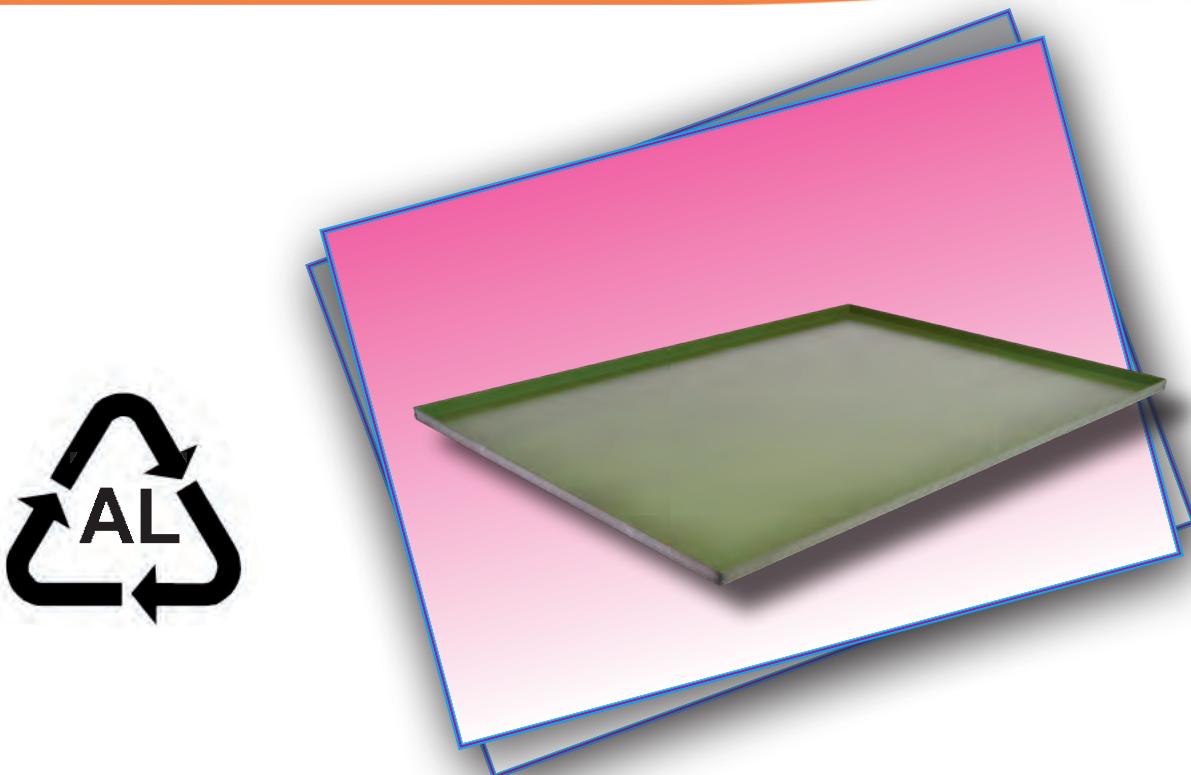
Options available

Caricamento automatico
Automatic loading type

Supplemento per gancio
Extra for hookable type

Supplemento per divisorio centrale
Extra for central divisor

Supplemento per maniglia
Extra for handle



Dimensioni Size	Non rivestite Not coated	Siliconate Silicone glazed	Teflon ®
250x600	16120126	16120127	16120128
300x400	16120054	16120103	16120104
300x500	16120116	16120117	16120118
350x450	16120097	16120105	16120106
350x500	16120058	16120120	16120121
400x500	16120049	16120123	16120124
400x600	16120002	16120019	16120096
400x650	16120140	16120141	16120142
400x700	16120158	16120159	16120160
400x800	16120014	16120178	16120179
400x900	16120191	16120042	16120192
450x450	16120108	16120109	16120110
450x600	16120130	16120131	16120132
450x650	16120036	16120144	16120356
450x700	16120102	16120162	16120163
450x750	16120059	16120173	16120009
450x800	16120075	16120181	16120044
450x900	16120194	16120195	16120196
460x660	16120010	16120155	16120156
480x480	16120112	16120113	16120114
500x600	16120078	16120134	16120135
500x650	16120145	16120146	16120147
500x700	16120165	16120166	16120167
500x800	16120182	16120183	16120184
530x650	16120149	16120150	16120151
580x780	16120174	16120175	16120176
580x980	16120210	16120211	16120212
600x600	16120137	16120040	16120138
600x650	16120076	16120066	16120153
600x700	16120169	16120170	16120171
600x800	16120030	16120032	16120186
600x900	16120198	16120199	16120200
600x990	16120064	16120214	16120215
700x900	16120202	16120203	16120204
800x800	16120187	16120188	16120189
800x900	16120206	16120207	16120208

I tempi di evasione dell'ordine possono variare
a seconda della disponibilità degli allestimenti
macchina.

We are able to satisfy any particular mould
dimension which you need, also those that you do
not find on our price list.

Opzioni disponibili

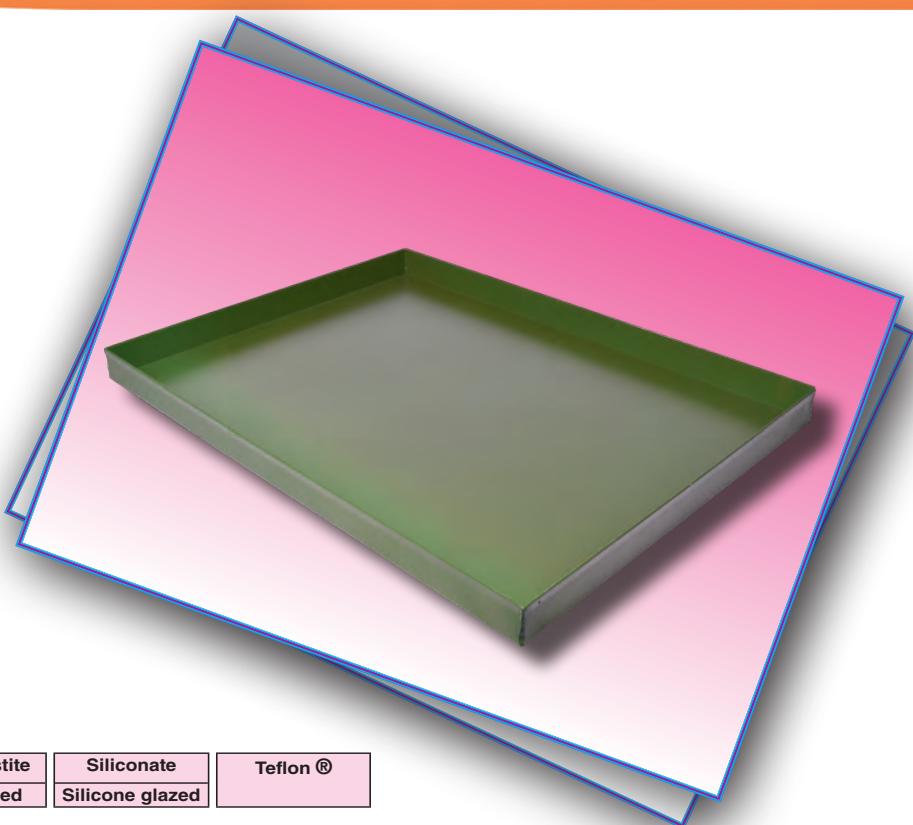
Options available

Caricamento automatico
Automatic loading type

Supplemento per gancio
Extra for hookable type

Supplemento per divisorio centrale
Extra for central divisor

Supplemento per maniglia
Extra for handle



Dimensioni
Size

Non rivestite
Not coated

Siliconate
Silicone glazed

Teflon ®

250x600	16120243
300x400	16120065
300x500	16120232
350x450	16120220
350x500	16120100
400x500	16120239
400x600	16120003
400x650	16120259
400x700	16120283
400x800	16120307
400x900	16120325
450x450	16120224
450x600	16120248
450x650	16120263
450x700	16120287
450x750	16120299
450x800	16120090
450x900	16120329
460x660	16120279
480x480	16120228
500x600	16120087
500x650	16120267
500x700	16120291
500x800	16120314
530x650	16120271
580x780	16120303
580x980	16120345
600x600	16120255
600x650	16120275
600x700	16120295
600x800	16120072
600x900	16120333
600x990	16120349
700x900	16120337
800x800	16120321
800x900	16120341

16120244
16120217
16120233
16120221
16120236
16120240
16120247
16120260
16120284
16120308
16120326
16120225
16120249
16120264
16120288
16120300
16120311
16120330
16120280
16120229
16120252
16120268
16120292
16120315
16120272
16120304
16120346
16120256
16120276
16120296
16120318
16120334
16120350
16120338
16120322
16120342

16120218
16120234
16120222
16120237
16120241
16120012
16120261
16120285
16120309
16120327
16120226
16120250
16120265
16120289
16120301
16120312
16120331
16120281
16120230
16120253
16120269
16120293
16120316
16120273
16120305
16120347
16120257
16120277
16120297
16120319
16120335
16120351
16120339
16120323
16120343

I tempi di evasione dell'ordine possono variare a seconda della disponibilità degli allestimenti macchina.

We are able to satisfy any particular mould dimension which you need, also those that you do no find on our price list.

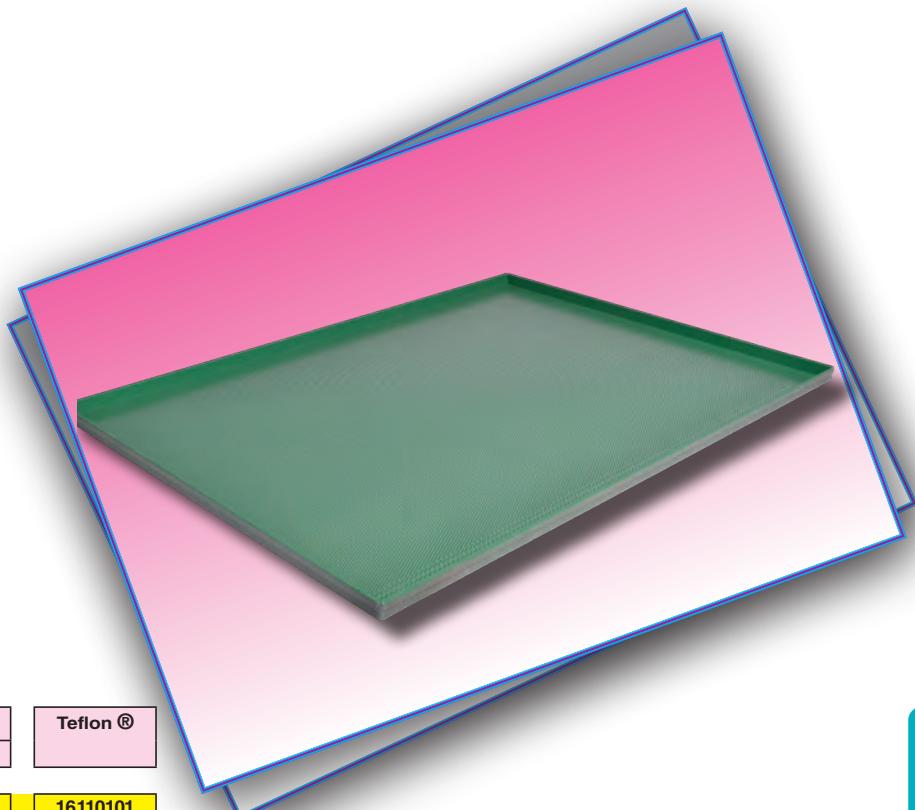
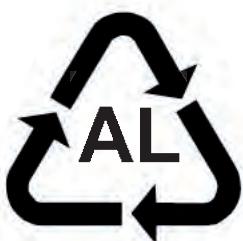
Opzioni disponibili
Options available

Caricamento automatico
Automatic loading type

Supplemento per gancio
Extra for hookable type

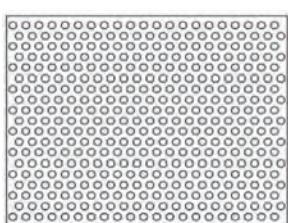
Supplemento per divisorio centrale
Extra for central divisor

Supplemento per maniglia
Extra for handle

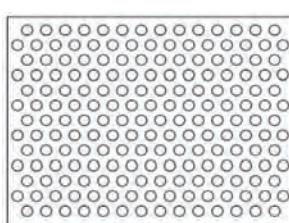


Dimensioni Size	Non rivestite Not coated	Siliconate Silicone	Teflon ®
400x600	16110002	16110019	16110101
400x800	16110045	16110062	16110046
450x650	16110043	16110053	16110124
460x660	16110130	16110050	16110131
460x760	16110134	16110135	16110136
500x600	16110123	16110029	16110056
500x700	16110040	16110023	16110133
500x800	16110141	16110034	16110142
530x650	16110125	16110126	16110127
580x780	16110137	16110066	16110138
580x980	16110163	16110164	16110165
600x650	16110022	16110011	16110129
600x800	16110004	16110020	16110009
600x900	16110079	16110039	16110149
600x990	16110032	16110061	16110167
650x850	16110145	16110146	16110147
650x920	16110159	16110160	16110161
700x900	16110151	16110152	16110153
800x800	16110044	16110031	16110144
800x900	16110155	16110156	16110157
800x1000	16110168	16110060	16110169

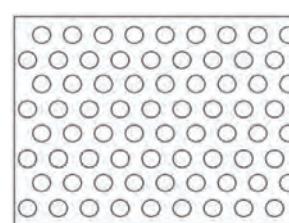
Il prezzo di listino non cambia per l'esecuzione con il foro Ø3 e Ø5 mm
The price list does not change with hole Ø3 or Ø5 mm



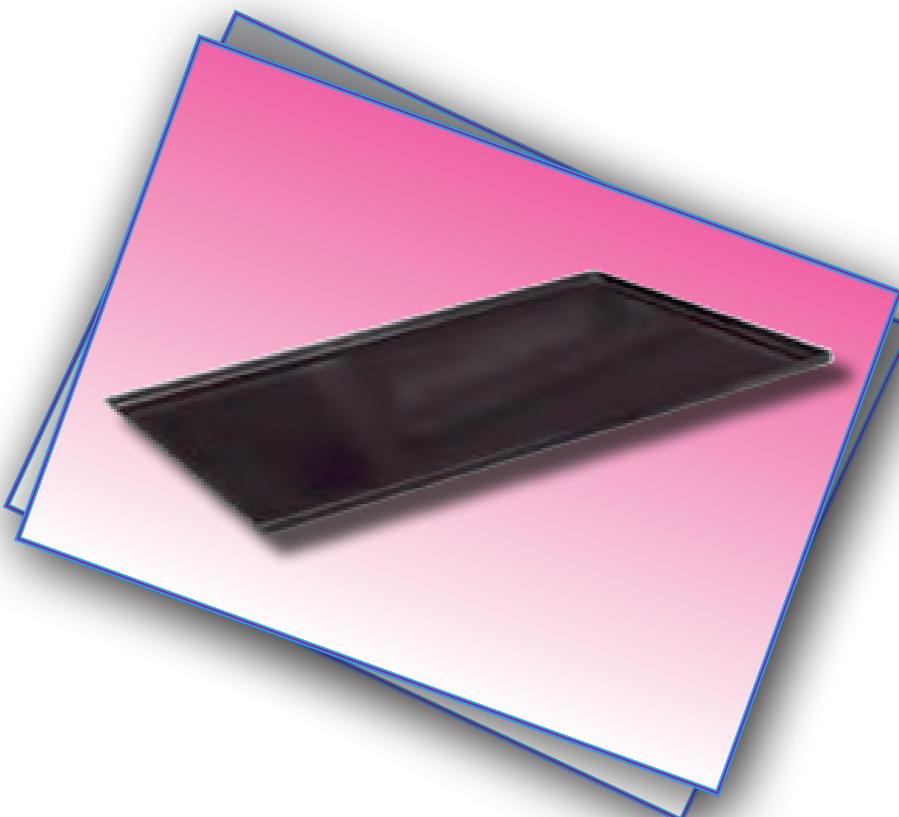
Ø 2 passo 3.5 mm
Ø 2 pitch 3.5 mm



Ø 3 passo 5 mm
Ø 3 pitch 5 mm



Ø 5 passo 8 mm
Ø 5 pitch 8 mm



4

Dimensioni	Smaltata
Size	Glazed
400x600x20 h	16130001

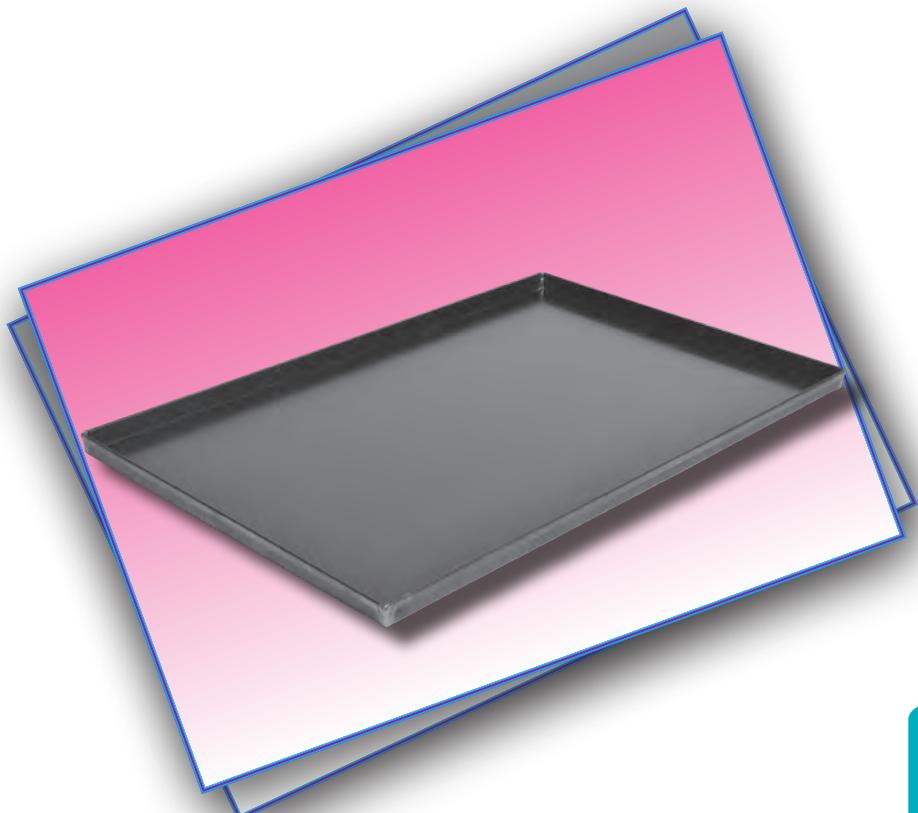
Minima quantità: pz 100
Minimum quantities: pcs. 100

A richiesta anche altre dimensioni.
On request other customized dimensions

Teglia a bordi dritti in lamiera bluita spessore 0.80 mm.

Black steel pans thickness 0.80 mm.

made
in
Italy



4

Dimensioni
Size

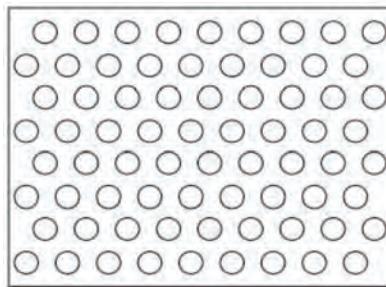
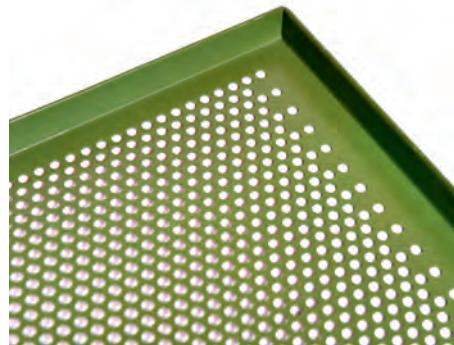
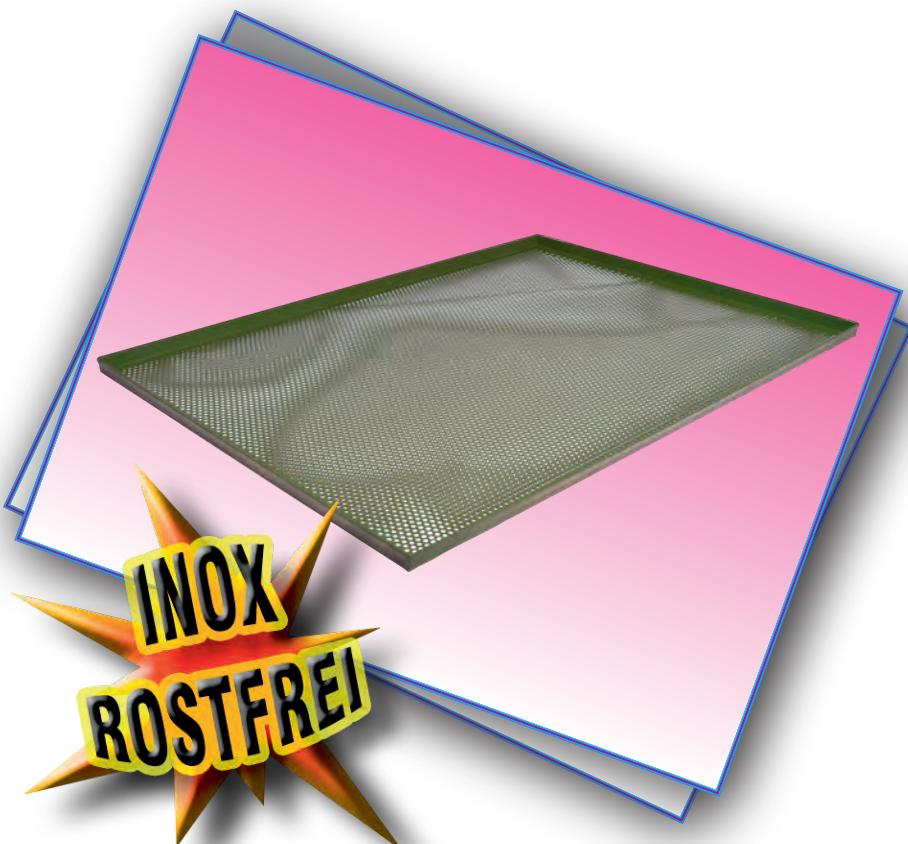
Lamiera bluita
Height 1 - 2 cm

