

Datasheets

Baking tray, perforated with Trilax® coating 2/1 GN



Article number

6015.2103

Description

Highly heat-conductive baking trays with TriLax non-stick coating for perfect baking results in temperatures up to 300 °C



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.

Features

- With perforations for a traditional baked underside
- Excellent heat conductivity
- Outstanding baking instinct (crumb)
- Ideal for baking applications

Capacity

2/1 GN	Baking tray, perforated with Trilax® coating
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Dimensions and weights

Width (W):	530 mm
Height (H):	10 mm
Depth (D):	650 mm
Weight:	1,03 kg

Material

Aluminium casting, Trilax® coating

Note

- With the aluminium perforated baking tray, alkaline products (e. g. pretzels) must not come into direct contact with the surface (e. g. use greaseproof paper under the products)
- 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