

Datasheets

Multibaker with TriLax® coating 2/3 GN

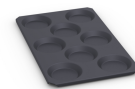


Article number

60.73.646

Description

The Multibaker with TriLax non-stick coating is suitable for preparing fried eggs, omelettes, hash browns or Spanish omelettes in large batches, etc.



Intended use

This product is only intended for commercial use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. Any other use runs counter to its intended purpose, and could be dangerous.

Variants

Art. No.	GN size	Moulds
60.73.764	1/3 GN	2
60.73.646	2/3 GN	5
60.71.157	1/1 GN	8

Technical specifications

Upper diameter of moulds	117 mm
Lower diameter of moulds	86 mm
Fill volume	120 ml
Height of moulds	16 mm

Dimensions and weights

Width (W):	325 mm
Height (H):	16 mm
Depth (D):	354 mm
Weight:	0,76 kg

Material

Aluminium casting, Trilax® coating

Note

- Food should only be lightly oiled when it is grilled
- Do not clean with aggressive chemical cleaning agents
- Do not leave in unit during cleaning
- Do not clean in granule dishwashers
- Non-stick coating is not scratch resistant
- Do not cool hot accessories with cold water
- Temperature-resistant up to 300 °C