400x600x20 h
400x600x40 h

16160004
16160014

Minima quantità: pz 100
Minimum quantities: pcs. 100

A richiesta anche altre dimensioni.
On request other customized dimensions



Ø 5 passo 8 mm
Ø 5 pitch 8 mm

PREZZI A PREVENTIVO

PRICES ON REQUEST

Teglie a bordi dritti in acciaio inox - spessore 0,80 mm

Stainless steel pans - thickness 0,80 mm

made
in
Italy



4

PREZZI A PREVENTIVO

PRICES ON REQUEST



4



Dimensioni

Size

250x600

Codice

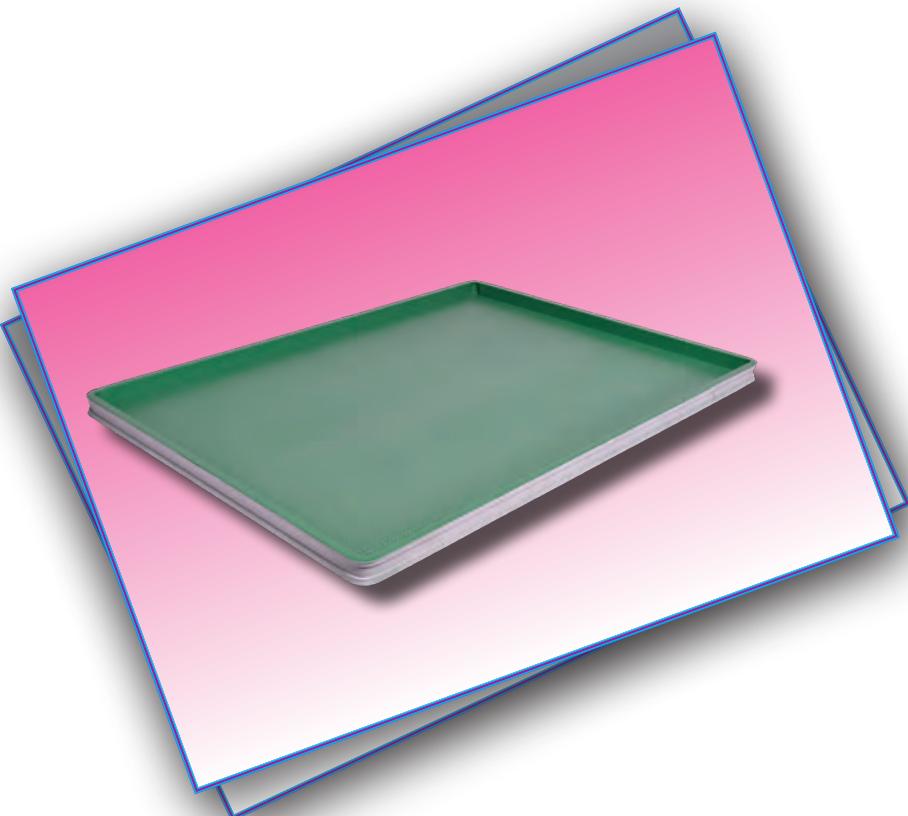
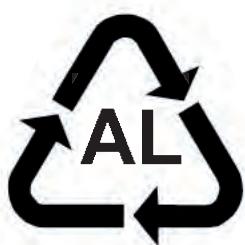
Code

16180119



Teglie in alluminio forato 1,50 mm con telaio, piane
1,50 mm perforated aluminium baking trays, flat with frame

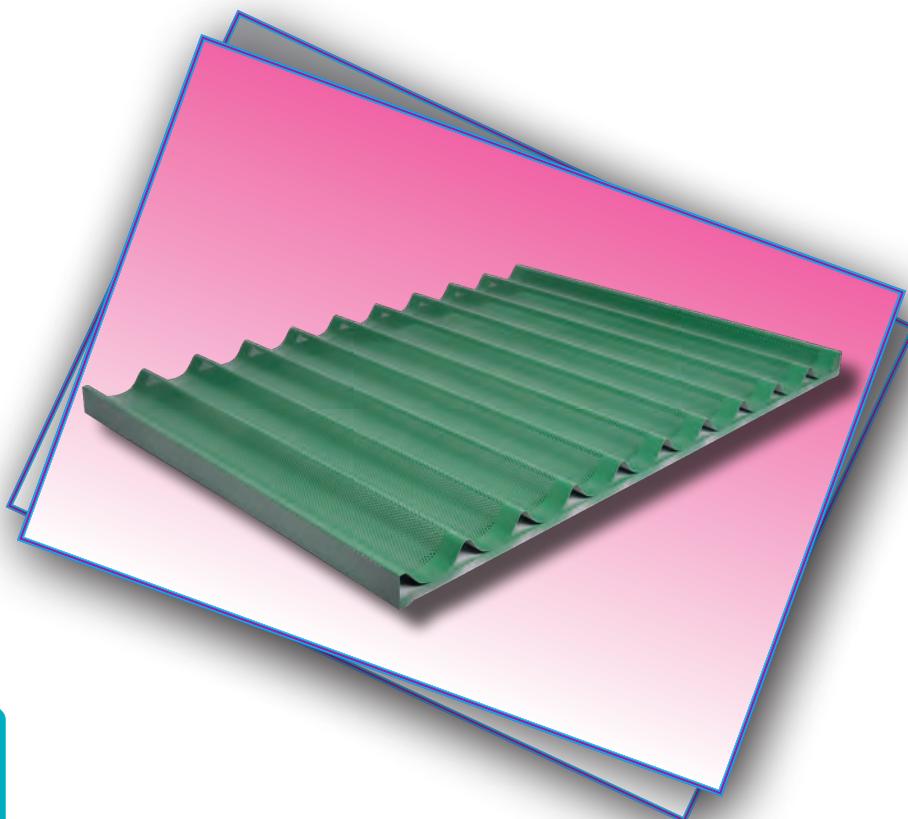
made
in
Italy



4

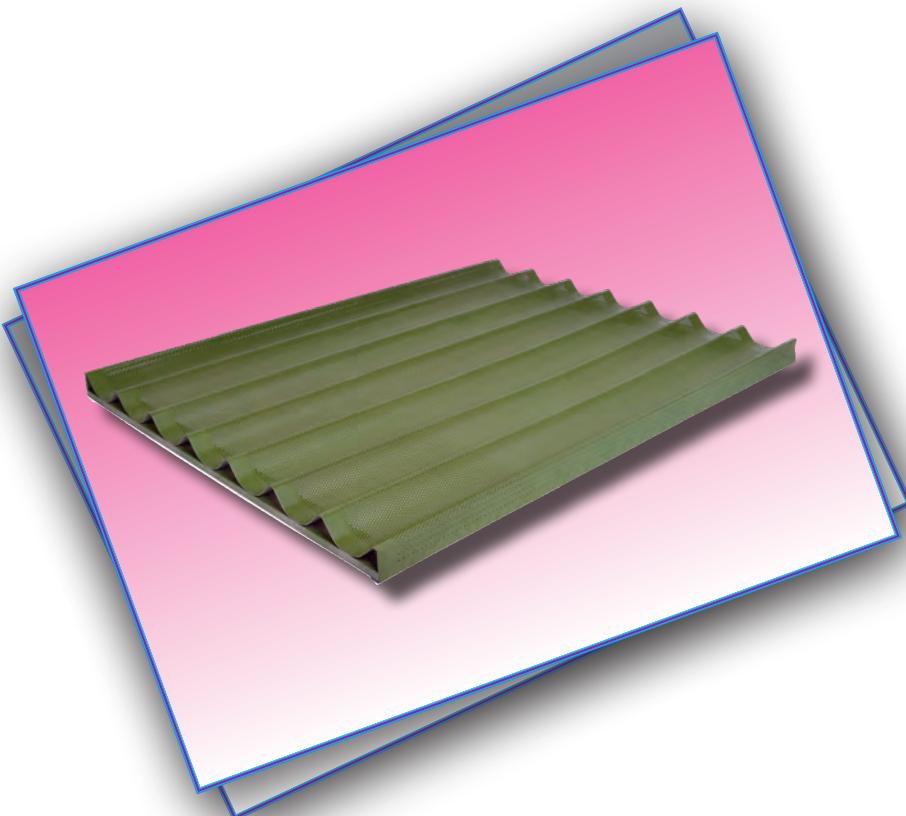
Dimensioni	Non rivestite	Siliconate	Teflon ®
Size	Not coated	Silicone glazed	
400x600	R16610112	R16610099	R16610028
400x800	R16610137	R16610138	R16610139
460x660	R16610124	R16610125	R16610027
460x760	R16610130	R16610131	R16610132
500x600	R16610114	R16610115	R16610116
500x700	R16610011	R16610127	R16610128
500x800	R16610141	R16610142	R16610143
530x650	R16610118	R16610119	R16610120
580x780	R16610134	R16610135	R16610136
580x980	R16610170	R16610171	R16610172
600x650	R16610122	R16610020	R16610123
600x800	R16610102	R16610002	R16610044
600x900	R16610152	R16610031	R16610153
600x990	R16610174	R16610018	R16610175
650x850	R16610148	R16610149	R16610150
650x920	R16610166	R16610167	R16610168
700x900	R16610154	R16610155	R16610156
750x900	R16610158	R16610159	R16610160
750x1000	R16610177	R16610178	R16610179
800x800	R16610048	R16610086	R16610147
800x900	R16610162	R16610163	R16610164
800x1000	R16610181	R16610068	R16610182





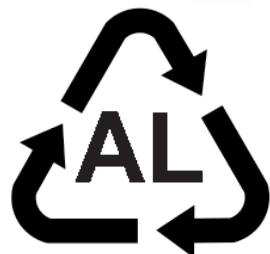
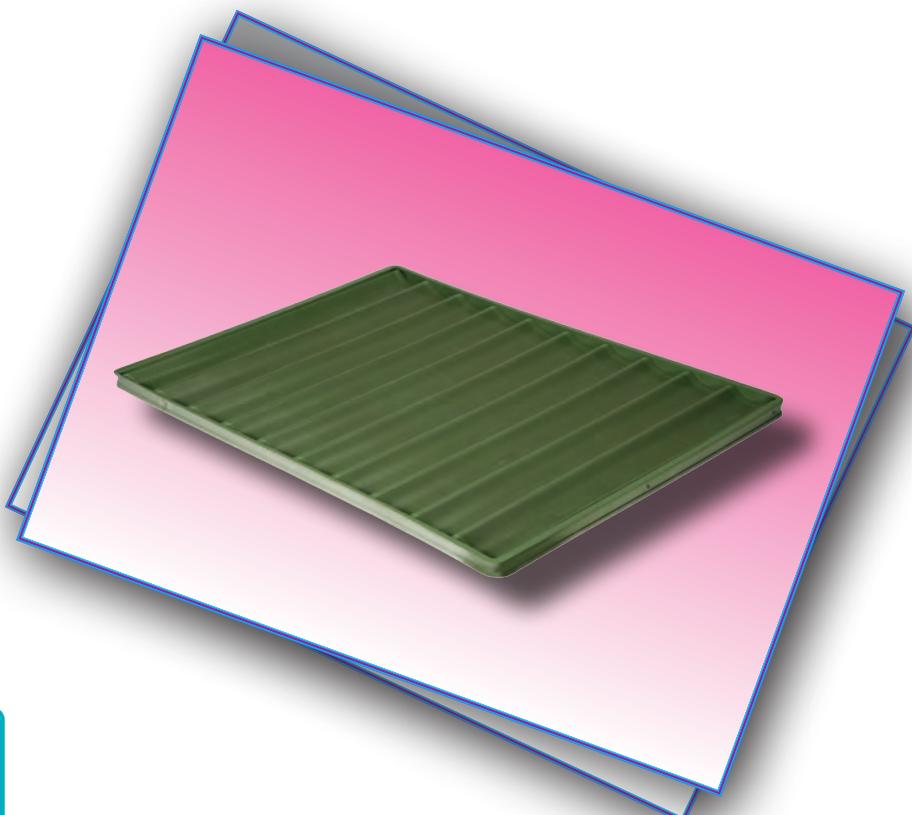
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Dimensioni Size	Posti Channels	Non rivestite Not coated	Siliconate Silicone glazed	Teflon®
500x800	8-9-10	16310087	16310038	16310088
600x800	6-7-8-9-10	16310164	16310037	16310082
600x990	10-11-12	16310083	16310084	16310085
650x800	9-10-11-12	16310090	16310091	16310092
650x920	10-11-12	16310106	16310107	16310108
700x900	10-11-12	16310098	16310099	16310100
750x1000	9-10	16310110	16310111	16310112
800x800	7-8-9-10	16310094	16310095	16310096
800x900	10-11-12	16310102	16310103	16310104
800x1000	13-14	16310114	16310115	16310116



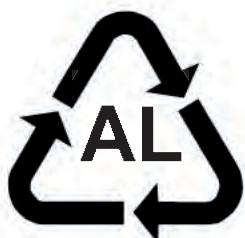
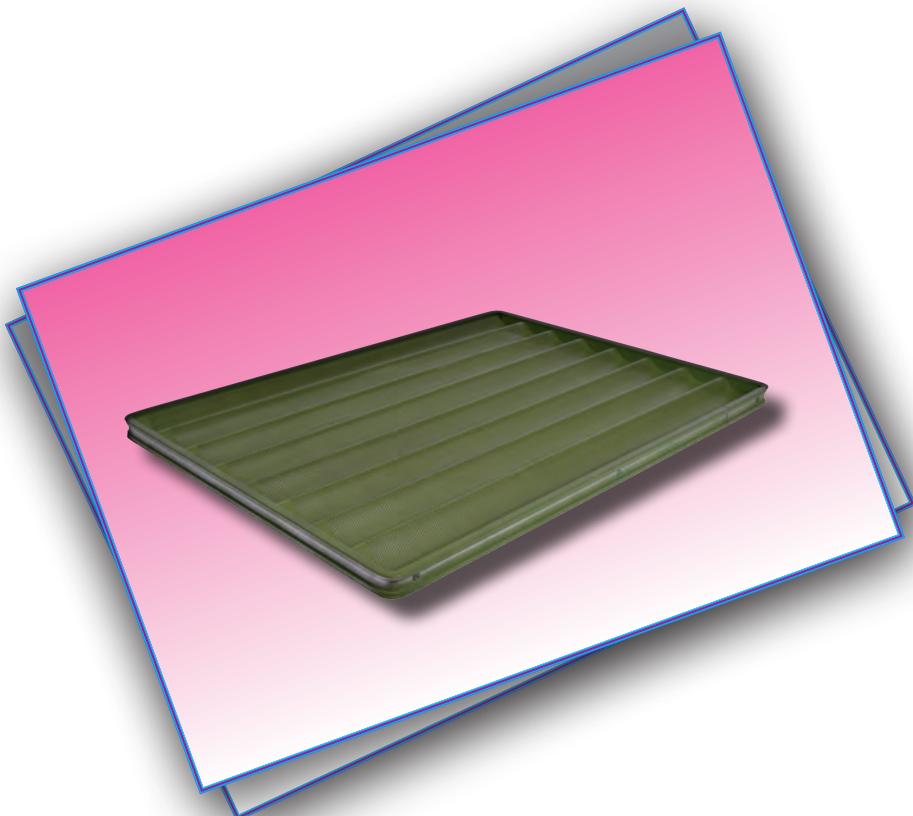
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Dimensioni Size	Posti Channels	Non rivestite Not coated	Siliconate Silicone glazed	Teflon®
400x600	4-5	16310004	16310001	16310023
400x800	4-5	16310041	16310024	16310145
450x650	4-5-6	16310035	16310122	16310123
460x660	4-5-6	16310132	16310034	16310133
460x760	4-5-6	16310137	16310138	16310139
500x600	4-5-6	16310118	16310119	16310120
500x700	4-5-6	16310077	16310032	16310135
500x800	4-5-6	16310008	16310065	16310146
530x650	5-6-7	16310125	16310126	16310127
580x780	6-7-8	16310141	16310142	16310143
580x980	6-7-8	16310156	16310157	16310158
600x650	5-6-7-8	16310028	16310129	16310130
600x800	6-7-8	16310003	16310075	16310048
750x900	8-9-10	16310148	16310149	16310150
800x900	10-11-12	16310152	16310153	16310154
800x1000	10-11-12	16310160	16310161	16310162



4

Dimensioni Size	Posti Channels	Non rivestite Not coated	Siliconate Silicone glazed	Teflon®
500x800	8-9-10-11-12	R16610223	R16610224	R16610225
580x780	8-9-10-11-12	R16610204	R16610205	R16610206
580x980	10-11-12	R16610309	R16610310	R16610311
600x800	8-9-10-11-12	R16610233	R16610234	R16610235
600x900	10-11-12	R16610269	R16610270	R16610271
600x990	10-11-12	R16610313	R16610314	R16610315
650x850	10-11-12	R16610257	R16610258	R16610259
650x920	9-10-11-12	R16610305	R16610306	R16610307
700x900	10-11-12	R16610281	R16610282	R16610283
750x1000	10-11-12	R16610316	R16610317	R16610318
800x800	10-11-12	R16610245	R16610246	R16610247
800x900	10-11-12	R16610290	R16610084	R16610291
800x1000	11-12-13-14	R16610320	R16610321	R16610322



4

Dimensioni Size	Posti Channels	Non rivestite Not coated	Siliconate Silicone glazed	Teflon®
400x600	4-5	R16610046	R16610087	R16610324
400x800	5	R16610354	R16610355	R16610356
450x650	5-6	R16610329	R16610330	R16610331
460x660	5-6	R16610339	R16610340	R16610341
460x760	5-6	R16610347	R16610348	R16610349
500x600	4-5	R16610325	R16610326	R16610327
500x700	5-6	R16610343	R16610344	R16610345
500x800	5-6	R16610358	R16610359	R16610360
530x650	4-5-6	R16610333	R16610334	R16610335
580x780	5-6-7-8	R16610350	R16610351	R16610352
580x980	6-7-8	R16610380	R16610381	R16610382
600x650	5-6-7-8	R16610337	R16610017	R16610338
600x800	5-6-7-8	R16610184	R16610185	R16610076
600x800	9-10	R16610362	R16610101	R16610363
600x990	6-7-8	R16610384	R16610385	R16610386
650x850	8-9	R16610364	R16610365	R16610366
700x900	9-10-11	R16610368	R16610369	R16610370
750x900	9-10-11	R16610372	R16610373	R16610374
800x1000	8-9-10	R16610388	R16610038	R16610389



4

DIMENSIONI: 400 x 600 h 20 mm

SIZE: 400 x 600 h 20 mm

Alluminio

Alluminium

16128005



4

Ø	H 20mm	H 30mm	H 40mm	H 50mm
160	17520160	17530160	17540160	
180	17520180	17530180	17540180	
200	17520200	17530200	17540200	
220	17520220	17530220	17540220	
240	17520240	17530240	17540240	
260	17520260	17530260	17540260	
280	17520280	17530280	17540280	
300	17520300	17530300	17540300	
320	17520320	17530320	17540320	
340	17520340	17530340	17540340	
360	17520360	17530360	17540360	
380	17520380	17530380	17540380	
400	17520400	17530400	17540400	
450	-	17530450	17540450	
500	-	-	17540500	
540	17520540	-	-	
550	-	-	17540550	
560	-	-	-	



Minima quantità: pz 20
Minimum quantities: pcs. 20

A RICHIESTA:

Rivestimento in TEFLON® su tutte le misure!

ON REQUEST:

TEFLON® coating on all the measures!



4

Ø	H 20 mm	H 30 mm	H 40 mm
160	17620160	17630160	17600160
180	17620180	17630180	17600180
200	17620200	17630200	17600200
220	17620220	17630220	17600220
240	17620240	17630240	17600240
260	17620260	17630260	17600260
280	17620280	17630280	17600280
300	17620300	17630300	17600300
320	17620320	17630320	17600320
340	17620340	17630340	17600340
360	17620360	17630360	17600360
380	17620380	17630380	17600380
400	17620400	17630400	17600400
450	-	-	-
500	-	-	-
540	-	-	-
550	-	-	-
560	-	-	-

Minima quantità: pz 20
Minimum quantities: pcs. 20

A RICHIESTA:

Rivestimento in TEFLON ® su tutte le misure!

ON REQUEST:

TEFLON ® coating on all the measures!



4

Ø	H 20 mm	H 30 mm	H 40 mm
160	18020160	18030160	18040160
180	18020180	18030180	18040180
200	18020200	18030200	18040200
220	18020220	18030220	18040220
240	18020240	18030240	18040240
260	18020260	18030260	18040260
280	18020280	18030280	18040280
300	18020300	18030300	18040300
320	18020320	18030320	18040320
340	18020340	18030340	18040340
360	18020360	18030360	18040360
380	18020380	18030380	18040380
400	18020400	18030400	18040400
450	-	-	-
500	-	-	-
540	-	-	-
550	-	-	-
560	-	-	-

Minima quantità: pz 20

Minimum quantities: pcs. 20

A RICHIESTA:

Rivestimento in TEFLON® su tutte le misure!

ON REQUEST:

TEFLON® coating on all the measures!



4

Ø	H 20 mm	H 30 mm	H 40 mm
160	17820160	17830160	17840160
180	17820180	17830180	17840180
200	17820200	17830200	17840200
220	17820220	17830220	17840220
240	17820240	17830240	17840240
260	17820260	17830260	17840260
280	17820280	17830280	17840280
300	17820300	17830300	17840300
320	17820320	17830320	17840320
340	17820340	17830340	17840340
360	17820360	17830360	17840360
380	17820380	17830380	17840380
400	17820400	17830400	17840400

Minima quantità: pz 20

Minimum quantities: pcs. 20

Disponibili fino ad esaurimento scorte

Availables until end of stocks in the warehouse

A RICHIESTA:

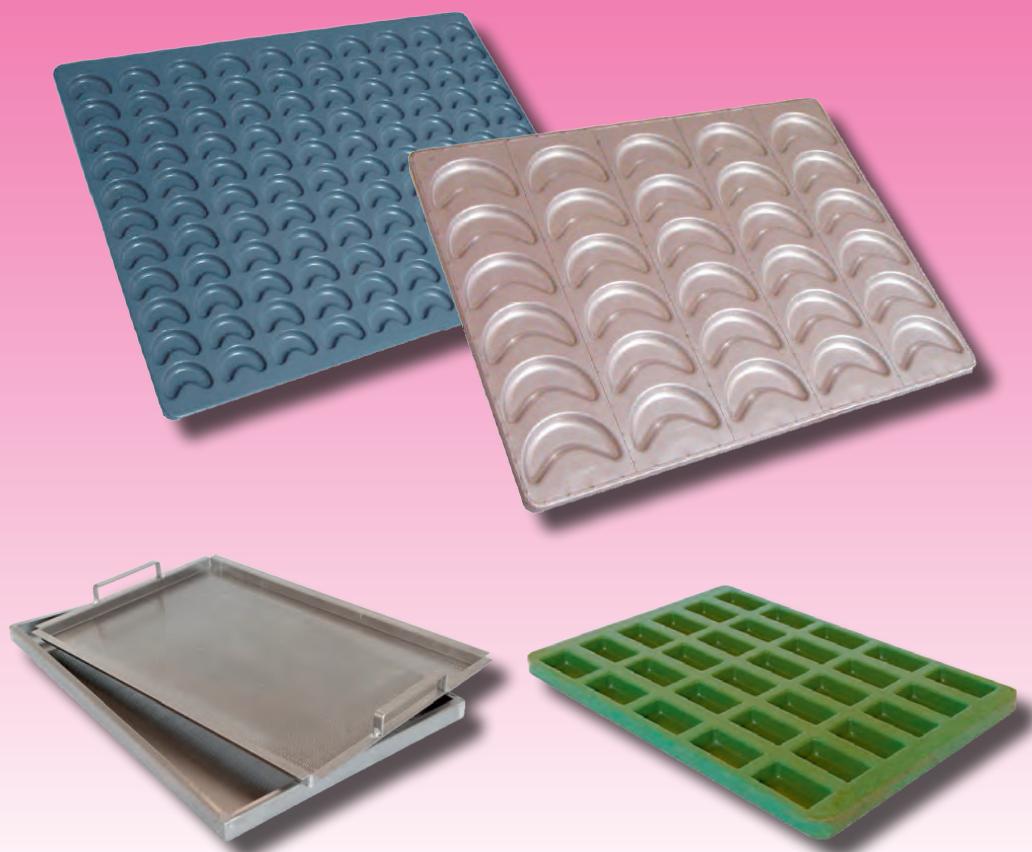
Rivestimento in TEFLON® su tutte le misure!

