

TRAY FOR TATIN CHOC EXTREME TARTE cm.28

ROUND MOLD FOR TATIN TATIN IN ALUMINUM dimensions cm.28x4,5 thickness cm.0,47 weight gr.1100. CHOC EXTREME DE BUYER LINE FOR INDUCTION



vedi prodotto online

CODICE: 0140287238237

MARCA: DE BUYER



SOLUZIONI FOODSERVICE

Tarte Tatin mold in non-stick cast aluminum, CHOC Extrême design. The Choc Extreme coating is guaranteed PFOA and PFOS free.

USE

Specially designed for making upside down tarts: it allows you to prepare the caramel on the stove and bake the dessert in a single pan.

Compatible with all heat sources

MATERIAL

Aluminum casting: mold with large inertia capacity; non-deformable.

Bottom in ferritic stainless steel: mold suitable for induction.

Reinforced ceramic coating for heavy use, highly resistant to scratches and high temperatures: lasting performance; The best non-stick coating on the market.

PLEASE

Very good non-stick properties allow for easy processing.

USEFUL TIPS

Before using for the first time, wash the product with warm soapy water, rinse thoroughly and dry thoroughly.

Do not heat alone or overheat.

Avoid thermal shocks.

To ensure optimum induction performance: adjust the heat source measurements down to the bottom diameter of the product.

Do not use metal objects in the mold.

Precautions for use in a traditional oven:

- do not use the grill function
- do not exceed 250 ° in temperature

Specific recommendations for use on induction to preserve product durability:

- Gradually increase the temperature
- Avoid using the booster
- Do not heat the utensil without food inside

To extend the life of the non-stick coating:

- Do not use steel or sharp tools
- Washing in the dishwasher is not recommended
- washing with non-abrasive sponges, hot water and soap