

REFRACTORY STONE dim. cm.41x36x1,4

REFRACTORY TOP FOR BREAD AND PIZZA SUITABLE FOR ANY TYPE OF OVEN



vedi prodotto online

CODICE: PIETRA

SOLUZIONI FOODSERVICE

The refractory stone is made with materials that resist very high temperatures, keep them constant over time and distribute them evenly to the food being cooked, such as bread or pizza.

Smooth and frosted surface, robust and porous

Underlying corrugated surface specially designed to increase the thermal accumulation capacity by speeding up the heating process.

Suitable for traditional ovens of all brands

Cold wash without detergent is recommended