ON REQUEST:

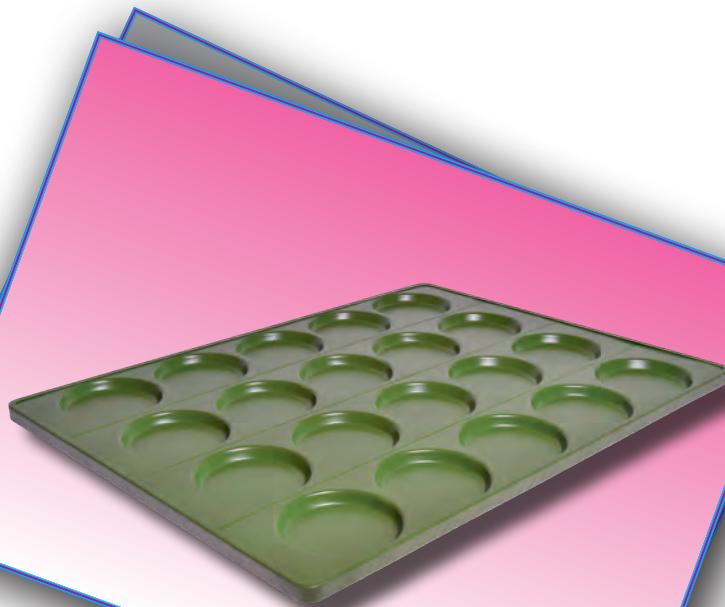
TEFLON® coating on all the measures!

TEGLIE CON FORME SPECIALI

SPECIAL FIGURE TRAYS

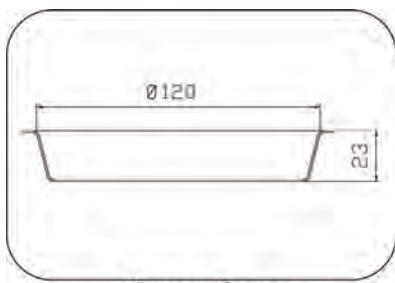


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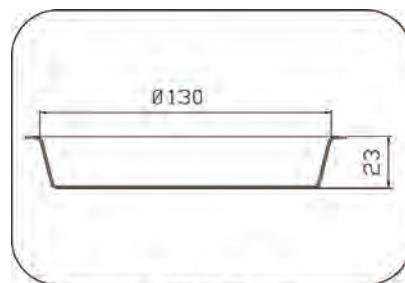


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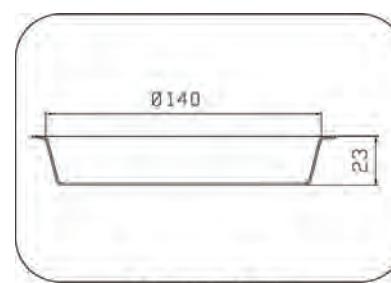
Dimensioni Size	Ø	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	120	23	12	17300007	17300029
600x400	130	23	8	17300027	17300011
600x400	140	23	6	17300008	17300030
800x600	120	23	24	17300031	17300032
800x600	130	23	20	17300012	17300013
800x600	140	23	15	17300005	17300006



Ø120x23h mm



Ø130x23h mm

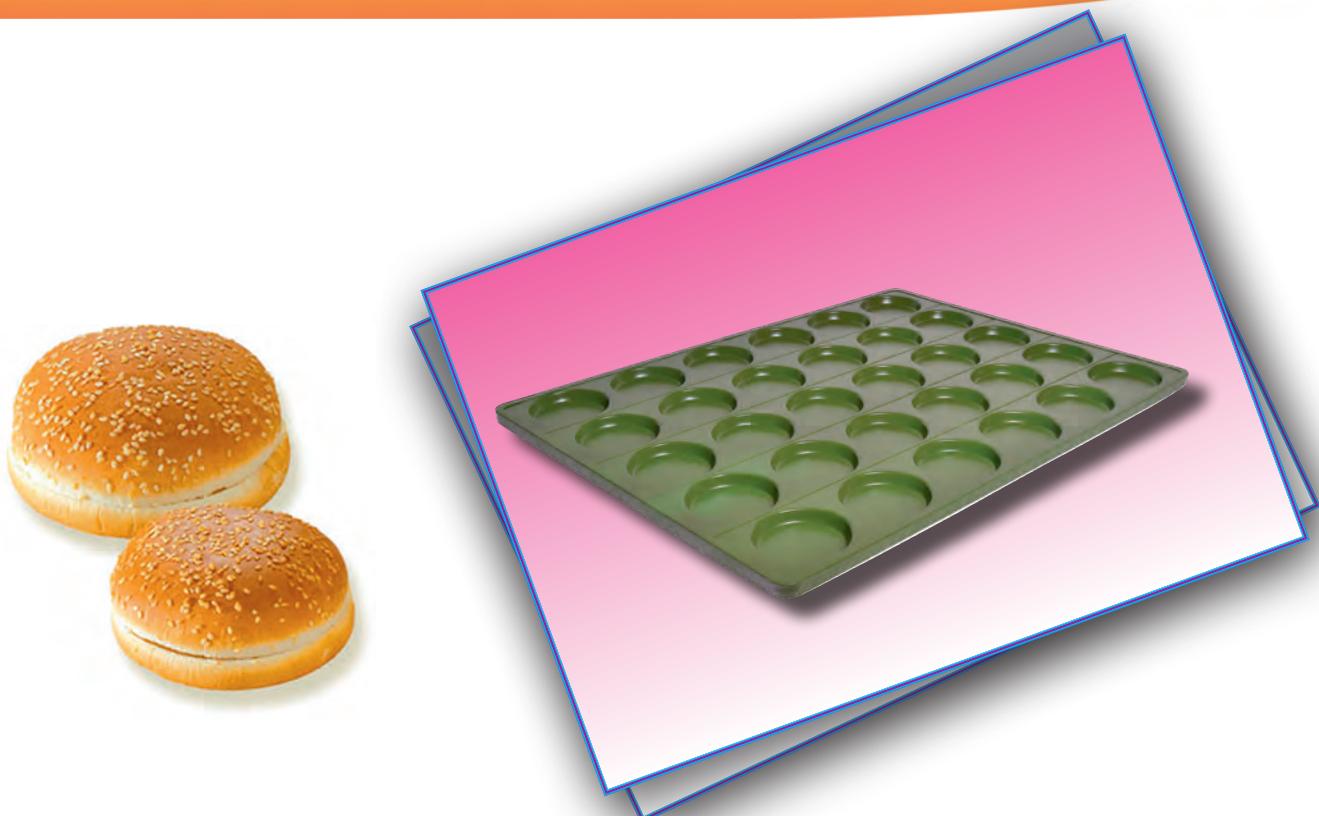


Ø140x23h mm

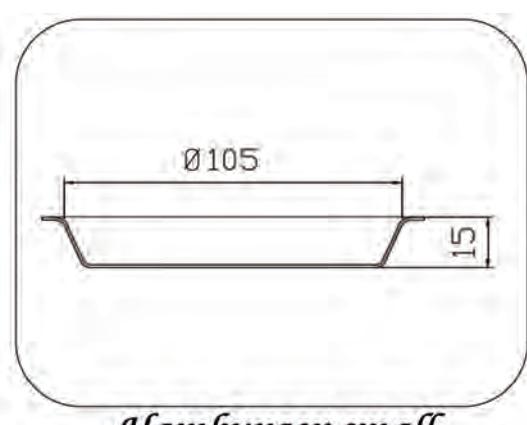
Minima quantità: pz 10
Minimum quantities: pcs. 10

Teglie con forme hamburger SMALL in lamiera alluminata Aluminized steel hamburger SMALL pans

made
in
Italy

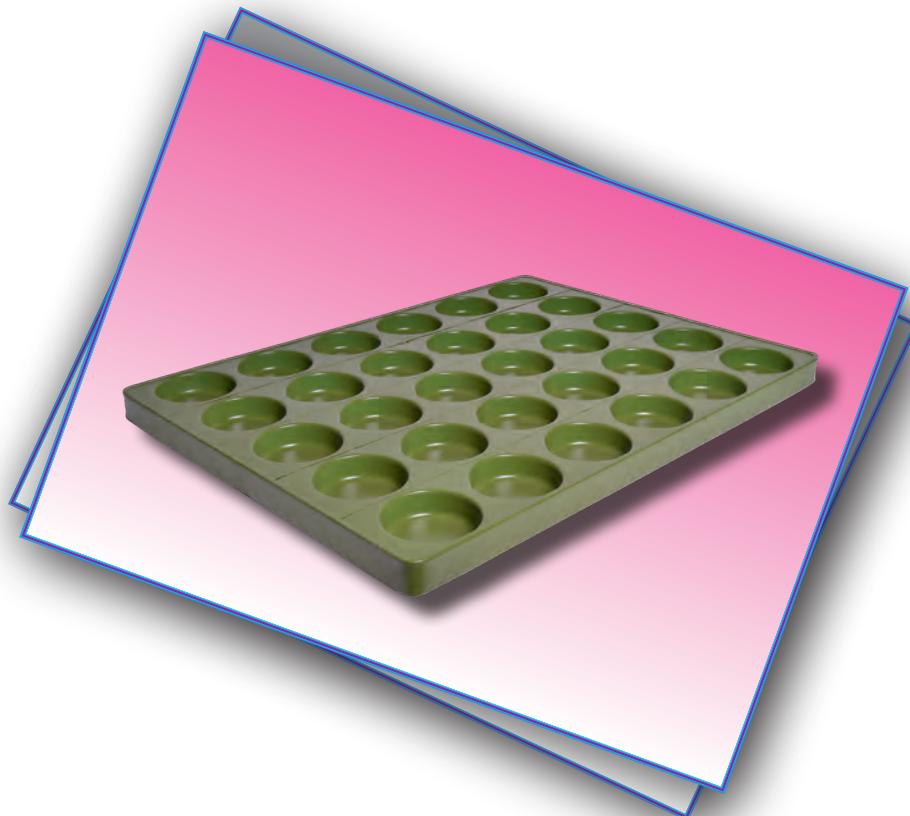


Dimensioni Size	Ø	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	105	15	15	17330014	17330011
800x600	105	15	30	17330003	17330028

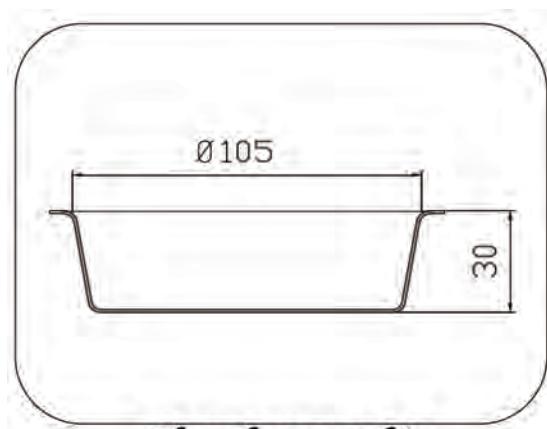


Hamburger small

Minima quantità: pz 10
Minimum quantities: pcs. 10



Dimensioni Size	Ø	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	105	30	15	17330004	17330012
800x600	105	30	30	17330015	17330029



Hamburger big

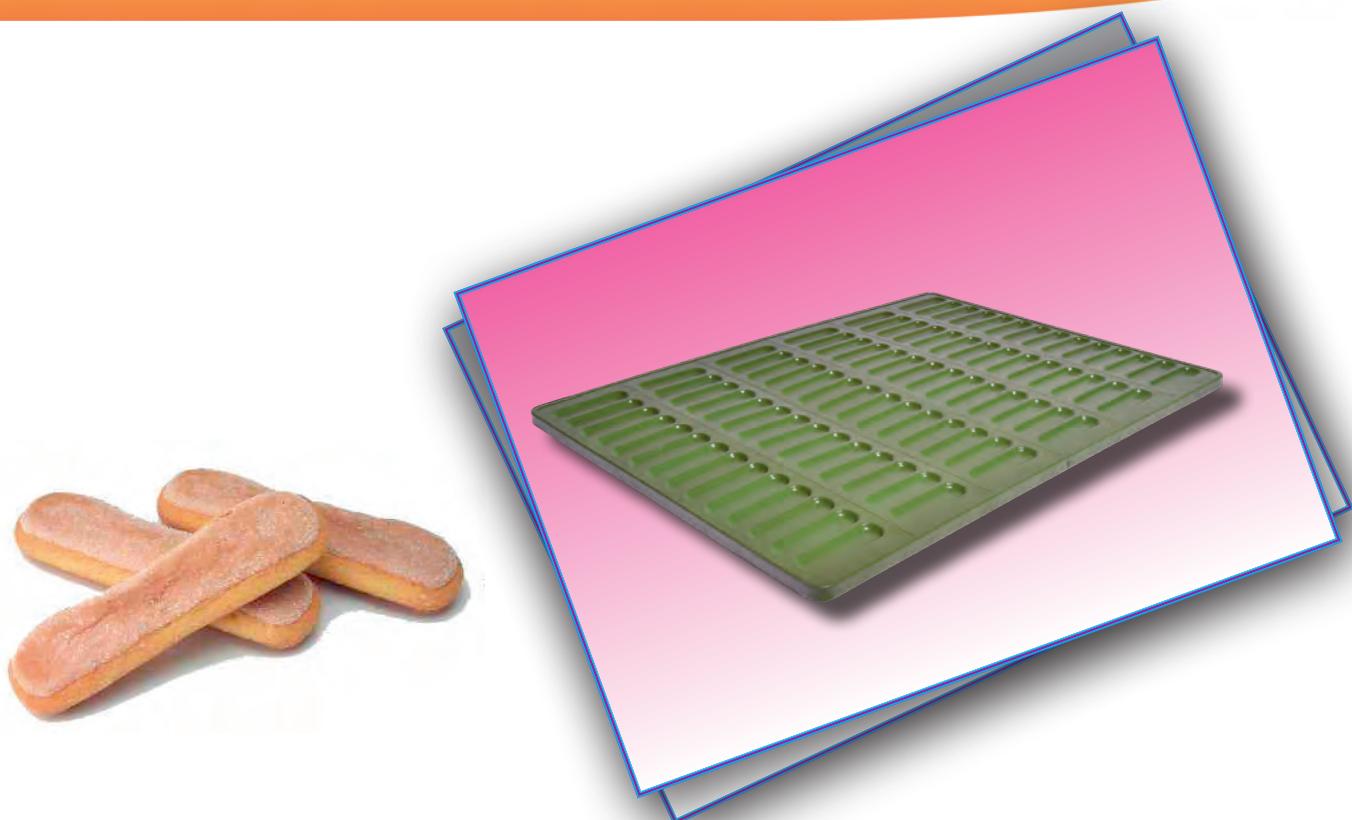
Minima quantità: pz 10

Minimum quantities: pcs. 10

Teglie con forme savoiardi in lamiera alluminata

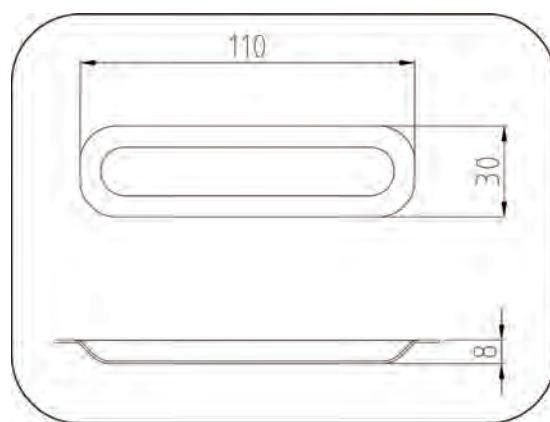
Aluminized steel savoiardi pans

made
in
Italy

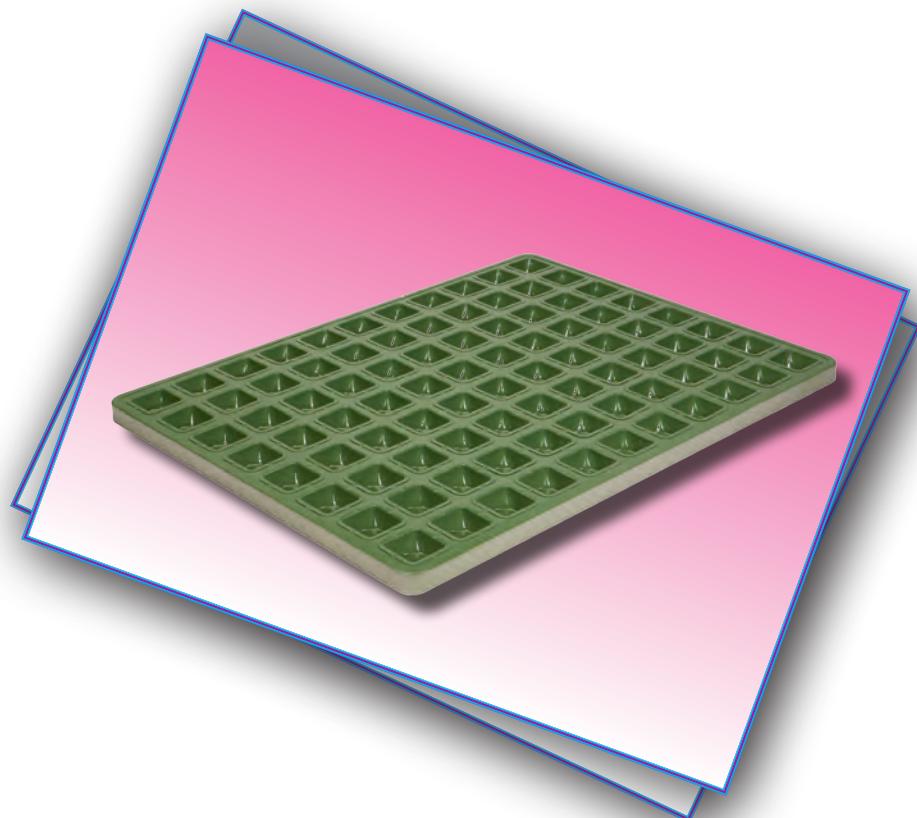


Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	110x30	8	42	17340001	17340002

5

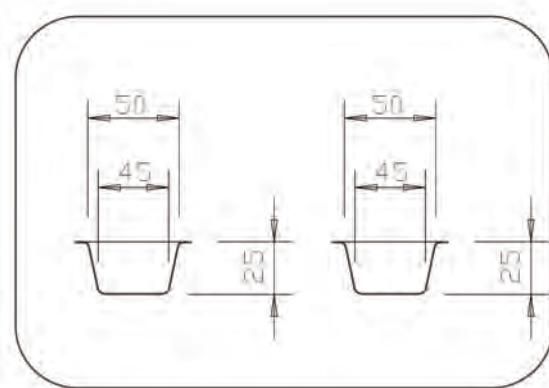


Minima quantità: pz 10
Minimum quantities: pcs. 10



5

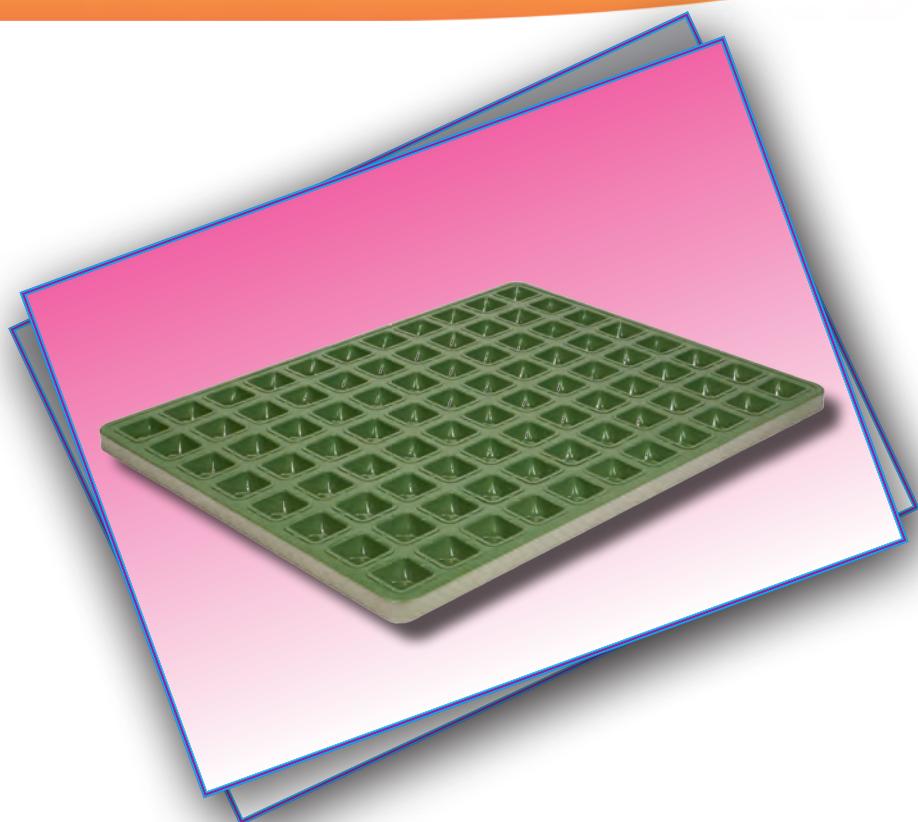
Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	50x50	25	40	17310007	17310010
800x600	50x50	25	88	17310011	17310012



Minima quantità: pz 10
Minimum quantities: pcs. 10

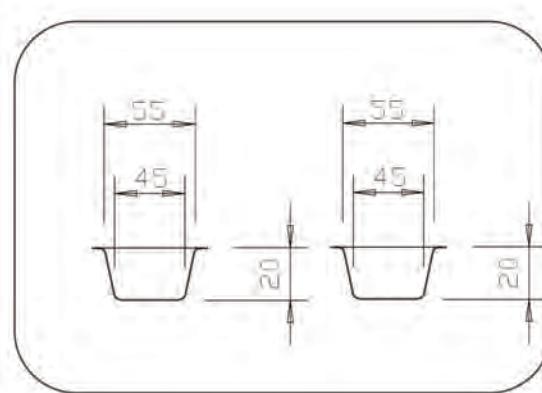
Teglie con forme plumcakes modello B in lamiera alluminata
Aluminized steel plumcakes model B pans

made
in
Italy

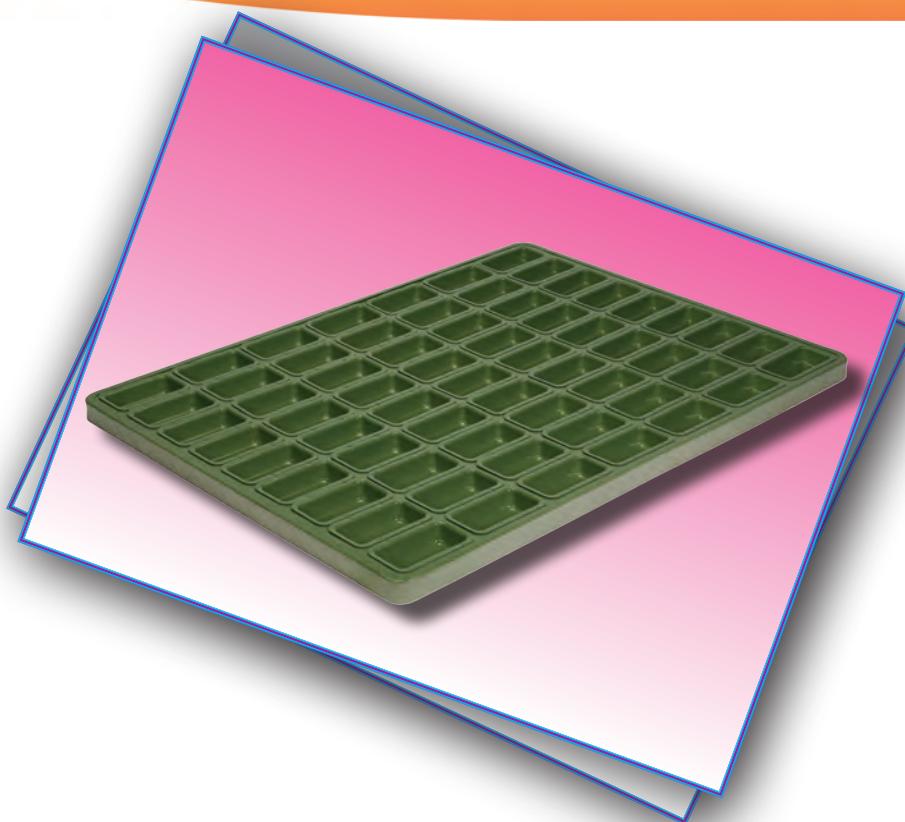


Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	55x55	20	40	17310002	17310008
800x600	55x55	20	88	17310003	17310009

