

PROFESSIONAL SILICONE TARTELLET FOR 6 cm.7x2



SOLUZIONI FOODSERVICE

USE:

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