## S O L U Z I O N I F O O D S E R V I C E

# FORMA EASY CHOC MONAMOUR DA 15 PROFESSIONALE IN SILICONE cm.3x2,2x2,5

MOLD OF 15 EASY CHOC MONAMOUR FOR SILICONE CHOCOLATES dimensions cm.3x2,2x2,5 capacity cl. TOTAL MOLD dimensions cm.10,5x21.







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### S O L U Z I O N I F O O D S E R V I C E

#### USE:

Heart-shaped chocolate mold.

The silicone mold allows you to cook with creativity and precision in the details without altering the quality of the food. It is a flexible and unbreakable material, not bulky and which gives thermal stability. It can be put directly from the oven/microwave to the fridge/freezer and vice versa. The silicone used is of the highest quality (LSR liquid silicone). Ideal to meet the needs of ice cream makers, pastry chefs, chocolatiers and restaurateurs.

### MATERIAL:

- platinum liquid silicone for food use
- temperatures +230°-60°
- dishwasher safe
- resistant and elastic
- variegated and refined design
- odorless and tasteless
- made in Italy