5

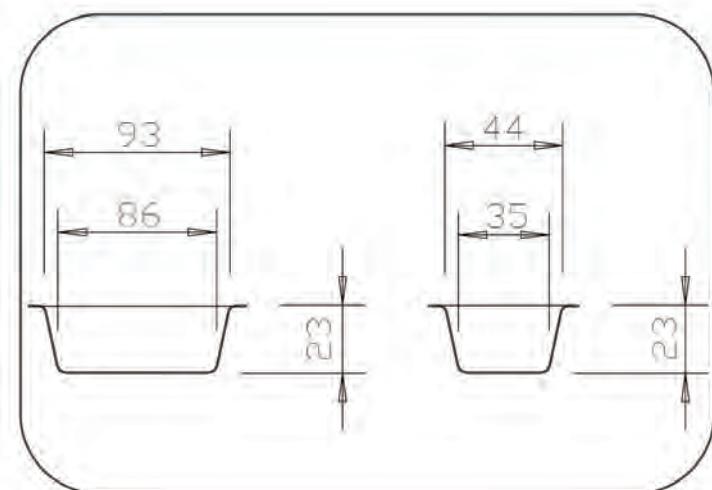
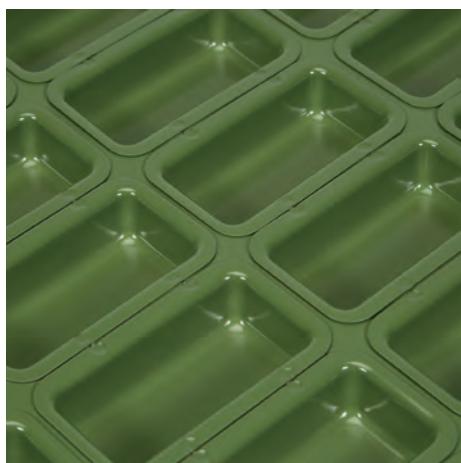


Minima quantità: pz 10
Minimum quantities: pcs. 10



Dimensioni Size	Dim.	H.	N° forme Moulds No.
600x400	93x44	23	30
800x600	93x44	23	63

5



Minima quantità: pz 10
Minimum quantities: pcs. 10

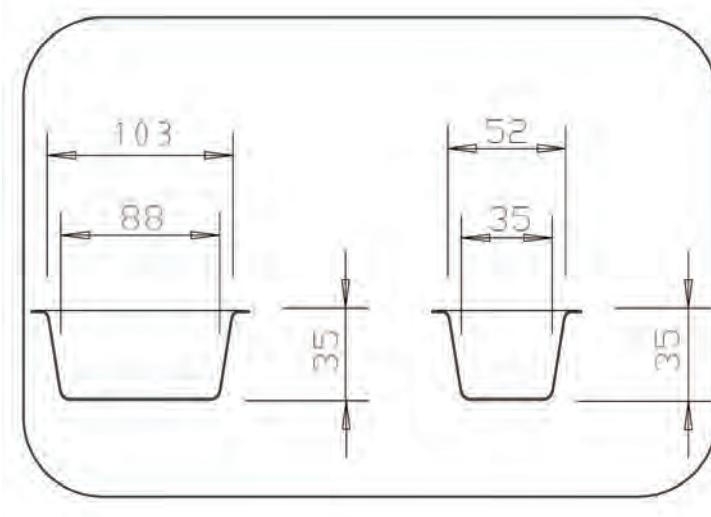
Teglie con forme plumcakes modello E in lamiera alluminata
Aluminized steel plumcakes model E pans

made
in
Italy

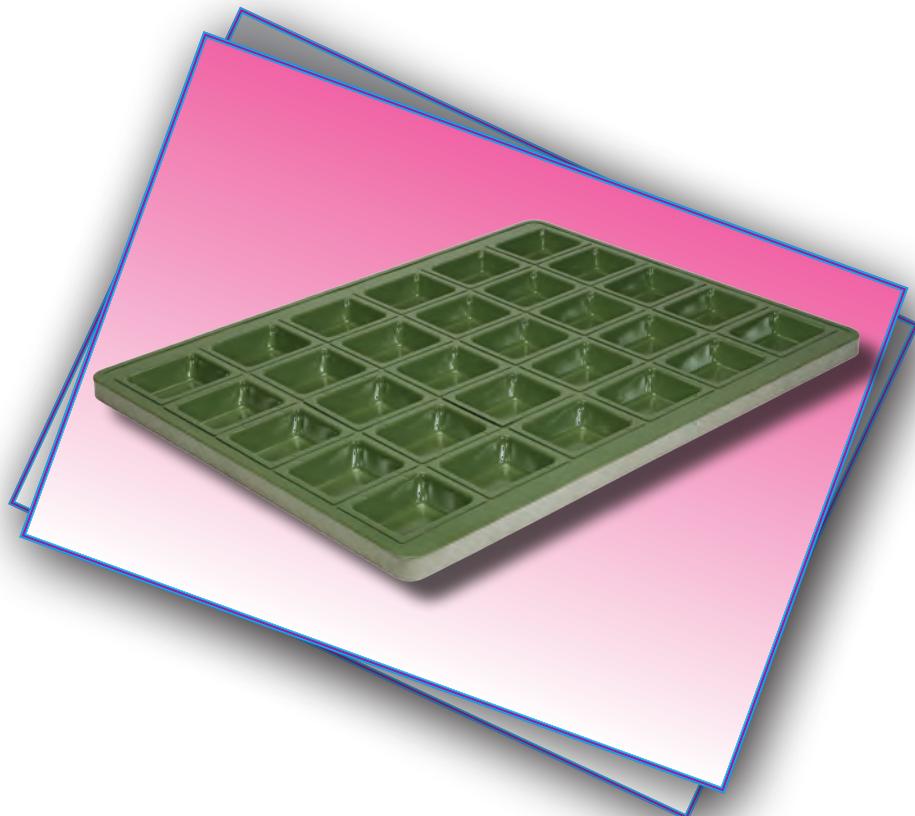


Dimensioni Size	Dim. Dim.	H. H.	N° forme Moulds No.
600x400	103x52	35	25
800x600	103x52	35	48

5

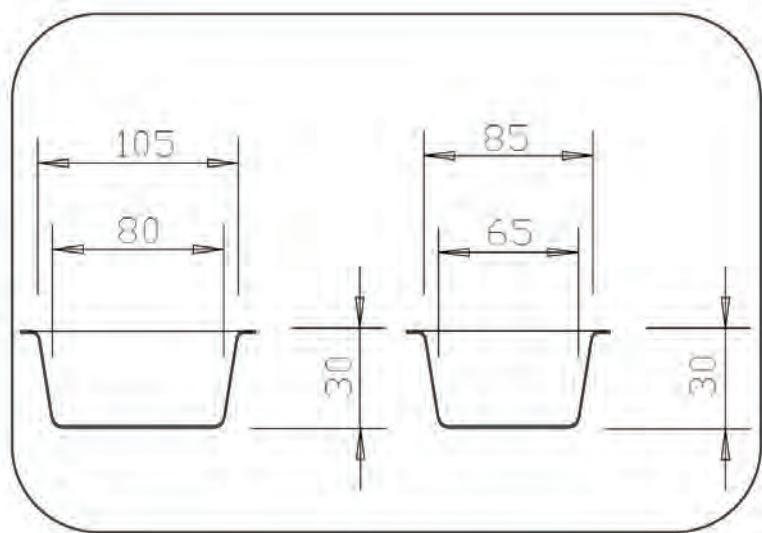
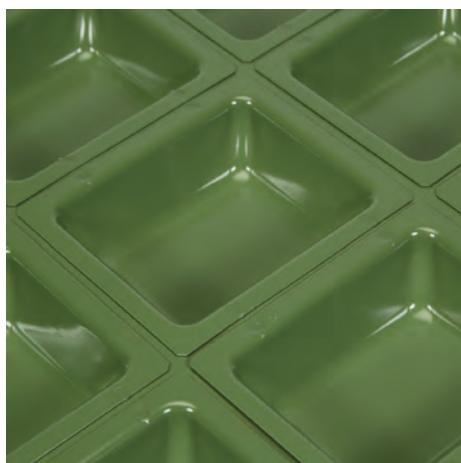


Minima quantità: pz 10
Minimum quantities: pcs. 10



Dimensioni Size	Dim.	H.	N° forme Moulds No.
600x400	105x85	30	16
800x600	105x85	30	30

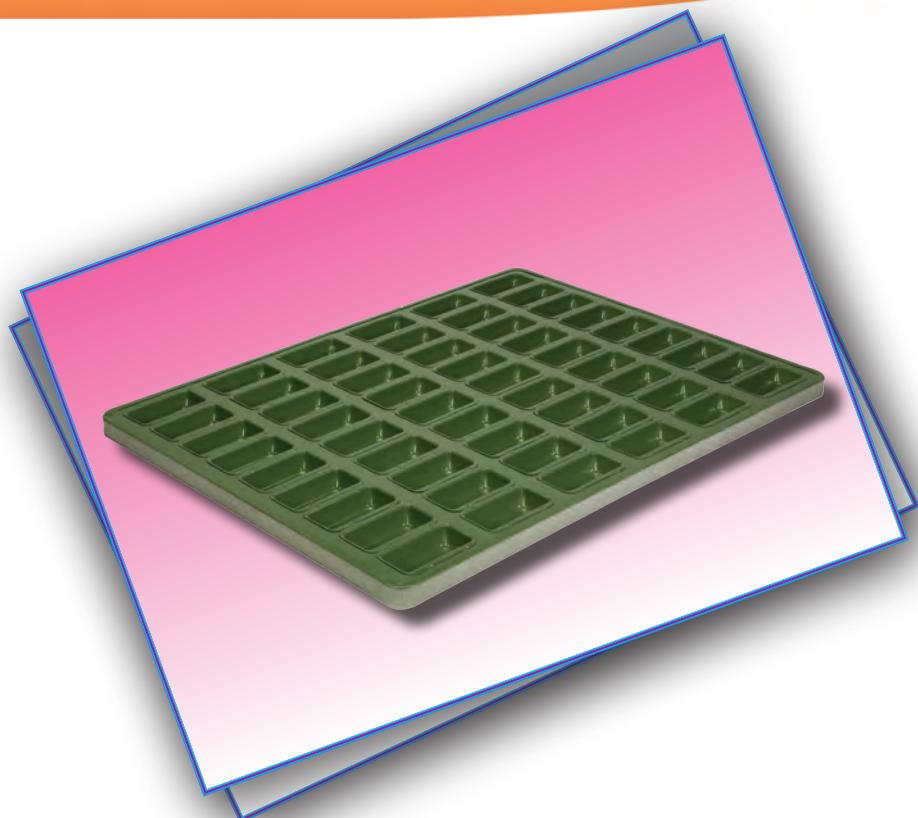
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Minima quantità: pz 10
Minimum quantities: pcs. 10

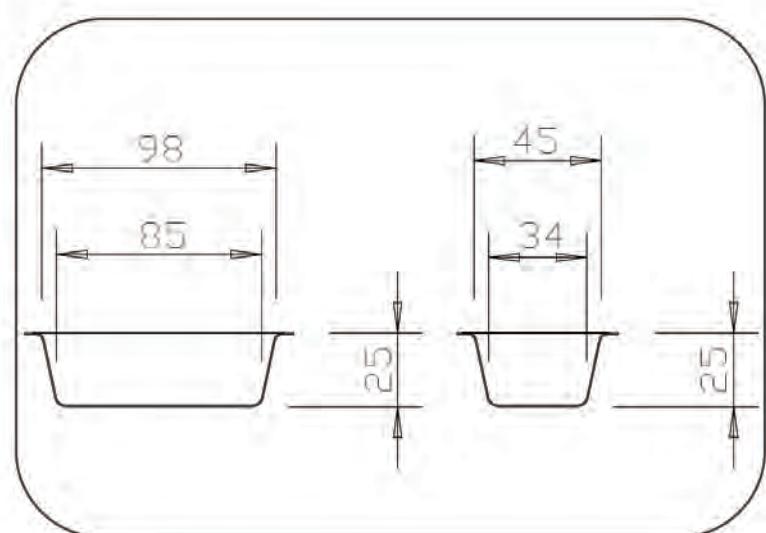
Teglie con forme plumcakes modello G in lamiera alluminata
Aluminized steel plumcakes model G pans

made
in
Italy

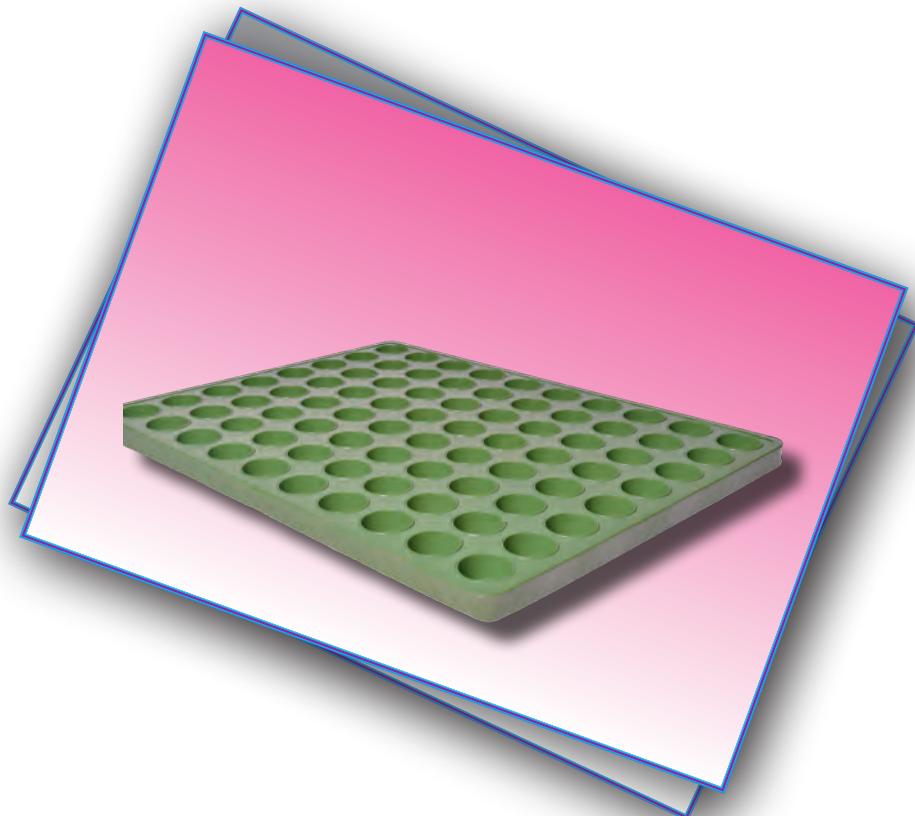


Dimensioni Size	Dim.	H.	N° forme Moulds No.
600x400	98x45	25	30
800x600	98x45	25	54

5

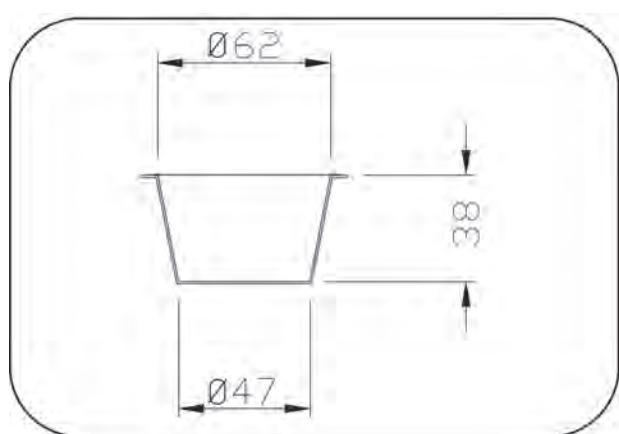


Minima quantità: pz 10
Minimum quantities: pcs. 10



Dimensioni Size	Ø	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	62	38	24	17350002	17350009
800x600	62	38	48	17350001	17350010

5

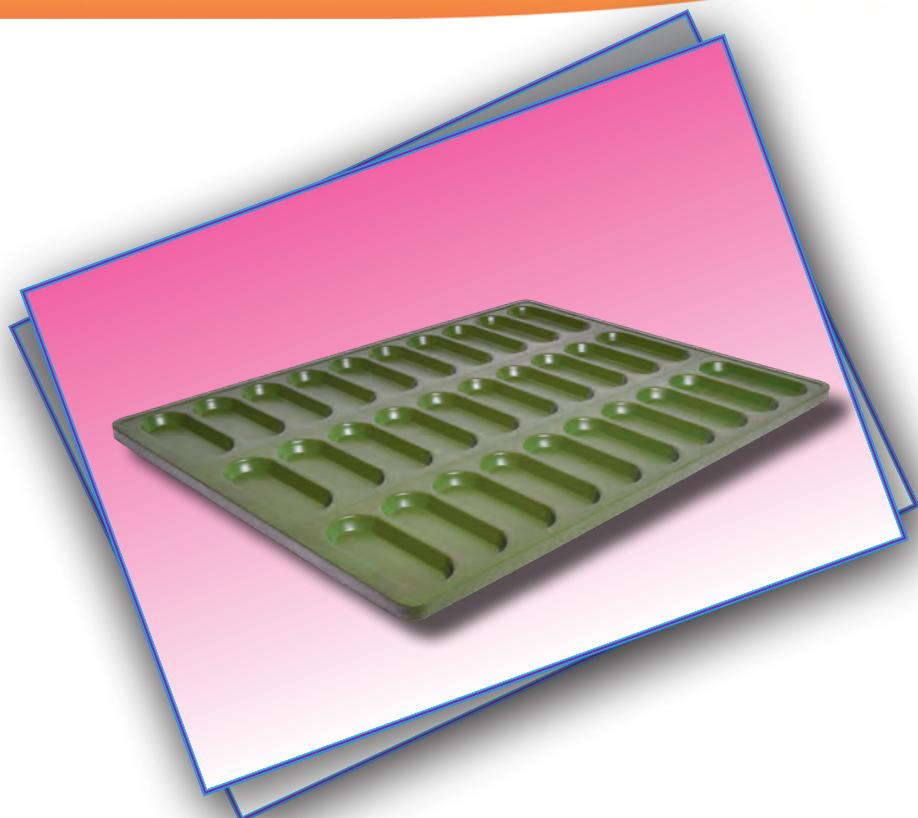


Minima quantità: pz 10
Minimum quantities: pcs. 10

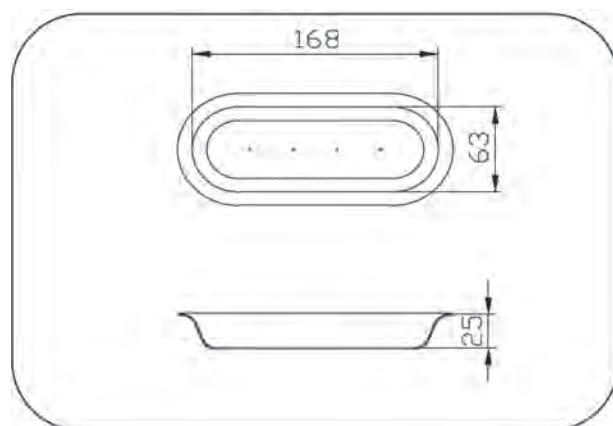
Teglie con forme Hot-Dog in lamiera alluminata

Aluminized steel Hot-Dog pans

made
in
Italy

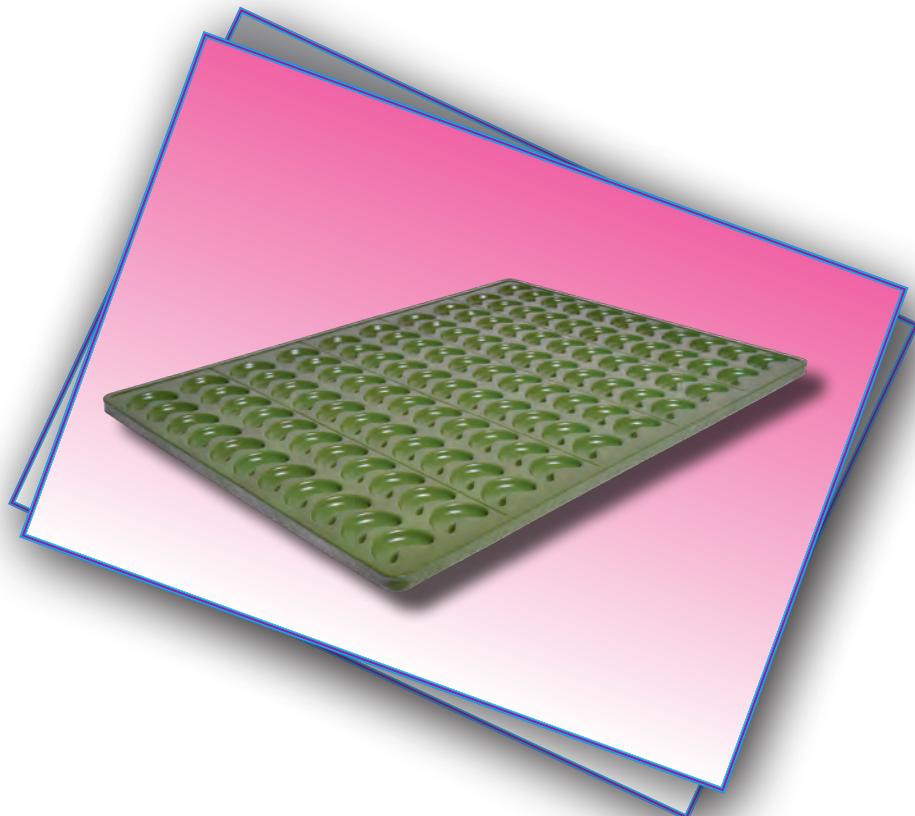


Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	168x63	25	12	-
800x600	168x63	25	24	17320020



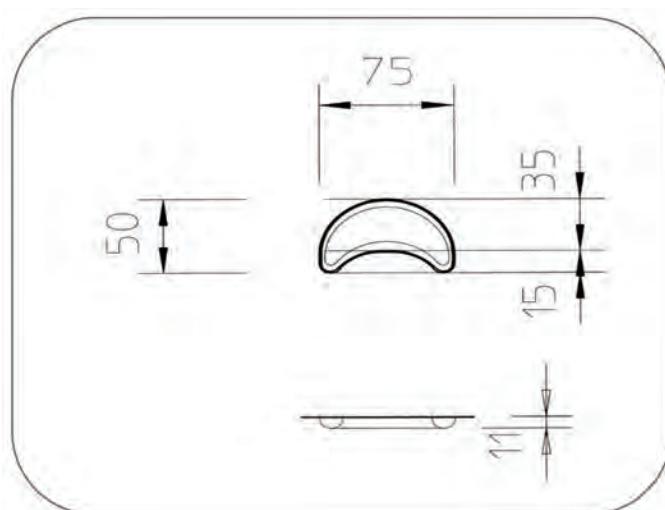
5

Minima quantità: pz 10
Minimum quantities: pcs. 10



Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
400x600	75x50	11	49	17360018	17360019
800x600	75x50	11	110	17360012	17360017

