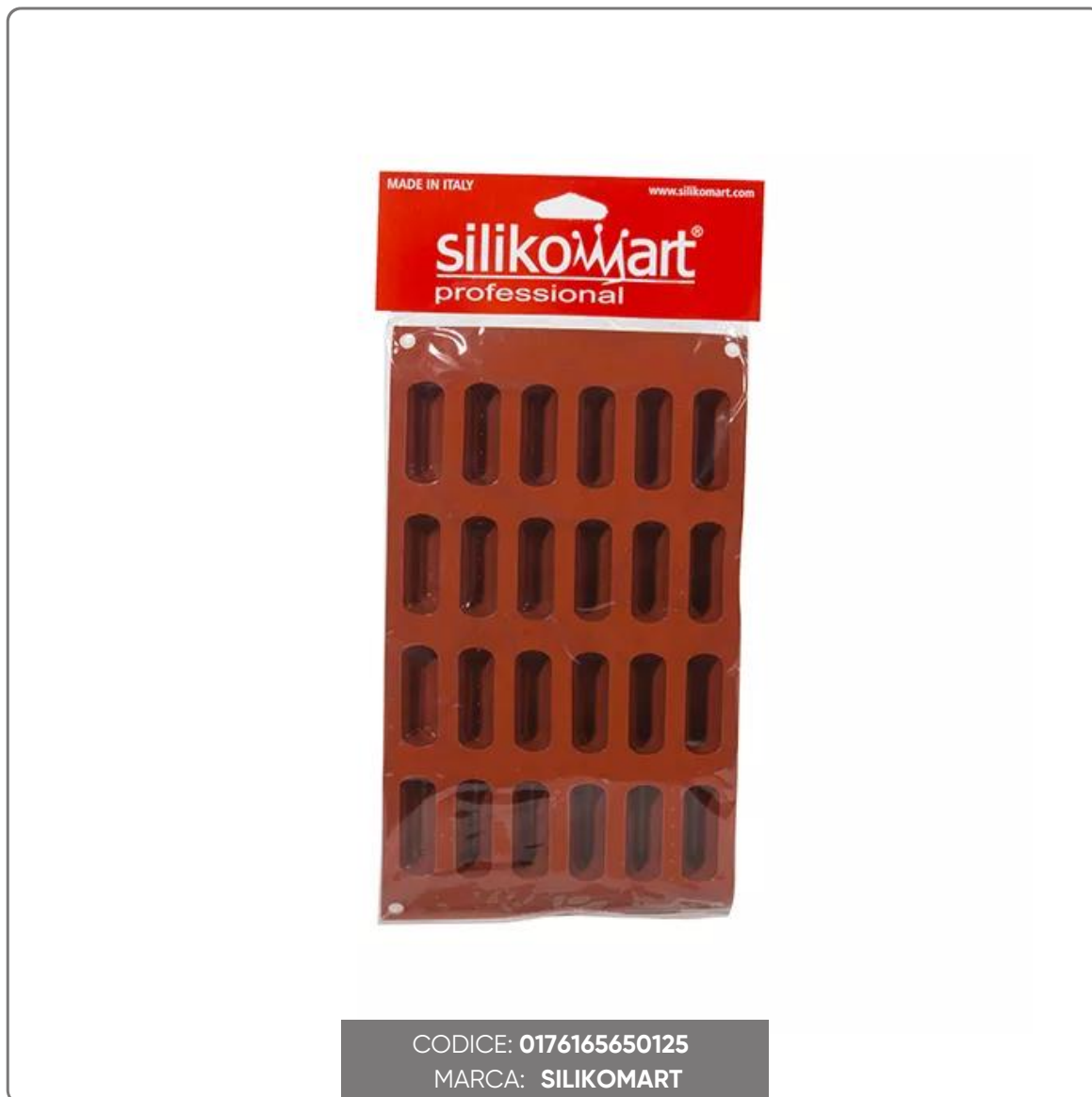


MOLD OF 24 CHOCO GIANDUIA cm.5x1,8x2,35

FORM OF 24 SILICONE GIANDUIOTTI CHOCOLATES dimensions cm.5x1,8x2,35 capacity cl.1,4.

TOTAL MOLD dimensions cm.60x40 lt.0,336.



vedi prodotto online



SOLUZIONI FOODSERVICE

USE:

Classic mold for gianduiotti.

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