

ALUMINUM DONUT MOLD WITH FLAT BOTTOM cm.30x6



SOLUZIONI FOODSERVICE

USE

Aluminum donut mold for pastry and gastronomy.

Suitable for making casatiello (typical Campania savory pie)

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.