5



Minima quantità: pz 10
Minimum quantities: pcs. 10

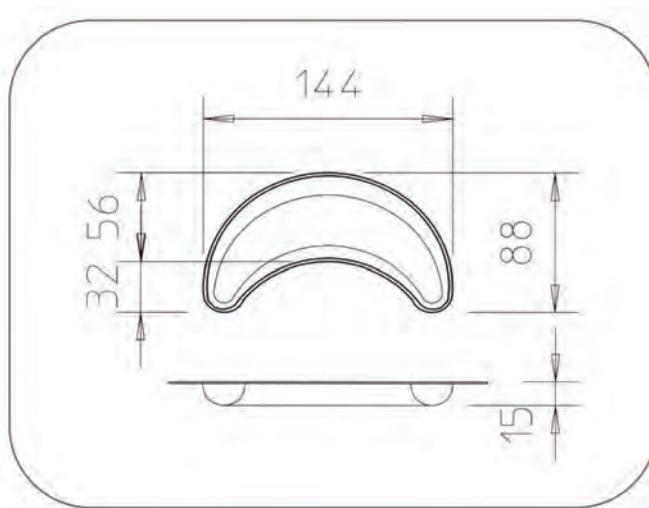
Teglie con forme croissants in lamiera alluminata Aluminized steel croissants pans

made in Italy



Dimensioni	Dim.	H.	N° forme	Non rivestite	Teflon ®
Size	Moulds No.			Not coated	
600x400	144x88	15	12	17360011	17360015
800x600	144x88	15	30	17360001	17360016

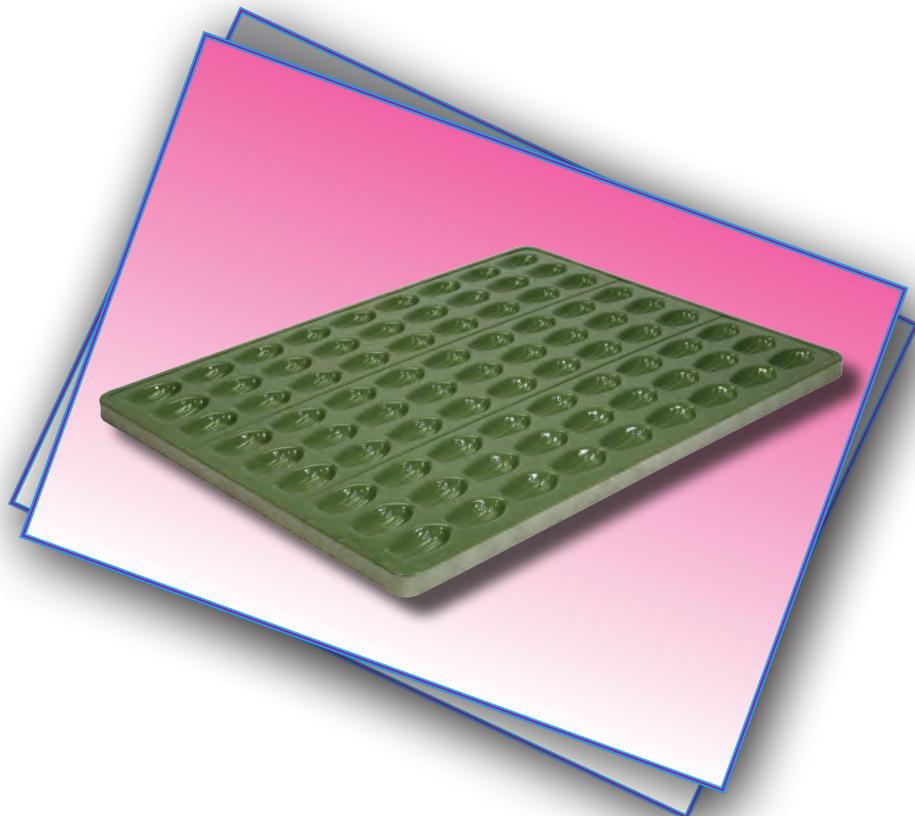
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Minima quantità: pz 10
Minimum quantities: pcs. 10

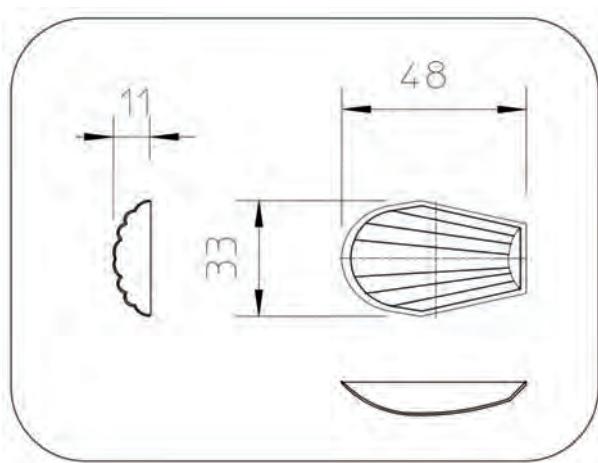
Teglie con forme madleines PICCOLE in lamiera alluminata

Aluminized steel SMALL madleines pans



5

Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	48x33	11	90	17370100	17370120
800x600	48x33	11	180	17370101	17370121



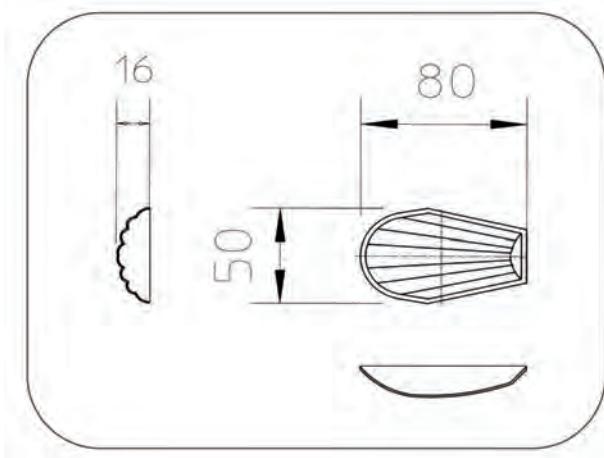
Minima quantità: pz 10
Minimum quantities: pcs. 10

Teglie con forme madleines GRANDI in lamiera alluminata Aluminized steel BIG madleines pans

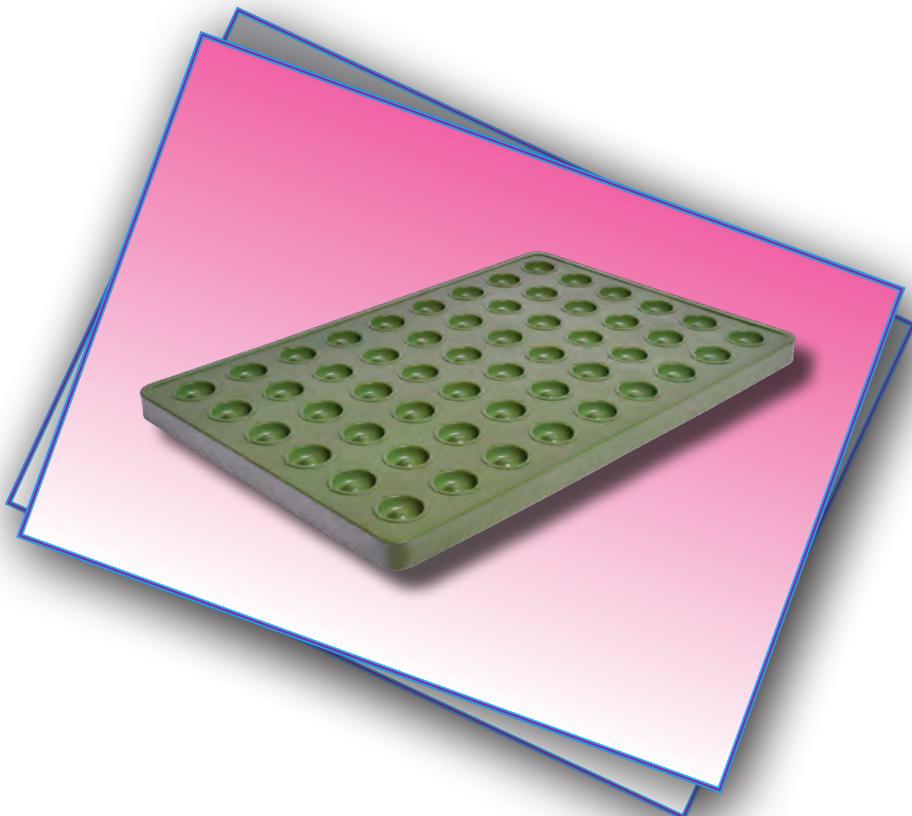
made
in
Italy



Dimensioni Size	Dim. 50x80	H. 16	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	50x80	16	42	17370200	17370220
800x600	50x80	16	91	17370201	17370221

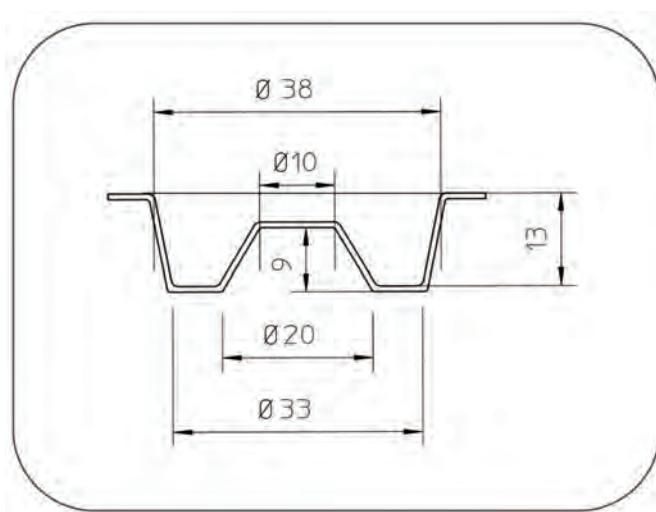


Minima quantità: pz 10
Minimum quantities: pcs. 10



5

Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	Ø38	13	54	17390011	17390024
800x600	Ø38	13	108	17390022	17390028



Minima quantità: pz 10
Minimum quantities: pcs. 10

Teglie con forme savarin BIG in lamiera alluminata

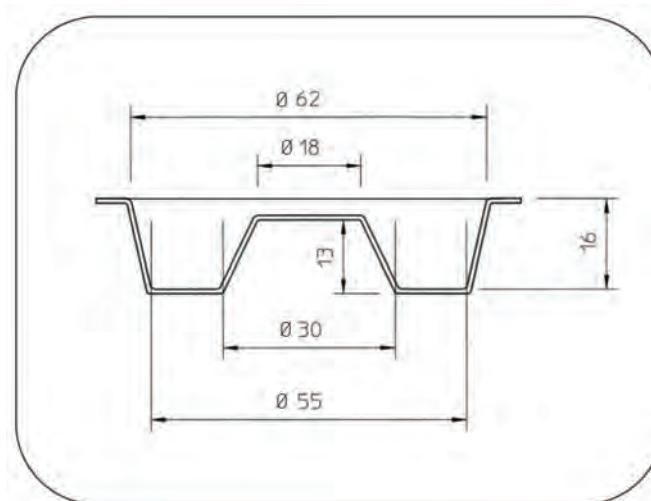
Aluminized steel BIG savarin pans

made in Italy

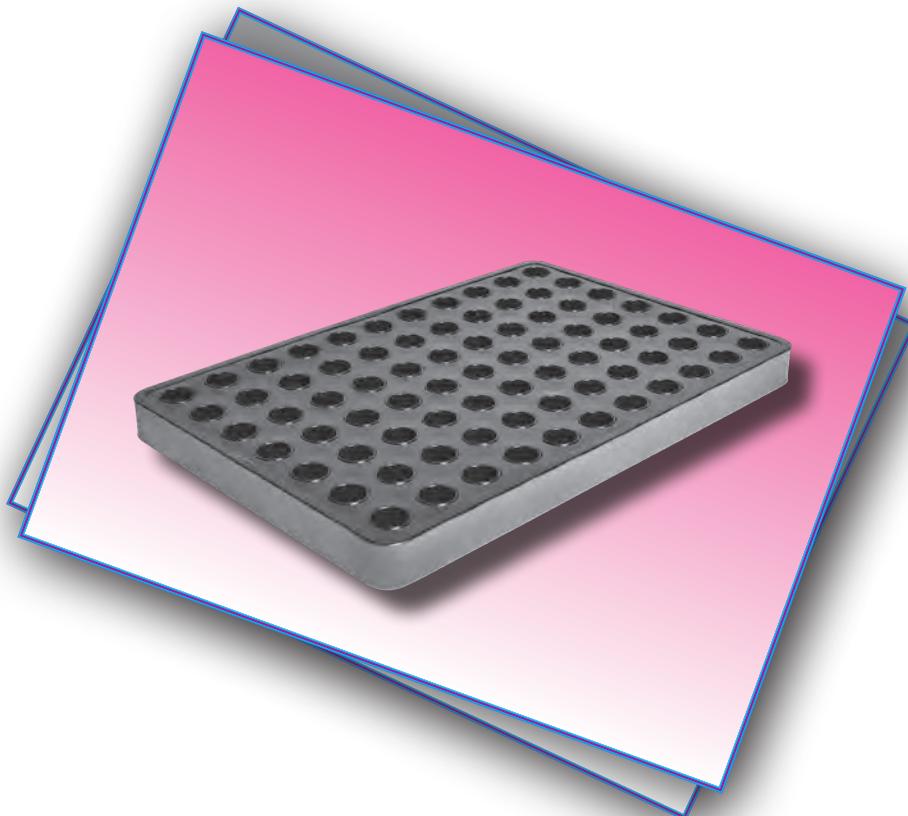


Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	Ø62	16	28	17390010	17390025
800x600	Ø62	16	63	17390020	17390029

5

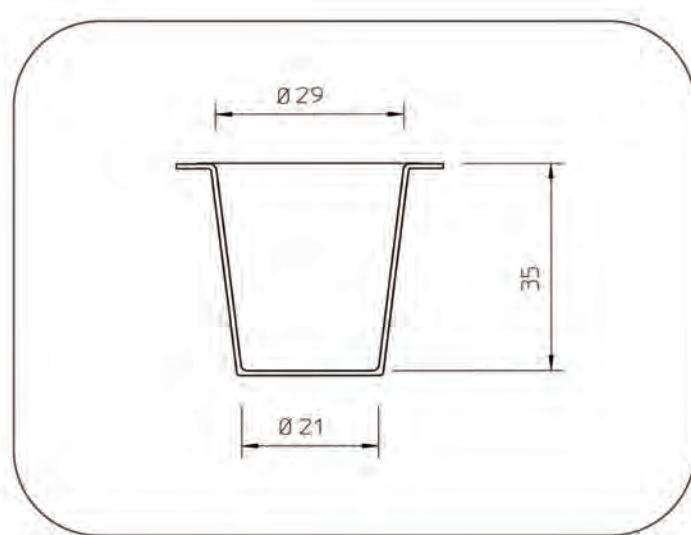


Minima quantità: pz 10
Minimum quantities: pcs. 10

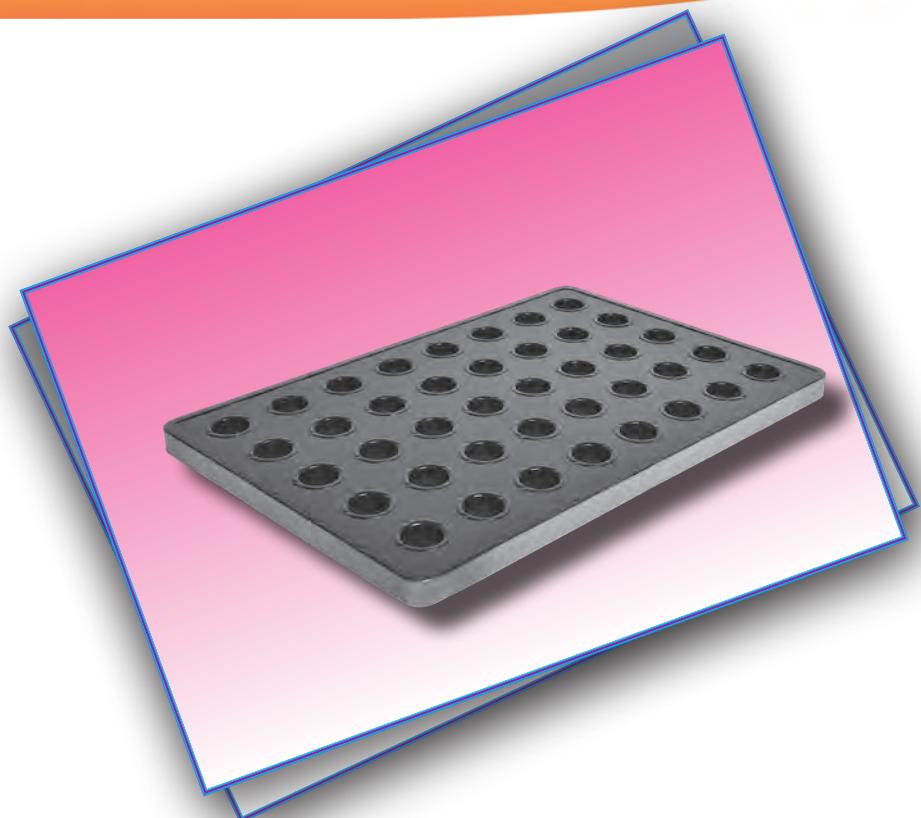


5

Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400	Ø29	35	77	17390009	17390026
800x600	Ø29	35	165	17390023	17390030

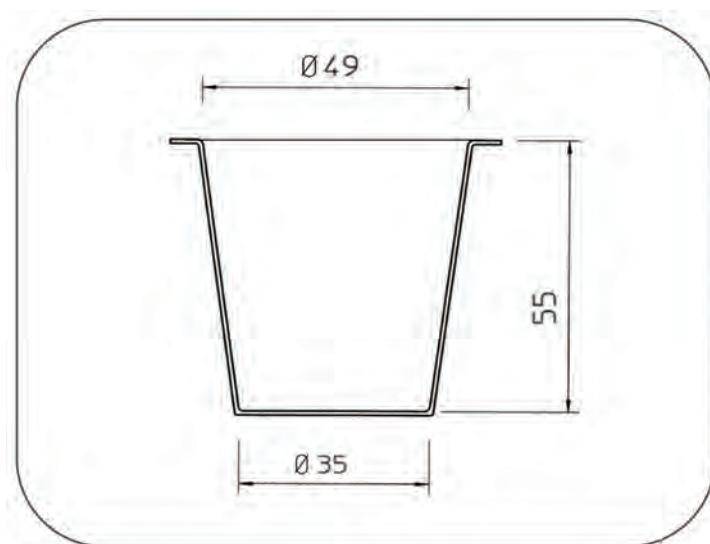


Minima quantità: pz 10
Minimum quantities: pcs. 10

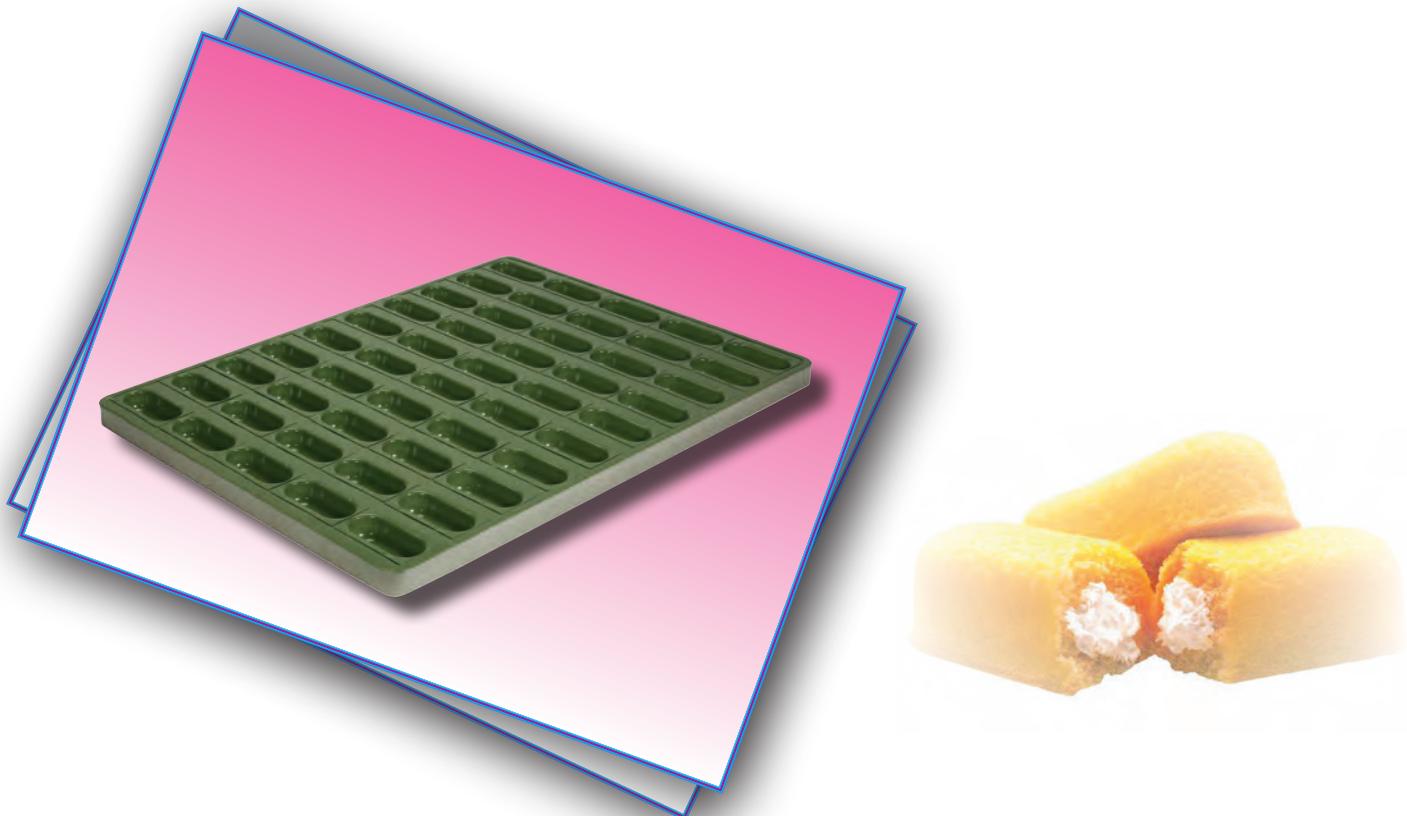


Dimensioni Size	Dim. Ø49	H. 55	N° forme Moulds No.	Non rivestite Not coated	Teflon ®
600x400			40	17390008	17390027
800x600	Ø49	55	88	17390021	17390031

