

# Datasheets

## Muffin and timbale mould 1/1 GN (300 mm x 400 mm)



### Article number

6017.1002

### Description

The muffin and timbale moulds are made from a highly-flexible material. They are perfect for cooking vegetable quiches, fish timbales, bread pudding, poached eggs, a wide range of desserts and much more. Filled volume approx. 100 ml.



### 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

- Ideal for cooking freshly-baked muffins
- Optimum backing results
- Easy to use
- No sticking at the tray
- Temperature between min. -40 °C up to 270° C

### Capacity

300 × 400 mm	Muffin and timbale moulds for 12 pcs. 1/1 GN
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### Dimensions and weights

Width (W):	300 mm
Height (H):	40 mm
Depth (D):	400 mm
Weight:	0,4 kg

### Material

Silicone

### Note

- The Muffin and timbale mould must be placed on a grid or perforated baking tray