

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Microformed silicone mat AIR MAT:

- micro-perforated silicone mats with fiberglass core ideal for cooking éclairs, biscuits, puffs, petits-fours, bread and pizza;
- thanks to the holes present, the **heat is transmitted evenly** over the entire surface of the mats, guaranteeing optimal cooking on both the upper and lower parts of the preparations;
- \circ the perforated carpets can also be used as a support for deep freezing, they are non-slip and non-stick;
- extreme versatility, being suitable for use in the oven, in the fridge and in the blast chiller and resisting temperatures ranging from -60 ° C to + 230 ° C.
- in addition, the elasticity and flexibility of the material allow the mold to be easily folded, so as not to take up too much space;
- dishwasher safe and guaranteed for frequent use;
- masterfully combines practicality, design and quality

AVAILABLE MODELS

MRN-125984



€ 11,54

VAT escluded
Shipping to be calculed

Micro-perforated silicone sheet, dim.mm.400x300 AIR MAT microperforated silicone sheet,

AIR MAT microperforated silicone sheet dim.mm.400x300

Delivery

MRN-125985



Micro-perforated silicone sheet, dim.mm.595x395AIR MAT microperforated silicone sheet,
dim.mm.595x395

VAT escluded
Shipping to be calculed

€ 17,24

Delivery