5

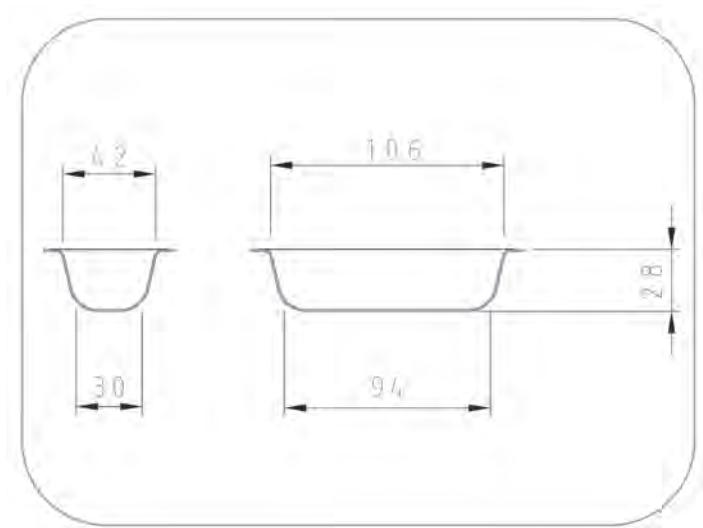


Minima quantità: pz 10
Minimum quantities: pcs. 10



Dimensioni Size	Dim.	H.	N° forme Moulds No.
600x400	106x42	28	25
800x600	106x42	28	50

5



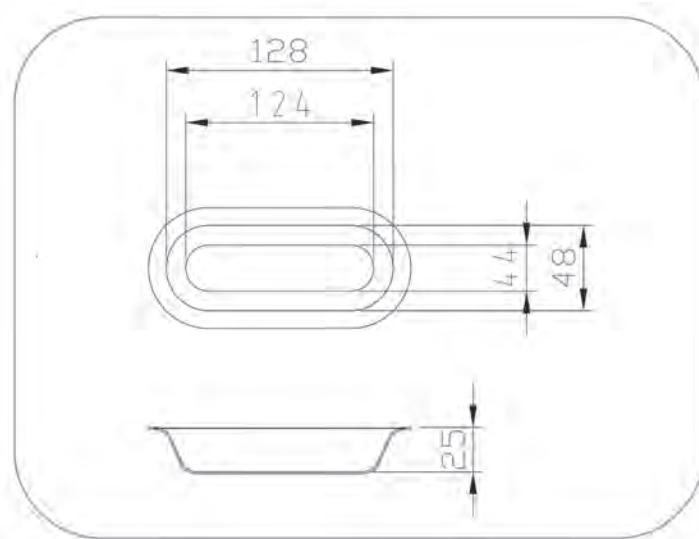
Minima quantità: pz 10
Minimum quantities: pcs. 10

Teglie con forme pan au lait in lamiera alluminata
Aluminized steel pan au lait babà pans

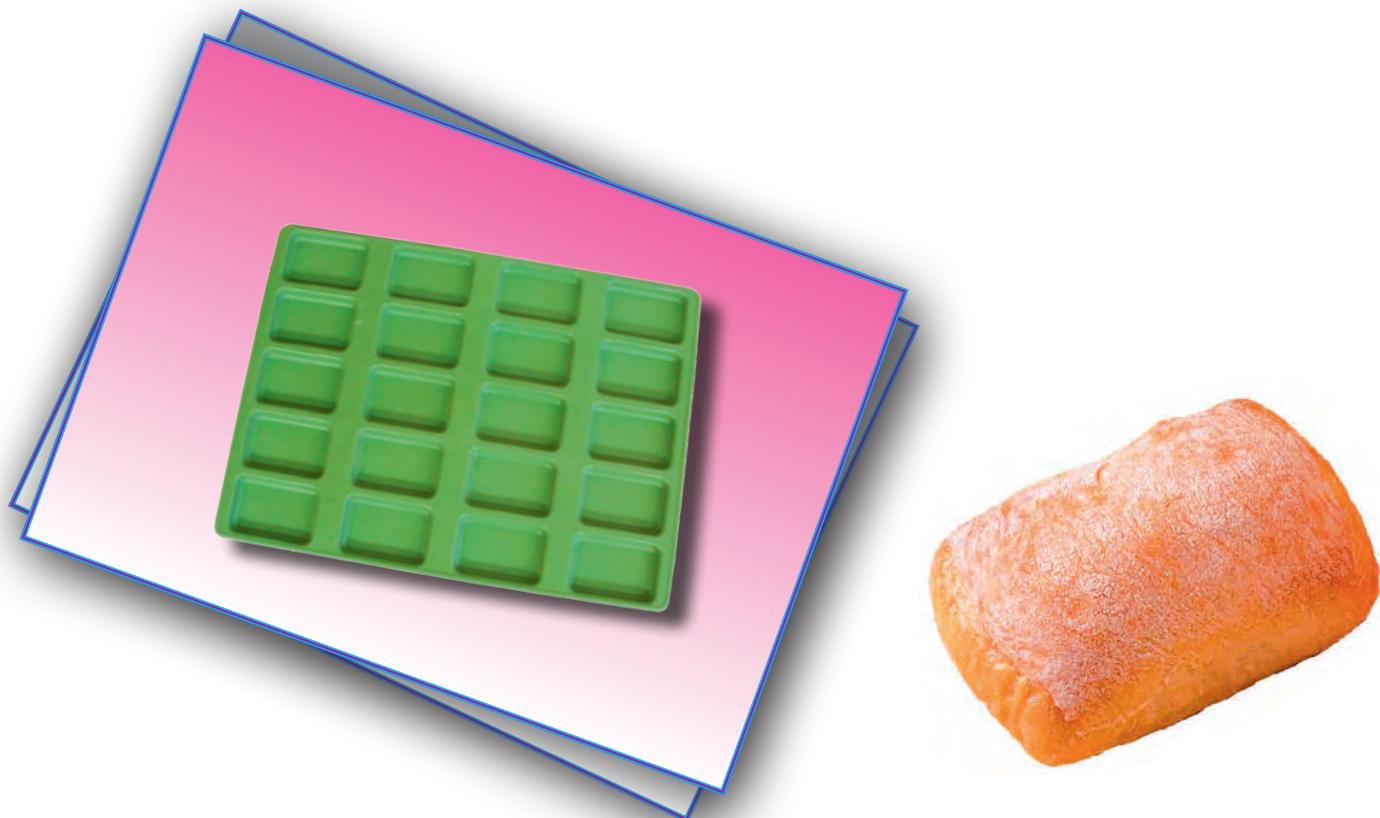
made
in
Italy



Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	128x48	25	15	17320014
800x600	128x48	25	35	17320021

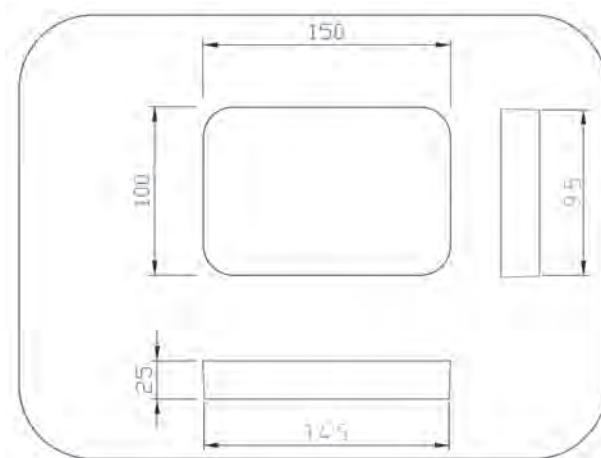


Minima quantità: pz 10
Minimum quantities: pcs. 10

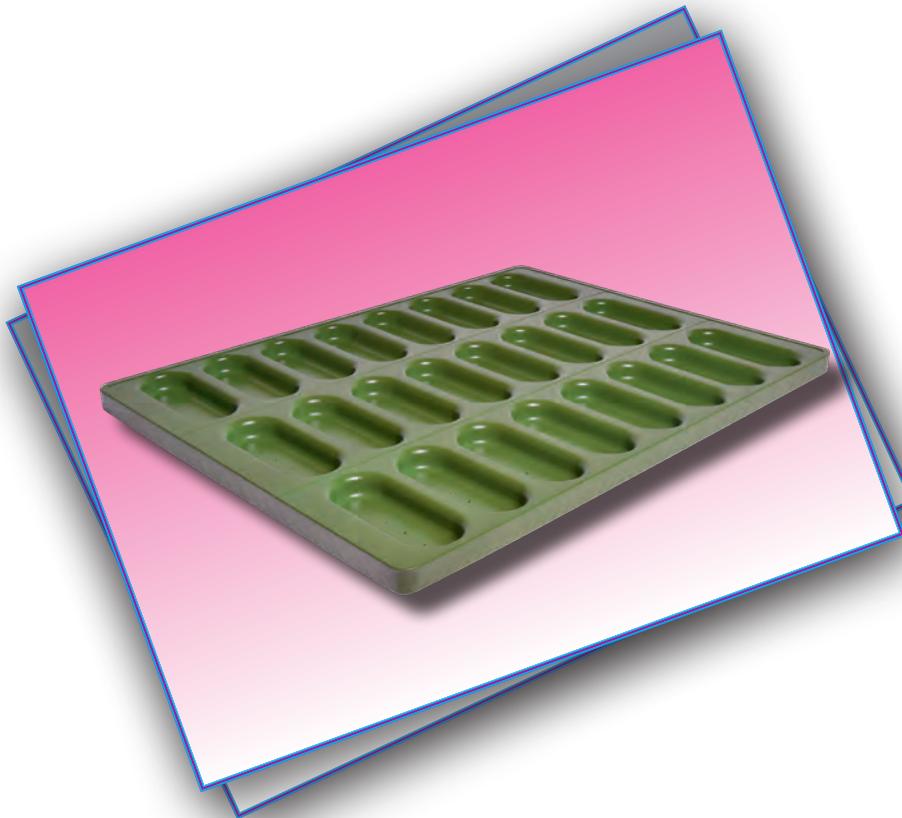


5

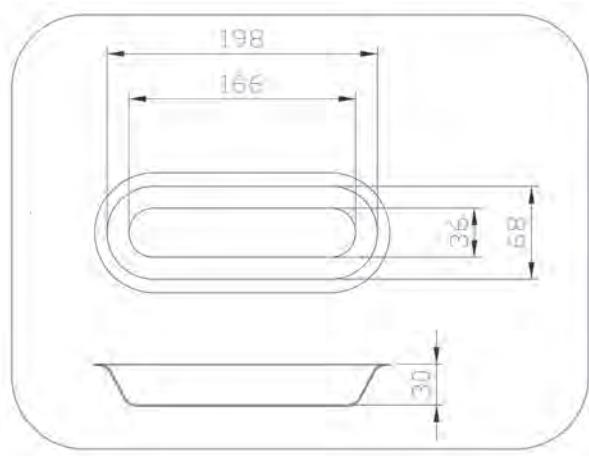
Dimensioni Size	Dim.	H.	N° forme Moulds No.
600x400	100x150	25	10
800x600	100x150	25	20



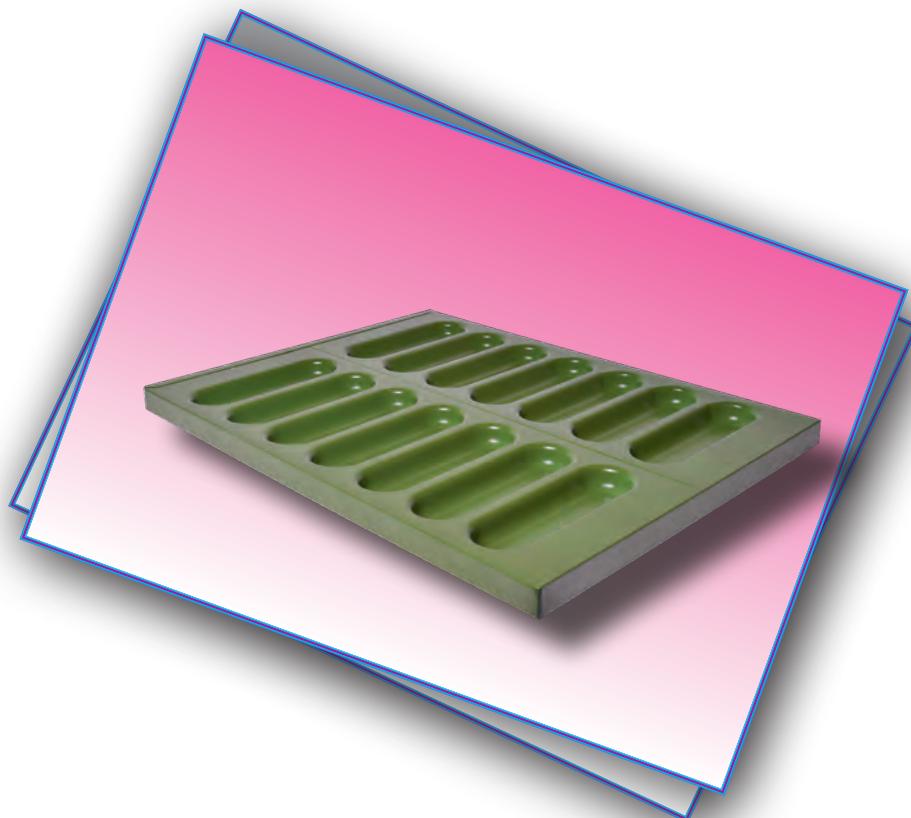
Minima quantità: pz 10
Minimum quantities: pcs. 10



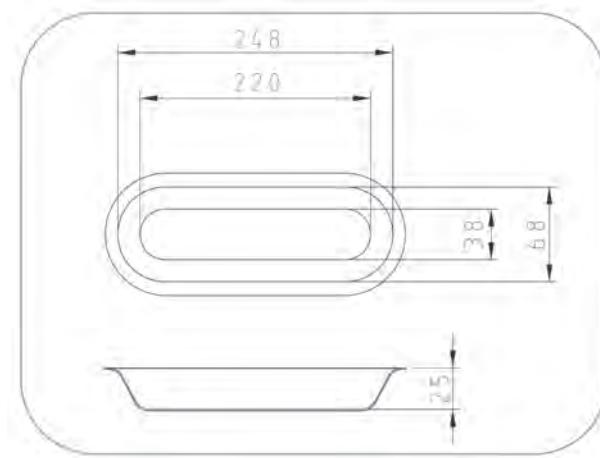
Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	198x68	30	8	
800x600	198x68	30	18	17320023



Minima quantità: pz 10
Minimum quantities: pcs. 10



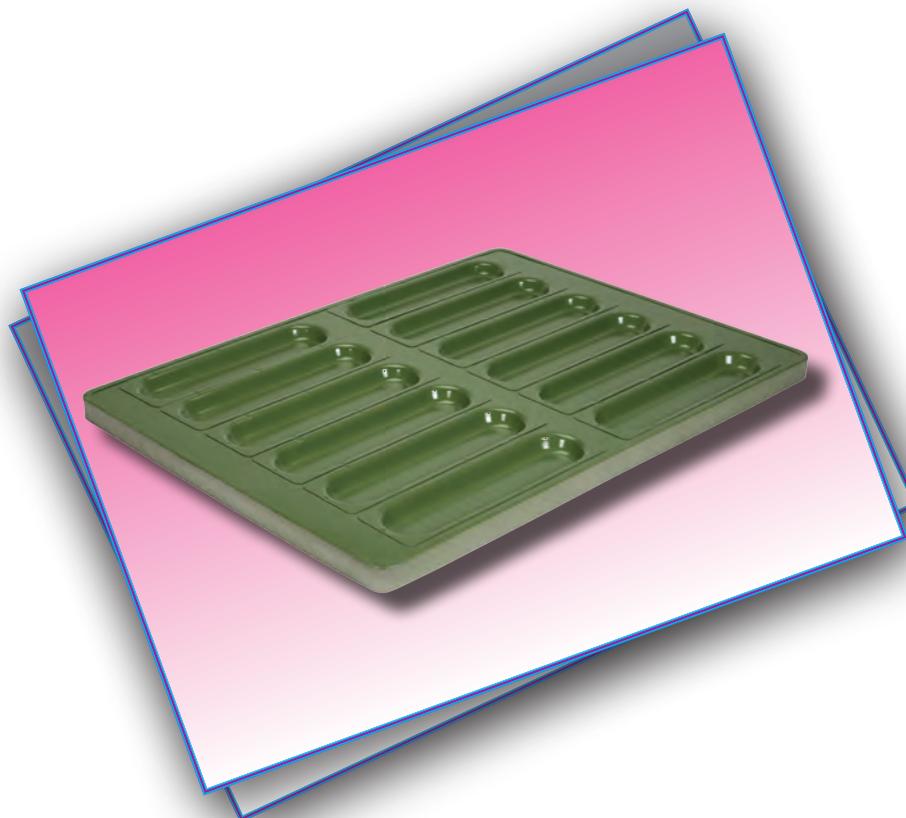
Dimensioni Size	Dim.	H.	N° forme Moulds No.
600x400	248x68	25	8
800x600	248x68	25	12



Minima quantità: pz 10
Minimum quantities: pcs. 10

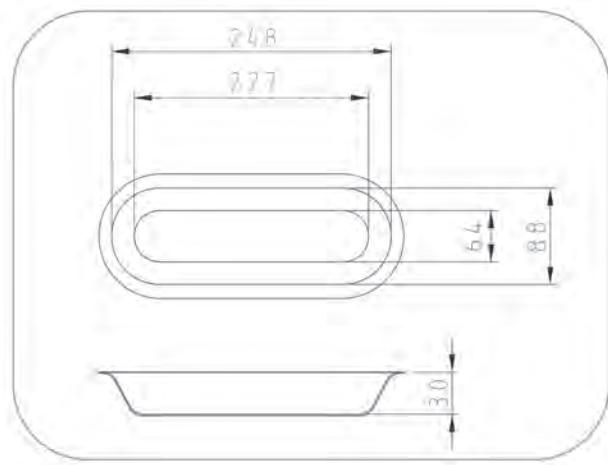
Teglie con forme philadelphia 170 gr. in lamiera alluminata Aluminized steel philadelphia 170 gr. pans

made in Italy

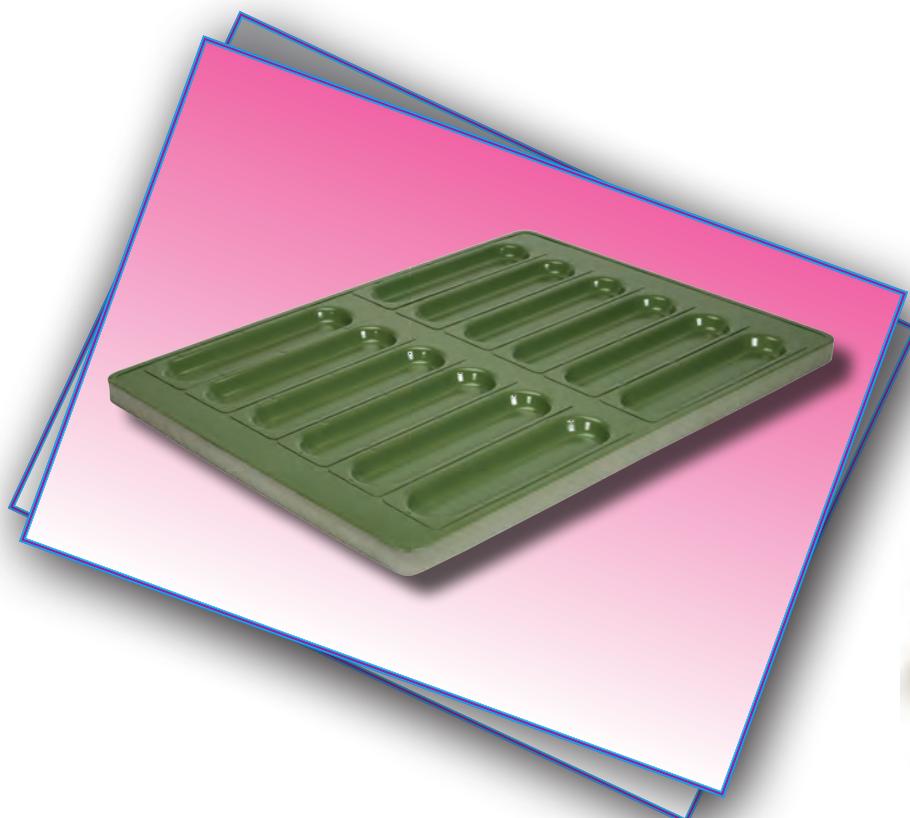


Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	248x88	30	6	17320017
800x600	248x88	30	8	17320024

5

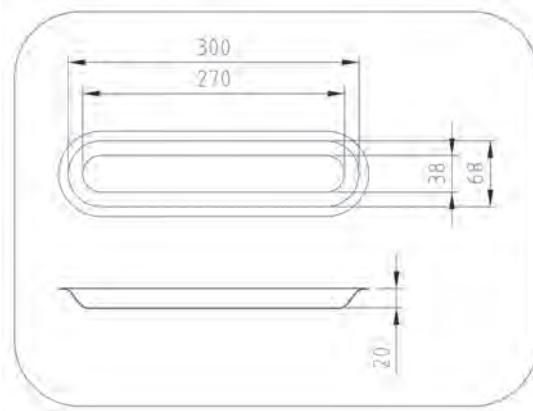


Minima quantità: pz 10
Minimum quantities: pcs. 10



5

Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	300x68	20	6	-
800x600	300x68	20	12	17320025



Minima quantità: pz 10
Minimum quantities: pcs. 10

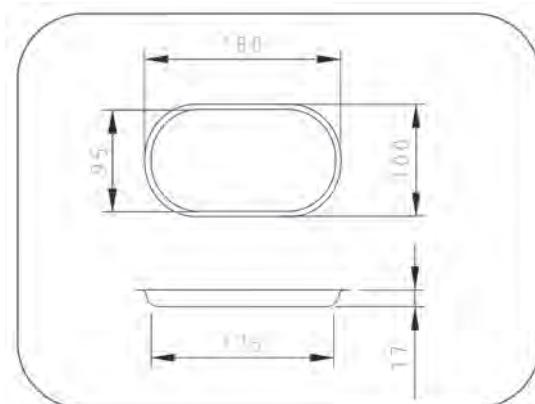
Teglie con forme ovali in lamiera alluminata

Aluminized steel tray with oval moulds

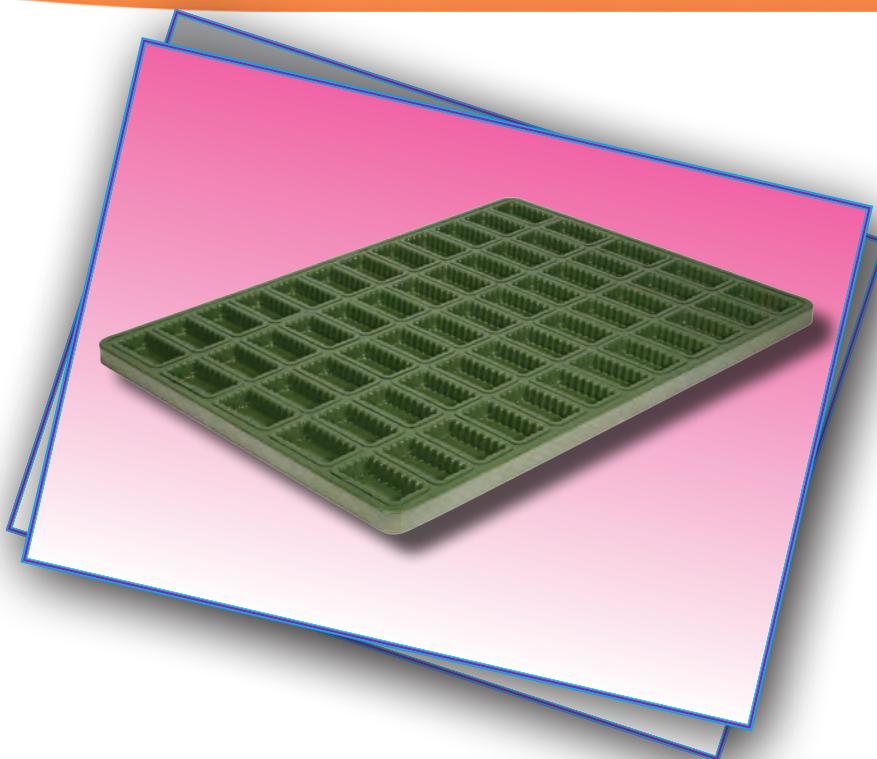
made
in
Italy



Dimensioni Size	Dim. 180x100	H. 17	N° forme Moulds No.	Non rivestite Not coated
600x400				17371200
800x600	180x100	17		17371202

