

GIANDUIOTTO FORM OF 9 PROFESSIONAL SILICONE cm.9,35x3,15x4,25

FORM OF 9 SILICONE GIANDUIOTTI CHOCOLATES dimensions cm.9,35x3,15x4,25 capacity cl.8,5.

TOTAL MOLD dimensions cm.60x40 lt.0,765.



SOLUZIONI FOODSERVICE

USE:

Mold for giandiuotti chocolates.

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