

GASTRONORM FULL ALUMINUM PIZZA TRAY 1/1 cm.53x32,5x3



SOLUZIONI FOODSERVICE

CHARACTERISTICS

High thickness full aluminum pan (to limit deformation) with excellent thermal conductivity

USE

Suitable for baking bread, biscuits and pastry and bakery products in general.

The aluminum trays can be used in the freezer or in a leavening compartment without contraindications, as they do not rust.

The dark patina that forms inside the aluminum trays is determined by the spontaneous oxidation of the metal: a real inert protective barrier that must not be eliminated. For those who always want to have shiny cooking containers, they must use specific products. When using for the first time, it is best to wash with water and pre-condition it, i.e. lightly grease the inside with oil or butter.

What not to do:

Never clean the trays with sharp or abrasive tools.

Do not wash at high pressure (above 5 bar) and do not use alkaline or aggressive solutions or solutions not suitable for food use.

Do not heat empty.

Do not use if wet or damp.

REGULATION

Aluminum is classified as: PERALUMAN 30 UNI 5754 annealed and flattened H 111.

The trays and other equivalent tools are suitable for food use as required by:

European Regulation 1935/2004

Presidential Decree 08/23/1982 No. 777

Legislative Decree 01/25/1992 No. 108

Ministerial Decree 03/21/1973 and subsequent updates

90/128EEC; 82/711 EEC, 85/572 EEC, 92/39 EEC, 02/72 and subsequent amendments.