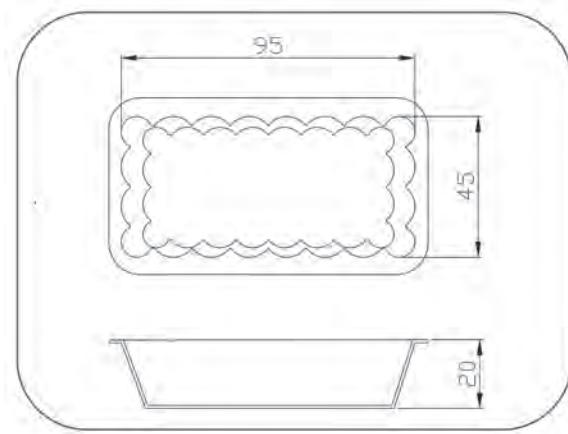


Minima quantità: pz 10
Minimum quantities: pcs. 10



5

Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	95x45	20	30	17371100
800x600	95x45	20	60	17371002



Minima quantità: pz 10
Minimum quantities: pcs. 10

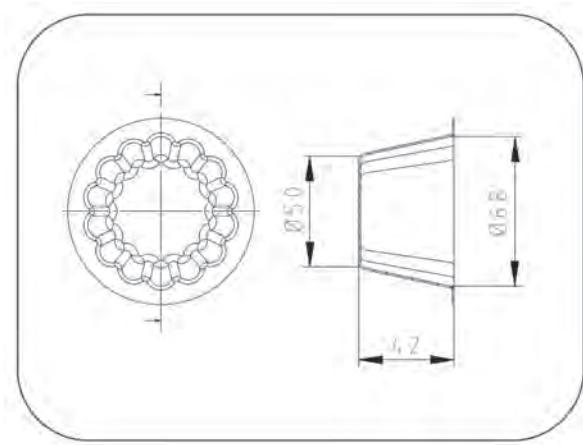
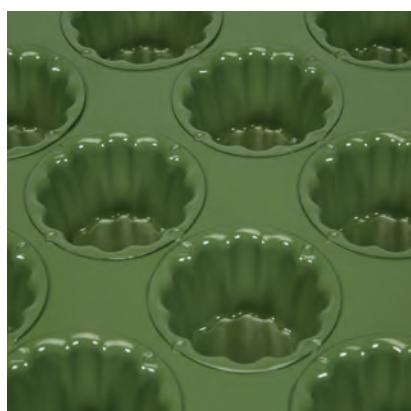
Teglie con forme cappellate tonde in lamiera alluminata
Aluminized steel tray with wavy round moulds

made
in
Italy



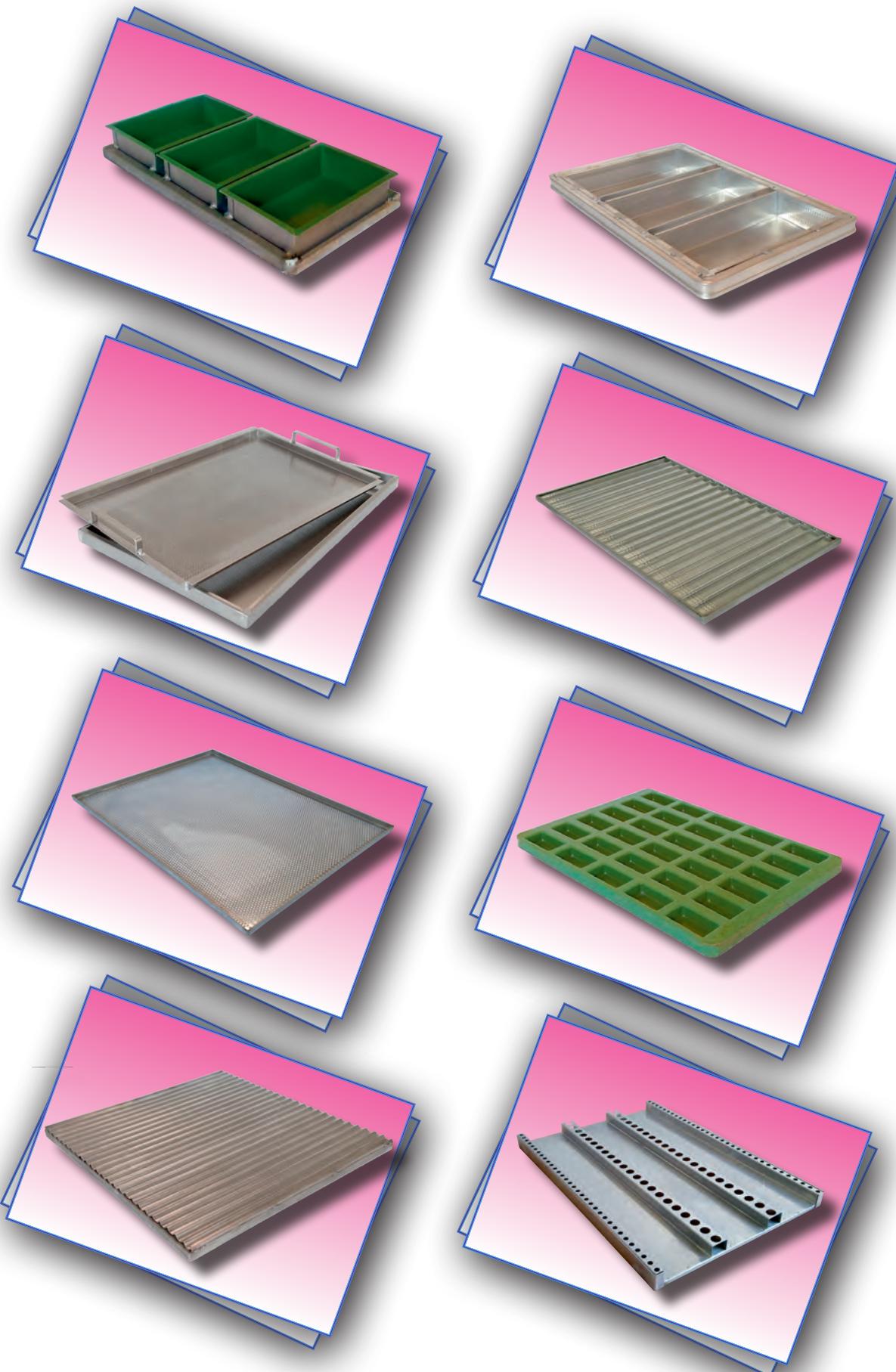
Dimensioni Size	Dim.	H.	N° forme Moulds No.	Non rivestite Not coated
600x400	Ø68	42	28	17371000
800x600	Ø68	42	63	17371002

5



Minima quantità: pz 10
Minimum quantities: pcs. 10

ALCUNI ESEMPI - SOME EXAMPLES



BACINELLE CARRE'

SQUARE BREAD MOULDS



6

Bacinella carrè singola in lamiera alluminata Single square bread tin in aluminized steel

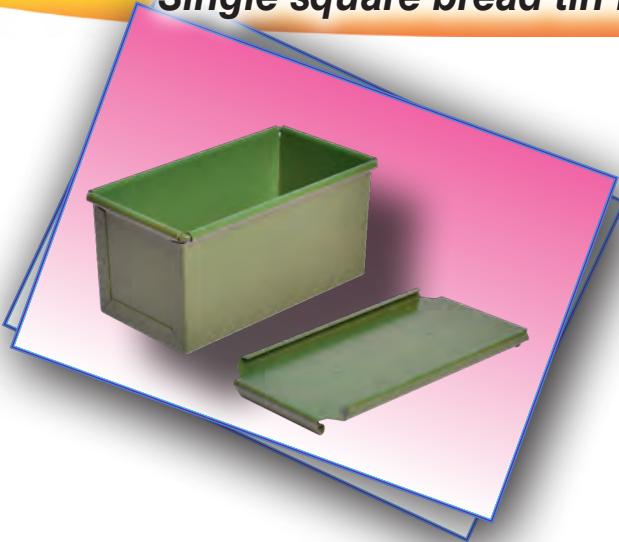


Minima quantità: pz 10

Minimum quantities: pcs. 10

Dimensioni Size	Senza coperchio Without lid	Coperchio scorrevole Sliding lid
200x100x100 H	LIS100101	LIS100102
250x100x100 H	LIS100103	LIS100104
300x100x100 H	LIS100201	LIS100202
400x100x100 H	LIS100301	LIS100302
400x120x120 H	LIS100401	LIS100402
400x150x150 H	LIS100501	LIS100502
500x100x100 H	LIS100601	LIS100602
500x120x120 H	LIS100701	LIS100702

Bacinella carrè singola in lamiera alluminata con rivestimento in teflon® Single square bread tin in aluminized steel with teflon® coating



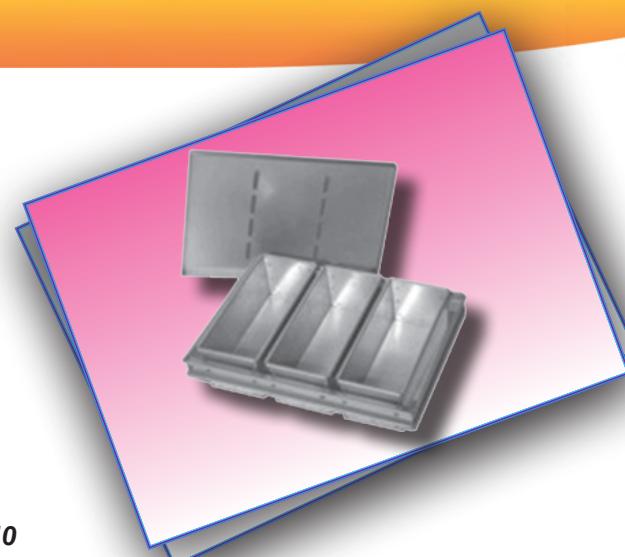
Minima quantità: pz 10

Minimum quantities: pcs. 10

Dimensioni Size	Senza coperchio Without lid	Coperchio scorrevole Sliding lid
200x100x100 H	LIS100801	LIS100802
250x100x100 H	LIS100803	LIS100804
300x100x100 H	LIS100901	LIS100902
400x100x100 H	LIS101001	LIS101002
400x120x120 H	LIS101101	LIS101102
400x150x150 H	LIS101201	LIS101202
500x100x100 H	LIS101301	LIS101302
500x120x120 H	LIS101401	LIS101402

Telaio con bacinelle per pan carrè.

Square bread mould set



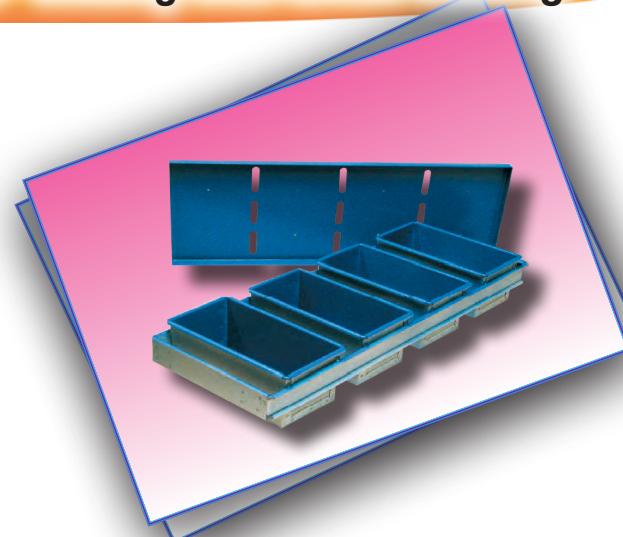
Minima quantità: pz 10

Minimum quantities: pcs. 10

Dimensioni Size	N° forme Moulds No.	Telaio Set	Coperchio Lid
600x220x100 h	4 X 200x100x100 h	LIS102001	LIS102002
600x320x100 h	4 X 300x100x100 h	LIS101501	LIS101502
600x420x100 h	4 X 400x100x100 h	LIS101601	LIS101602

Telaio con bacinelle pancarrè con rivestimento in teflon®

Square bread moulds set with teflon® coating with teflon coating

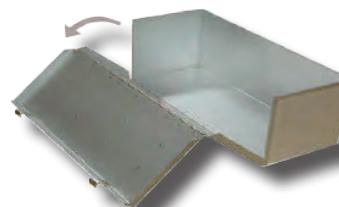


Minima quantità: pz 10

Minimum quantities: pcs. 10

Dimensioni Size	N° forme Moulds No.	Telaio Set	Coperchio Lid
600x220x100 h	4 X 200x100x100 h	-	-
600x320x100 h	4 X 300x100x100 h	15300048	-
600x420x100 h	4 X 400x100x100 h	15300059	15300060

**Bacinella pan carrè apribile con cerniere e 2 chiusure.
Square bread mould to be open with hinge & two locks**



Dimensioni	Codice
Size	Code
400x100x100 H	15300113

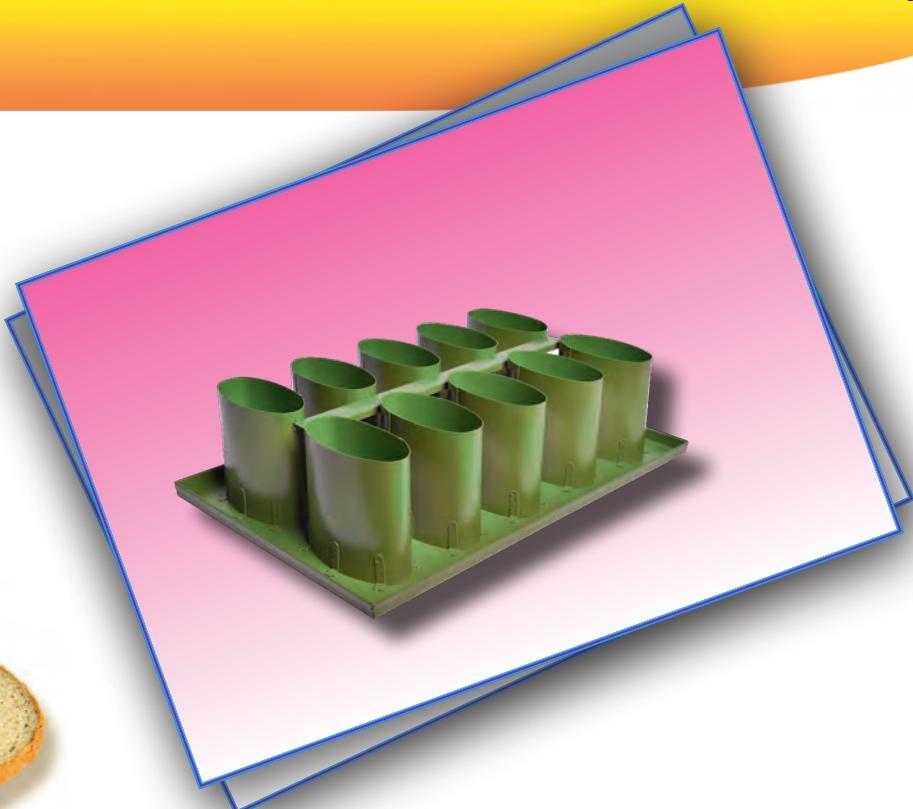
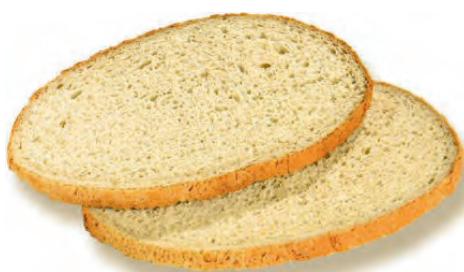
6

**Qualsiasi altra dimensione disponibile a preventivo
Any other dimensions available on request**

**Minima quantità: pz 10
Minimum quantities: pcs. 10**

Telai per bruschetta in lamiera alluminata
Aluminized steel bruschetta mould set

made
in
Italy



Dimensioni	Codice
Size	Code
150x250x150 H	17400508

6

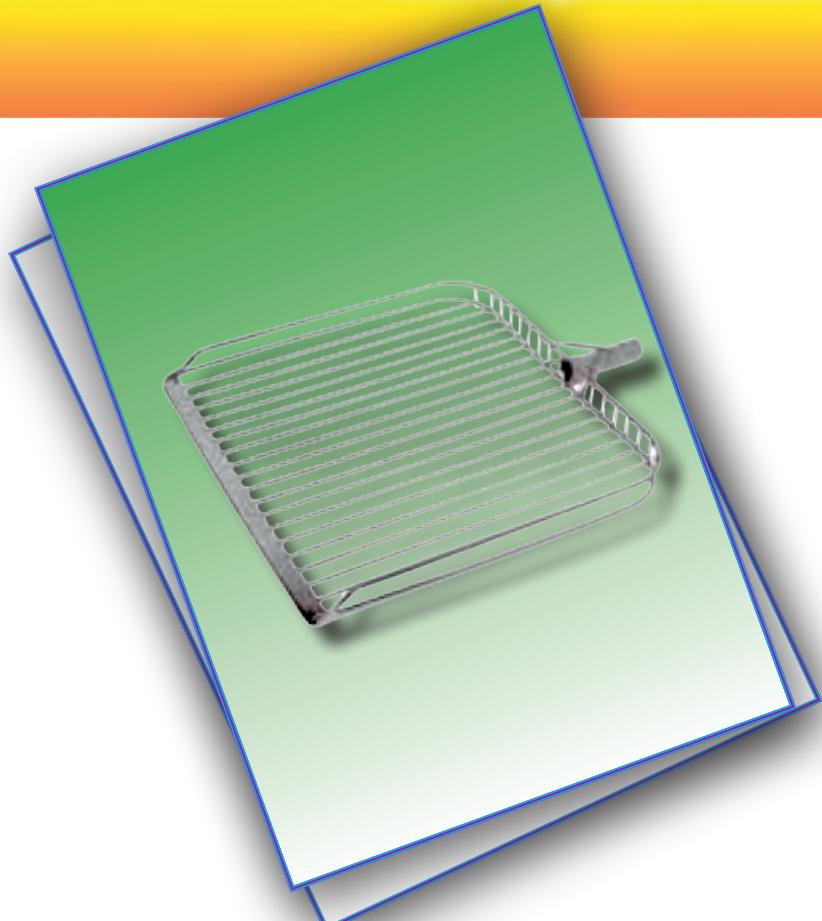
Qualsiasi altra dimensione disponibile a preventivo
Any other dimensions available on request

Minima quantità: pz 10
Minimum quantities: pcs. 10

ACCESSORI E RICAMBI

ACCESSORIES & SPARE PARTS





Dimensioni

Size

570x570

Tondino nichelato

Nickel iron

89500001



TIPO DI CARRELLO RACK TYPE	Dimensioni esterne (mm) External dimension (mm)
Carrello porta teglie mm 400x600 Carriage & Storage racks mm 400x600	460 x 630 x h. 1800
Carrello porta teglie mm 600x800 Carriage & Storage racks mm 600x800	660 x 830 x h. 1800
Carrello porta teglie mm 800x800 Carriage & Storage racks mm 800x800	860 x 830 x h. 1800
Carrello porta teglie mm 800x900 Carriage & Storage racks mm 800x900	860 x 930 x h. 1800
Carrello porta teglie mm 800x1200 Carriage & Storage racks mm 800x1200	860 x 1230 x h. 1800
Carrello porta telai fino a mm 2500 Rack for loading belts until mm 2500	2600 x 650 x h. 1790
Carrello porta telai oltre mm 2500 Rack for loading belts over mm 2500	3100 x 650 x h. 1790
Carrello porta telai oltre mm 2500 Rack for loading belts over mm 2500	3600 x 650 x h. 1790

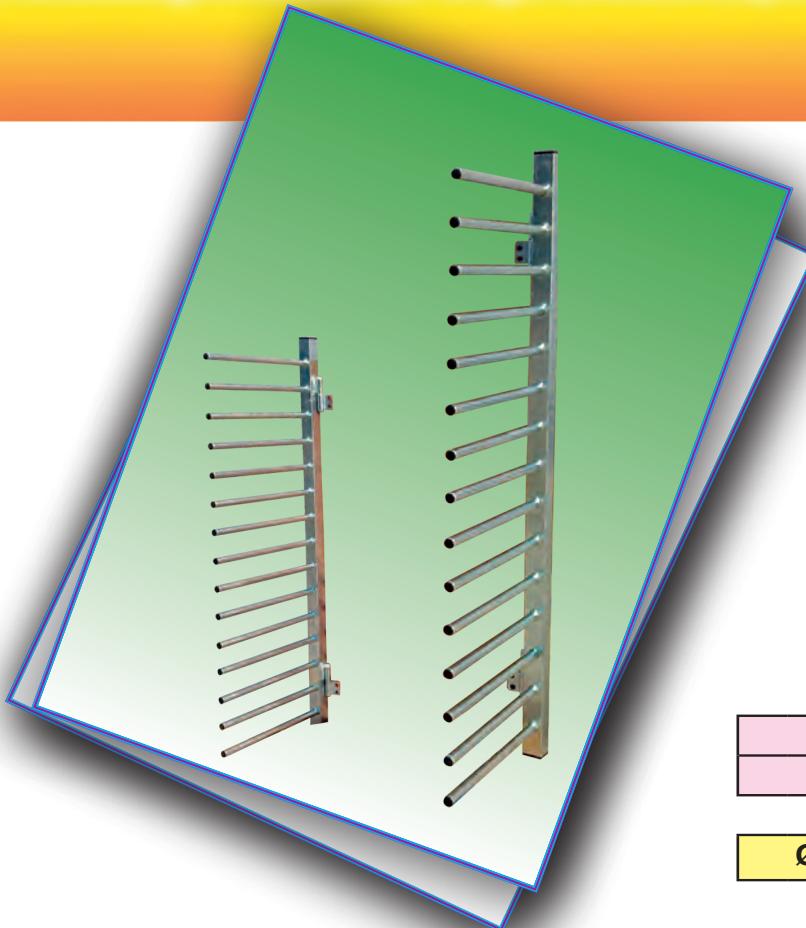


PREZZI A PREVENTIVO

PRICES ON REQUEST

Rastrelliera a parete per teglie e tavole, versione fissa
Wall mount pin rack for trays & boards, fixed version

made
in
Italy

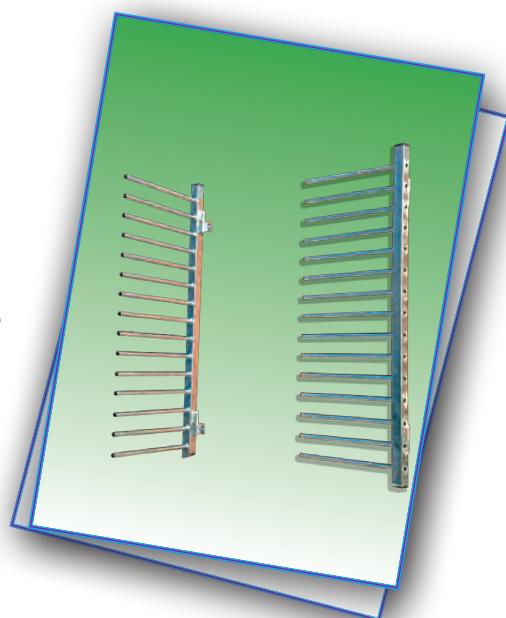


Ferro zincato
Zinc-plated steel

Dimensioni Size	Posti Places
Ø 16 x L=400	15

Rastrelliera a parete per teglie e tavole, versione a scomparsa con cerniere
Wall mount pin rack for trays & boards, fixed version

VERSIONE A SCOMPARSA CON CERNIERE
JOINTED CLOSE VERSION



Ferro zincato
Zinc-plated steel

Dimensioni Size	Posti Places
Ø 16 x L=400	15

Ricambi per carrelli movimentazione teglie e Rotor™ Carriage trays racks & Rotor™ racks spare parts

RUOTE COMPLETE DI SUPPORTI IN ACCIAIO ZINCATO WHEELS WITH GALVANIZED IRON HOUSINGS

NP-A06



SP-A15



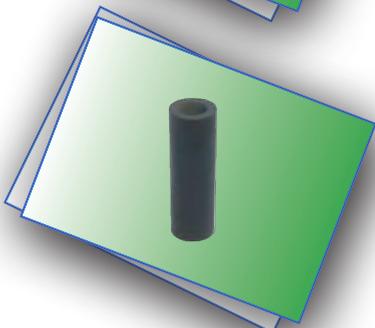
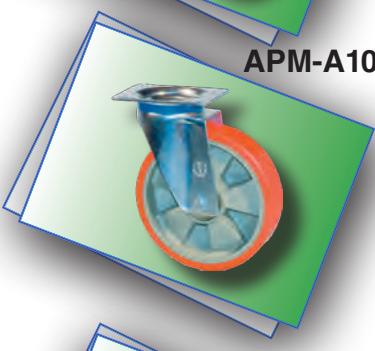
RFG-A18



HRP-A19



APM-A10



Ruote monolitiche in POLIAMMIDE PA6 bianco

White POLYAMIDE PA6 monolithic wheels

mm	mm	mm	kg	daN
Ø 80	30	107,5	180	
Ø 100	35	128	200	
Ø 125	40	155	210	

Codice
Code

A06 010 080030

A06 010 100035

D06 010 125040

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

Ruote in GOMMA GRIGIA antiraccia su mozzo in POLIPROPILENE

Grey NO MARKING RUBBER wheels on POLYPROPYLENE centre

mm	mm	mm	kg	daN
Ø 80	30	107	70	
Ø 100	30	128	100	
Ø 125	35	155	110	

Codice
Code

A15 010 080030

A15 010 100030

D15 010 125035

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

Ruote monolitiche TERMORESISTENTI in RESINA FENOLICA resistenti alla corrosione

HIGH TEMPERATURE & corrosion resistant monolithic PHENOLIC RESIN wheels

mm	mm	mm	kg	daN
Ø 80	30	107	150	
Ø 100	35	128	200	
Ø 125	40	155	220	

Codice
Code

A18 010 080030

A18 010 100035

D18 010 125040

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

Ruote TERMORESISTENTI e ANTIRUMORE in soffice gomma antiusura

HIGH TEMPERATURE & NOISE REDUCTION wheels in soft rubber anti-wear

mm	mm	mm	kg	daN
Ø 100	40	128	200	

Codice
Code

A19 010 100040

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

Ruote in GHISA MECCANICA rivestite in POLIURETANO

ENGINEERING CAST IRON wheels with CAST POLYURETHANE tread

mm	mm	mm	kg	daN
Ø 80 *	25	107	200	
Ø 100	30	128	220	
Ø 125	35	155	250	

Codice
Code

A11 310 080025

A10 310 100030

A10 310 125035

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

Boccola autolubrificante di ricambio

Self-lubricated plain bearing spare part

Per ruote Ø	Codice
For wheels Ø	Code
Ø80	-
Ø100	-
Ø125	-

* = mozzo in alluminio verniciato
* = hub in painted aluminium

RUOTE COMPLETE DI SUPPORTI IN ACCIAIO INOX
WHEELS WITH STAINLESS STEEL HOUSINGS

NPI-M06

Ruote monolitiche in POLIAMMIDE PA6 bianco
White POLYAMIDE PA6 monolithic wheels

				Codice Code
mm	mm	mm	kg	
Ø 80	30	107,5	180	M06 010 080030
Ø 100	35	128	200	M06 010 100035
Ø 125	40	155	210	N06 010 125040

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

SPI-M15

Ruote in GOMMA GRIGIA antitraccia su mozzo in POLIPROPILENE
Grey NO MARKING RUBBER wheels on POLYPROPYLENE centre

				Codice Code
mm	mm	mm	kg	
Ø 80	30	107	70	M15 010 080030
Ø 100	30	128	100	M15 010 100030
Ø 125	35	155	110	N15 010 125035

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

RFGI-M18

Ruote monolitiche TERMORESISTENTI in RESINA FENOLICA resistenti alla corrosione
HIGH TEMPERATURE & corrosion resistant monolithic PHENOLIC RESIN wheels

				Codice Code
mm	mm	mm	kg	
Ø 80	30	107	150	M18 010 080030
Ø 100	35	128	200	M18 010 100035
Ø 125	40	155	220	N18 010 125040

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

HRPI-M19

Ruote TERMORESISTENTI e ANTIRUMORE in soffice gomma antiusura
HIGH TEMPERATURE & NOISE REDUCTION wheels in soft rubber anti-wear

				Codice Code
mm	mm	mm	kg	
Ø 100	40	128	200	M19 010 100040

Disponibili anche con supporto fisso o con freno totale.
Also available with fixed or total braked housings.

Boccola autolubrificante di ricambio
Self-lubrified plain bearing spare part

Per ruote Ø For wheels Ø	Codice Code
Ø80	-
Ø100	-
Ø125	-



PANSYSTEM BAKERY EQUIPMENTS



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Noi siamo qui
We are here

info@pansystemsrl.com

www.pansystemsrl.com

CONDIZIONI GENERALI DI VENDITA

Art. 1 - Ordinazione

L'ordinazione implica accettazione delle presenti condizioni generali di vendita alle quali non è ammessa deroga se non espressamente convenuto per iscritto. Gli ordini passati ad ausiliari ed intermediari del commercio vengono assunti: salvo approvazione della PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 2 - Prezzi

I prezzi si intendono per materiale reso franco fabbrica PANSYSTEM BAKERY EQUIPMENTS S.r.l. salvo diversa pattuizione scritta. I prezzi dei prodotti sono quelli esposti dalla PANSYSTEM BAKERY EQUIPMENTS S.r.l. nei suoi listini in vigore o nelle sue offerte; potranno però essere variati in qualsiasi momento e saranno applicati inderogabilmente alla data fissata dalla PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 3 - Ordini

Non si evadono ordini inferiori a € 250,00. Per ordini inferiori saranno addebitate le spese amministrative e verrà richiesto il pagamento alla consegna del materiale.

Art. 4 - Pagamenti

La PANSYSTEM BAKERY EQUIPMENTS S.r.l. è autorizzata in ogni caso ad emettere tratte sul cliente per le somme ed alle scadenze dovute. Le spese per effetti sono a carico del cliente.

Qualora il cliente, per una ragione qualsiasi, non dovesse ritirare quanto ordinato, l'eventuale acconto versato verrà incamerato a titolo di indennizzo. Ogni spedizione è considerata indipendente dalle altre agli effetti del pagamento. Il ritardo dei pagamenti o qualsiasi altra inadempienza dà diritto alla sospensione di ogni ulteriore fornitura. Qualunque contestazione sorgesse tra le parti, anche relativa alle garanzie consentite ed accettate, non porterà alcun prolungamento dei termini di pagamento convenuti, né il diritto di sospenderli, o comunque di modificarli e qualsiasi esecuzione del compratore non potrà essere ritenuta procedibile se lo stesso non proverà di essere in regola con i pagamenti. Sulle somme scadute e non pagate, fermo il diritto della PANSYSTEM BAKERY EQUIPMENTS S.r.l. di esigere il pagamento, decorreranno di pieno diritto, dal giorno successivo alla scadenza dovuta, gli interessi di mora al tasso corrente bancario maggiorato di due punti.

Art. 5 - Imballo

L'imballaggio del materiale viene addebitato al puro costo salvo diversa pattuizione concordata o scritta.

Art. 6 - Consegn

La consegna della merce si intende sempre franco fabbrica PANSYSTEM BAKERY EQUIPMENTS S.r.l., salvo diversa pattuizione scritta. I termini di consegna, in giorni lavorativi, vengono indicati al compratore a puro titolo indicativo e decorrono dalla data di conferma dell'ordinazione. Eventuali ritardi nella consegna non daranno luogo a richieste di risarcimento da parte del compratore.

Art. 7 - Spedizioni

Le spedizioni sono sempre eseguite per conto e a rischio del compratore anche se eccezionalmente effettuate franco destino. In mancanza di istruzioni precise da parte del compratore esse verranno effettuate col mezzo ritenuto più opportuno dalla PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 8 - Modificazioni nella costruzione

La PANSYSTEM BAKERY EQUIPMENTS S.r.l. può apportare qualsiasi modifica nelle sue costruzioni senza obbligo di notifica al compratore. Le modifiche apportate successivamente all'ordinazione non possono dar luogo a risarcimento di sorta.

Art. 9 - Collaudo e Garanzia

Prima del ritiro del materiale il compratore ha diritto di richiedere e far eseguire dall'Ente preposto dall'A.N.I.M.A., il collaudo in giorno scelto dalla PANSYSTEM BAKERY EQUIPMENTS S.r.l. e compatibilmente agli impegni dell'Ente preposto, che è l'unico autorizzato a rilasciare certificati di garanzia e di prova secondo le norme UNI vigenti. Le spese per l'esecuzione delle prove sono a totale carico del compratore. Non valendosi della prerogativa suddetta la fornitura si riterrà senz'altro accettata dal compratore in base agli accordi presi.

Art. 10- Reclami

Eventuali reclami devono essere denunciati entro 8 GG. dal ricevimento della merce. Non si accetta merce di ritorno senza preventiva autorizzazione della PANSYSTEM BAKERY EQUIPMENTS S.r.l. Il materiale comunque ritenuto difettoso verrà integralmente sostituito con altro delle medesime caratteristiche, privo di difetti. La garanzia sul prodotto non va mai, in ogni caso, oltre la dovuta integrale sostituzione del materiale. Non sono accettate pertanto richieste di danni, penali od altro in relazione a quanto dalla PANSYSTEM BAKERY EQUIPMENTS S.r.l. riconosciuto difettoso e sostituito.

Art. 11 - Resi di materiali

In caso di ritorno del materiale per errore del cliente in sede di ordinazione, non imputabile quindi ad errore della PANSYSTEM BAKERY EQUIPMENTS S.r.l., il materiale integro e non utilizzato a qualsiasi titolo reso in porto franco verrà in ogni caso, se dalla PANSYSTEM BAKERY EQUIPMENTS S.r.l. autorizzato alla restituzione, accreditato con una decurtazione sul valore di acquisto in misura del 23% per ricondizionamento del materiale restituito.

Art. 12 - Esecuzioni speciali

La PANSYSTEM BAKERY EQUIPMENTS S.r.l. può eseguire articoli speciali non a catalogo. In tale eventualità la PANSYSTEM BAKERY EQUIPMENTS S.r.l. potrà consegnare una quantità finale del 10% in più o in meno rispetto a quella ordinata.

Art. 13 - Giurisdizione

Per qualsiasi contestazione in cui la PANSYSTEM BAKERY EQUIPMENTS S.r.l. sia convenuta, è competente il Foro Arbitrale dell'A.N.I.M.A. di Milano, in mancanza di quest'ultimo l'Autorità Giudiziaria di Verona.

**IL PRESENTE LISTINO ANNULLA E SOSTUISCE TUTTI I PRECEDENTI.
REALIZZAZIONE GLOBALE VALIDA SALVO ERRORI TIPOGRAFICI.**

GENERAL SALE CONDITIONS

Art. 1 - Orders acceptance

The order implies acceptance of the general sale conditions set forth herein. No derogations are admitted without the prior consent of PANSYSTEM BAKERY EQUIPMENTS S.r.l. All orders are subject to PANSYSTEM BAKERY EQUIPMENTS's acceptance, in whole or in part. PANSYSTEM BAKERY EQUIPMENTS S.r.l. will have sole discretion as to the acceptance of any order by any authorized agents and representatives of PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 2 - Prices

PANSYSTEM BAKERY EQUIPMENTS S.r.l. will deliver and ship the orders Ex-Factory Castel d'Azzano (VERONA), Italy, absent a different written consent of PANSYSTEM BAKERY EQUIPMENTS S.r.l. to vary such term.

The product prices are listed on PANSYSTEM BAKERY EQUIPMENTS's current price-lists or quoted in its offers; however prices are subject to change without notice and shall become unbreakably effective at the date fixed by PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 3 - Orders

All orders below € 250,00 will be charged of current administrative expenses and a C.O.D. payment will be required to the buyer.

Art. 4 - Terms of payment

PANSYSTEM BAKERY EQUIPMENTS S.r.l. is authorized to draw up time drafts on a customer for the amounts due and at the due maturity time. The buyer will be charged for said draft expenses.

Should a customer for any reasons, uncollect the ordered merchandise, the eventual advanced deposit on said order will be retained by PANSYSTEM BAKERY EQUIPMENTS S.r.l. as a mark of indemnity.

Any delay in payment or any other default will give the right to PANSYSTEM BAKERY EQUIPMENTS S.r.l. to suspend all further supplies. No claim or controversy between the parties, even if related to offered and accepted warranties, will give the right to change or to extend the agreed time of payment, neither to suspend it in whole or in part, and any action of the buyer could not be admitted unless he could prove his regular payments. Claims or controversies related to a received shipment will not give the right to the buyer to delay or to suspend the payments due on other shipments. Accounts not paid within terms will be assessed an interest in arrears, in conformity with current bank interest rates, plus 2 points.

Art. 5 - Packing

Packing will be invoiced to the buyer at PANSYSTEM BAKERY EQUIPMENTS's cost, absent a specific written or verbal agreement with PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 6 - Deliveries

PANSYSTEM BAKERY EQUIPMENTS's products are always delivered and shipped Ex-Factory Castel d'Azzano (VERONA), Italy absent a different written consent of PANSYSTEM BAKERY EQUIPMENTS S.r.l. Delivery time, expressed in working days, runs from the date of the confirmation of order and it is given as information only. Eventual delays in shipment will not give any right of indemnity to the buyer.

Art. 7 - Shipping

All merchandise is shipped at buyer's risk, even if exceptionally invoiced "Free - Destination". Absent specific written instructions of the buyer, PANSYSTEM BAKERY EQUIPMENTS S.r.l. will effect the shipment with the shipping method deemed more suitable.

Art. 8 - Change in the product configuration

PANSYSTEM BAKERY EQUIPMENTS S.r.l. is allowed to make any changes in the manufacturing procedures and/or product configuration, without notice to the buyer. Changes effected after the order is made, do not give the right to the buyer to any sort of indemnity.

Art. 9 - Testing and warranty

The buyer has the right to require the execution of a test by the Institution appointed by A.N.I.M.A. before the collection of the ordered goods. The testing day will be at PANSYSTEM BAKERY EQUIPMENTS's choice, accordingly with the engagements of said Institution. The charged Institution is the only one having the authority to release warranty and proof certificates, accordingly with current UNI rules. Testing expenses are totally at buyer's cost. Shipment is considered accepted in full by the buyer in the case he will not avail himself of said prerogative.

Art. 10 - Claims

All claims must be notified to PANSYSTEM BAKERY EQUIPMENTS S.r.l. within 8 days from receipt of merchandise.

No merchandise may be returned without prior written authorization from PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Defective products will be replaced in whole with other products free from defects and having the same features of returned merchandise. Warranty on the product is limited to the replacement in whole of defective materials and no claim for damages, penalties or similar are accepted in relation to defective products replaced by PANSYSTEM BAKERY EQUIPMENTS S.r.l.

Art. 11 - Returns

Returns of goods due to wrong buyer's order are subject to prior consent of PANSYSTEM BAKERY EQUIPMENTS S.r.l. and return of said integral goods must be effected Free-Port. Returned products will be credited with a restocking charge of 23%.

Art. 12 - Special orders

PANSYSTEM BAKERY EQUIPMENTS S.r.l. will accept, at his sole discretion, orders for special, non-standard products. All special orders will be accepted in writing only, and PANSYSTEM BAKERY EQUIPMENTS S.r.l. will have the right to ship a final quantity by a 10% more or less than the ordered quantity.

Art. 13 - Arbitration

Any controversy or claim between PANSYSTEM BAKERY EQUIPMENTS S.r.l. and the buyer shall be settled by arbitration by A.N.I.M.A. of Milan, (Italy) or in defect, by the Court of Verona, (Italy).

The present price-list voids and replaces all earlier price-lists.

This is the valid global edition, typographic errors excepted.

HOW TO...? COME FARE A...?

PRONTUARIO DI NOZIONI UTILI PER L'USO CORRETTO DEI NOSTRI ARTICOLI.

Questa piccola guida nasce per darvi dei suggerimenti sul corretto utilizzo degli articoli contenuti in questo listino.

E' bene sapere, innanzitutto, che le teglie **NON VANNO MAI INFORNATE VUOTE**, indipendentemente dal materiale e/o dal rivestimento.

• **Articoli in alluminio (UNI 9001/2 e UNI 9003/1)**

Pulirli usando un panno morbido e umido. L'alluminio non ha bisogno di manutenzioni specifiche. Le sue caratteristiche meccaniche si alterano superando la temperatura di 300° C. Tale temperatura non è generalmente raggiunta dai forni di cottura.

• **Articoli in lamiera alluminata (EN 10327)**

Pulirli con panni oleati; si sconsiglia il lavaggio in acqua e soluzioni caustiche.

Rispetto ai prodotti in alluminio hanno una maggiore resistenza all'ossidazione, grazie al sottile rivestimento di alluminio e silicio (rispettivamente al 90% e al 10%).

E' consigliabile comunque mantenerli oleati.

Prima dell'utilizzo vanno infornate per 30 minuti a 150°C, operazione necessaria per rimuovere gli olii industriali.

Sono utilizzabili anche nelle celle di lievitazione e surgelazione.

• **Articoli in lamiera bluita (EN 10130)**

Pulirli con panni oleati; si sconsiglia il lavaggio in acqua e soluzioni caustiche.

Sono forniti oleati, trattamento che li preserva dall'eventuale ossidazione.

Prima dell'utilizzo vanno infornate per 30 minuti a 150°, operazione necessaria per rimuovere gli olii industriali.

Dopo ogni utilizzo vanno mantenuti oleati e conservati in luoghi ben asciutti.

Evitare di porli a contatto di sostanze acide.

Non adatte all'utilizzo nelle celle di lievitazione e surgelazione.

• **Articoli in acciaio INOX (AISI 304 e AISI 430)**

Pulire con un panno morbido e umido.

Sono articoli dalla scarsa manutenzione, grazie all'inossidabilità dell'acciaio. Presentano un elevato grado di riflettanza che innalzano i tempi di cottura rispetto alla lamiera, risolvibile sottponendoli ad un trattamento specifico di annerimento.

• **RIVESTIMENTO IN TEFLON® (di serie o a richiesta)**

Il rivestimento antiaderente in TEFLON® comporta alcune precauzioni specifiche:

1. *Non infornare i prodotti rivestiti in TEFLON® se VUOTI a temperature superiori a 200°C. Si tratta di una temperatura limite, oltre alla quale la resistenza termica del rivestimento cede, causandone un rammollimento e ad un decadimento delle sue proprietà antiaderenti.*
2. *Non lavare con PULIVAPOR ad alta pressione e non utilizzare soluzioni CAUSTICHE. Usare solo panni morbidi e umidi.*
3. *Per la pulizia usare getti d'aria o morbide spazzole in NYLON.*
4. *Non usare attrezzi metallici e spazzole abrasive: possono graffiare il rivestimento e causare permeazioni che portano spesso a ossidazione.*

USEFUL NOTIONS MANUAL OF OUR PRODUCTS

This little handbook born to give You some suggestions for the right use of the products contained in this price list.

First of all, is good think to know which the tray pans **NEVER BAKE EMPTY**, material or coating independently.

• **Aluminium products (UNI 9001/2 & UNI 9003/1)**

Clean with a soft and wet cloth. Aluminium doesn't need particular maintenances. Their mechanical facts altered over temperature of 300°C, but this temperature isn't reached in baker ovens.

• **Aluminized steel products (EN 10327)**

Clean with oiled cloth; we discourage washing with water and caustic solutions.

Compared to aluminium products, have a better oxidation resistance, thanks to thin aluminum and silicon coating (respectively 90% and 10%).

Is advisable to keep the trays pan oiled.

Before the use, must to be bake for 30 minutes at 150°C, indispensable operation to remove industrial oils.

This products can be used in freezers and leavening cells.

• **Black steel products (EN 10130)**

Clean with oiled cloth; we discourage washing with water and caustic solutions.

We equipped oiled, treatment which preserves the surfaces for the oxidation.

Before the use, must to be bake for 30 minutes at 150°C, indispensable operation to remove industrial oils.

After the use keep oiled and in a dry places.

Don't expose to acid substances.

This products cannot be used in freezers and leavening cells.

• **Stainless steel products (AISI 304 e AISI 430)**

Clean with a soft and wet cloth.

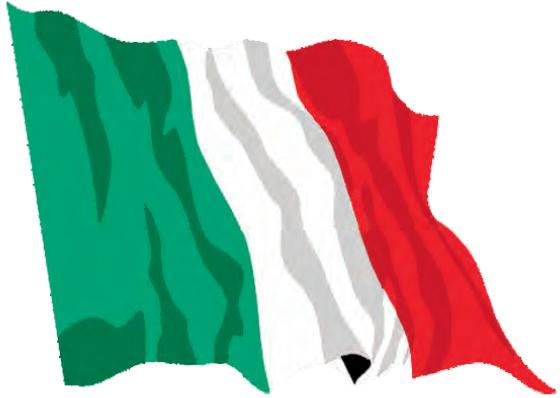
This products have a very low maintenance, thanks to rust-proof of material. Stainless steel have high reflectance which increase the baking time compared to aluminized steel products.

To solve this problem you can submit this products to blackening treatment.

• **TEFLON® COATING (series or on demand.)**

TEFLON® non-stick coating involves some special caution:

1. *Never bake TEFLON® coating products EMPTY with temperatures over 200°C. This is a limit level, over this the thermic resistance of coating flunks and causes softening and non-stick propriety decay.*
2. *Don't wash with PULIVAPOR with high pressures and never use a caustic solutions. Use only soft and wet cloth.*
3. *For cleaning use airblast or soft NYLON brush.*
4. *Don't use metallic tools or abrasive brushes: can be scratch the coating, cause permeation which often lead oxidation.*



Italian made & design



PANSYSTEM BAKERY EQUIPMENTS

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